

BlueStone

RESTAURANT WEEK DINNER

Choose any soup or salad,
entree, and dessert for our Restaurant Week Special

SMALL PLATES

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, spinach, tomatoes 16

Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 14

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 13

Thai Calamari

flash fried, southeast Asian sauce and marinara 16

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 19

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

Philly Cheesesteak Egg Rolls

aylesbury 11 steak sauce, queso 15

HAPPENINGS

(Dine In Only)

*EVERY SUNDAY -

3 Courses for \$34, \$37, \$47, & More
(except holidays)

*HAPPY HOUR MONDAY - THURSDAY

3:00 - 6:00 PM

Half Price Appetizers

Half Price Wines by the Glass

(Excludes Sparkling)

*MONDAY ALL DAY

CRAB BALL SPECIAL

\$1.00 Crab Balls

YOUR EVENT

Contact our Party Ladies-
Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

Many menu items may be modified to meet
gluten free requirements

A 20% service charge will be added to groups
of 6 or more, separate checks unavailable

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

SOUPS & SALADS

Maryland Crab

lump crab, house spices, a little heat 8

Cream of Crab

lump crab, dash of sherry 9

Roasted Beet Salad

mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 13

BlueStone Salad

warm brown sugar bacon, baby greens,
pecans, tomatoes, honey mustard
vinaigrette 10 / 13

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 13

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 10

ENTREES

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, fingerling
potatoes, Vietnamese Brussels sprouts 68
(\$74 for 3 Course)

Filet Mignon

8 ounce center cut, mashed potatoes, lemon
scented asparagus 58
(\$66 for 3 Course)

Steak Frites

10 ounce Creekstone new york strip steak,
bearnaise butter, frite fries 45
(\$55 for 3 Course)

Creekstone Ribeye

14 ounce center cut Black Angus, house rub,
asparagus, fingerling potatoes 63
(\$71 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes, roasted herb
vegetable medley: zucchini, squash, red onion,
bell pepper 48
(\$56 for 3 Course)

Soft Shell Crabs

two soft shell crabs, pan roasted, three
mustard drizzle, served with roasted potatoes
and asparagus 44
(\$54 for 3 Course)

3 Courses - \$47

Stuffed Rockfish

house crab cake stuffed and baked, topped
with lemon buerre blanc, crispy leeks;
vegetable fried rice, lemon scented asparagus 39

Hanger Steak

Creekstone Farms, 8 oz sliced, chimichurri,
mashed potatoes; chef recommended med-rare 39

Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted
roll with french fries 36

Herb Marinated Halibut

roasted cauliflower, romesco sauce,
spiced crispy chickpeas 34

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes, roasted
herb vegetable medley: zucchini, squash, red
onion, bell pepper 29

Crisfield Stew

loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 29

Beef Short Rib

slow braised, beef demi-glace, onions,
mushrooms, mashed potatoes 29

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and
watercress salad 29

Mahi-Mahi

pan seared, lightly blackened, with honey
garlic glaze, sauteed shrimp, onions,
peppers; chef's rice and lemon scented
asparagus 29

Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops
tossed with cavatappi, asparagus & fire roasted
tomatoes in a spicy garlic cream sauce 29

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 28

3 Courses - \$34

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 26

Shrimp & Grits

smoked Gouda grits, lightly blackened
shrimp, Cajun cream sauce with peppers,
onions and andouille sausage 26

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice; roasted potatoes,
roasted herb vegetable medley: zucchini,
squash, red onion, bell pepper 24

Pork Porterhouse

14 ounce bone-in pork porterhouse,
smoked turkey southern greens, burnt
honey-mustard seed glaze 26

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

Roasted HARRISA Fingerling Potatoes 9

DESSERTS

Seasonal Chocolate Mousse 9 ^{Gluten FREE} - Key Lime Pie 10 - Seasonal Crème Brûlée 9 ^{Gluten FREE}



