

BlueStone

SMALL PLATES

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

Blistered Shishito Peppers
sea salt 8

Calamari
flash fried, southeast asian sauce and marinara 16

Buffalo Chicken Flatbread
roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

Little Jumbos
broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Smoked Bluefish Dip
local bluefish, cream cheese, dill, lemon, water crackers 12

Fried Oysters
celery root and apple slaw 15

Seared Rare Ahi Tuna
cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Caprese Flatbread
tomatoes, parmesan, mozzarella, basil pesto, onion 14

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

Philly Cheesesteak Egg Rolls
Aylesbury 11 steak sauce, queso 15

Crab & Spinach Dip
crab, spinach, parmesan and asiago cheese, crispy pitas 18

HOUSE SOUPS & GREENS

Maryland Crab
lump crab, house spices, a little heat 8

Cream of Crab
lump crab, dash of sherry 9

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

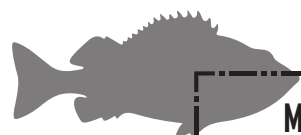
Roasted Beet Salad
mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 13

Roasted Baby Carrot Salad
whipped honey ricotta, blood oranges, walnuts, cumin, mizuna, citrus vinaigrette 13

add to your salad:

Salmon 12, Shrimp 12, Scallops 17,
Steak 18, Tuna 10, Chicken 8,
2 oz. Crab Meat 12, 5 oz. Crab Cake 24

FISH MARKET



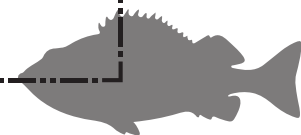
Mahi-Mahi
pan seared, lightly blackened, topped with honey garlic glaze sauteed shrimp, onions, peppers; chef's rice and lemon scented asparagus 29

Two Way Tuna
half sesame crusted with ginger glaze, half blackened with cucumber wasabi, served with crab fried rice 28

Herb Marinated Halibut
roasted cauliflower, romesco sauce, spiced crispy chickpeas 34

'Firecracker' Salmon
farmed cold water salmon, spicy sauce; saffron rice and vietnamese brussels sprouts 26

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



Crab Fried Rice 11
Six Cheese Mac & Cheese 12

SHAREABLE SIDES

Roasted Harissa Fingerling Potatoes 9

Vietnamese Brussels Sprouts 8
Lemon Scented Asparagus 8

ENTREES

Crab Cakes
twin cakes with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 48
Single Cake 29

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

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

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

Wagyu Bolognese
rigatoni pasta, parmesan, chives 24

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake, fingerling potatoes, vietnamese brussels sprouts 68

Linz Farms Ribeye
14 oz. natural beef ribeye, house rub, lemon scented asparagus, fingerling potatoes 63

Filet Mignon
8 oz. center cut, mashed potatoes, lemon scented asparagus 58

Pork Porterhouse
14 oz. bone-in pork porterhouse, burnt honey-mustard seed glaze, caramelized onions, roasted harissa potatoes 26

Hanger Steak
Creekstone Farms, 8 oz. sliced, chimichurri, mashed potatoes, chef recommended med-rare 39

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

Sesame-Soy Braised Short Ribs
basmati rice, snow peas, bean sprouts, cabbage, bell peppers, red onion 29

Add to your entree:
5 oz. Crab Cake 24

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

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

HAPPENINGS

(dine-in only)

***HAPPY HOUR MONDAY - FRIDAY**
3:00 - 6:00 PM
Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

***MONDAY CRAB BALLS**
ALL DAY
\$1.00 CRAB BALL SPECIAL

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

WHITES

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

Domaine de Marcé Touraine, sauvignon blanc,
Loire Valley, France 11.5/43

Chateau Martin Graves Blanc, sémillon &
sauvignon blanc, Bordeaux, 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 Xinomavro, rosé, Xynomavro
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

Alta Pavina, pinot noir,
Castilla y León, Spain 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,
Southern Rhone, France 9 / 35

Caballo Cimarrón, malbec,
Argentina 9.5 / 36

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

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

COLD PINTS FROM THE TAP

Nanticoke Nectar 7
Key 'Positive Mental Attitude' Pilsner 8
Heavy Seas 'Loose Cannon' 6.5
Heavy Seas Well Made Lager 8
Brewer's Art Resurrection Ale 6.75

Stella Artois 6.75
Guinness 6.25
Yuengling 5
Blue Moon 6.25
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



SPECIALTY COCKTAILS

Bluestone Espresso Martini
Stoli Vanil, cold brew, espresso liquor 15

Pumpkin Spice Chai
Pumpkin Cream liquor, Caramel vodka, Kahlua, Rumchatta, cream 11

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

Apple Harvest Mule
Crown apple, cranberry, lime, blood orange soda, ginger beer 15

Barbados Runner
Mt Gay rum, banana, pineapple, orange, lime, grenadine 13

Cinnamon Old Fashion
Bulleit Rye, bitters, orange, cherry, cinnamon 11

Toasted Marshmallow
Whipped vodka, Amaretto, Frangelico, Baileys, cream 14

White Cosmo
Stoli Razberi, Cointreau, lime, white cranberry juice 12

Cucumber Yuzu Refresher
Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

Pan de Muertos
Gran Centenario reposado, Patron Citrónge, pineapple, lime, jalapeno 14

Spiced Breeze
Tanqueray, cinnamon, lime, pineapple, tonic 12

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

Tavern Fare

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



Caramel Apple Sangria
8 glass / 37 pitcher



REDS