WINES BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

Origin, chardonnay,
Napa, California 9.5 / 36

Sonoma Cutrer, chardonnay,
California 12 / 46

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Chateau Martin Graves Blanc, Sémillon,
sauvignon blanc, France 12 / 46

Raetia, pinot grigio
Cortaccia-Alto Adige, Italy 9.5 / 36

Ruffino pinot grigio,
Della Venezia DOC, Italy 9.5 / 35

Chateau Ste. Michelle, riesling,
Columbia Valley, Washington 8.5 / 34

Beringer, white zinfandel,
California 7.5 / 28

Dio Fili, Rosé, Xynomavro, Moschomavro
Siatista, Greece 9 / 34

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

Aresti, pinot noir,
Valle de Curico, Chile 9 / 34

Jezebel, pinot noir,
Mcminville, Oregon 11.5 / 43

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Domaine l'Arnesque Cotes du Rhone Rouge, Grenache,
France 9 / 35

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, petite petit sirah,
Lodi, California 10 / 38

BUBBLES

Lamarca, Prosecco Sparkling Wine Split, Italy 10

Siema Estate, Bébé Rosé of Pinot Grigio, Veneto, Italy 7 / 20

Siema Estate, 'Baby' Prosecco, Veneto, Italy 7 / 20

Segura Viudas, Cava, Spain 8 / 29

Chandon, Sparkling Rose Split, California 12

Roederer Estate, Brut, California 56

Moet Chandon, Brut, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2000 Boizel 'Joyau De France' Brut, Champagne, France 155

2010 Dom Perignon Champagne Cuvee, France 290

BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 12

Ginger Peach Fizz 6

peach syrup, ginger beer, orange juice

Adult it up w/ Deep Eddy Peach vodka 12

Sunrise Mocktail 6

pineapple juice, orange juice, coconut water, grenadine

Adult it up w/ Bacardi rum 12

SPECIALTY COCKTAILS

Banana Split Martini

Vanilla and pineapple vodka, creme de banana, creme de cacao 13

Ambidextrous

High West double rye, campari, licor 43, sweet vermouth, bitters 16

Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

Blackberry Whiskey Sour

Buffalo Trace Bourbon, blackberry, lemon juice 15

Midori Mint Mule

Wheatley vodka, Midori, ginger beer, mint, lime 15

Earl Grey Martini

House infused gin, Cointreau, St. Germain, lemon 15

Sarsaparilla Old Fashion

Bulleit Rye, bitters, orange, cherry, Birch beer 14

Birthday Caketini

Stoli Vanil, white chocolate liqueur, Amaretto 12

White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Pachamama

Gran Centenario plata tequila, Damiana, Cointreau, grapefruit soda 16

Orange Crush

Deep Eddy Orange, fresh orange juice, triple sec, soda 12

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice, triple sec, soda 12

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 12

COLD PINTS FROM THE TAP

Nanticoke Nectar 7	Stella Artois 6.75
Key 'Positive Mental Attitude' Pilsner 8	Guinness 6.25
Heavy Seas 'Well Made Lager' 8	Yuengling 5
Heavy Seas 'Loose Cannon' 6.5	Blue Moon 6.25
Brewer's Art Resurrection Ale 6.75	Dogfish Head 60 6.5

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

Tavern

Black Angus Burger

half pound on grilled brioche 15
bacon or cheese add \$1

Chicken & Avocado Salad

chopped romaine, avocado,
tomatoes, BlueStone bacon, bleu cheese,
sliced egg, lemon-Dijon vinaigrette 22

Seafood Club

5 oz fried crab cake, shrimp salad, blt, brioche 32

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Steak Salad

blue cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 27

*Sandwiches come with a choice of a side -

Vietnamese Brussels sprouts, chef's rice, mashed potatoes,
asparagus, roasted potatoes, french fries, sweet potato fries

WHITES

REDS



Rose Sangria
8 glass / 37 pitcher

