

# BlueStone

## SMALL PLATES

### Peel & Eat Shrimp

lemon & cocktail sauce  
half lb 16 / full lb 32

### 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

### Shrimp Flatbread

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

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy  
mustard aioli 20

### 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

### Shrimp Cocktail

6 shrimp, cocktail sauce, house remoulade 14

## 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

### Heirloom Tomato Salad

strawberry, snow peas, goat cheese, pine nuts,  
rosé vinaigrette 13

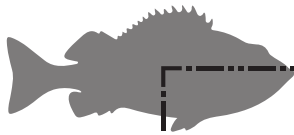
### Cantaloupe & Burrata Salad

coppa, hazelnuts, spinach, black  
pepper-lime vinaigrette 12

#### 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

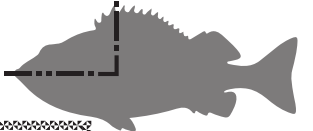
roasted cauliflower, romesco sauce, spiced crispy chickpeas 34

### '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



## SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

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

### Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted New England split roll 36

### Filet & Crab Cake

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

### Linz 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  
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,  
McMinnville, 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

**Segura Viudas**, Cava, Spain 8 / 29

**Chandon**, Sparkling Rose Split, California 12

**Roederer Estate**, Brut, California 56

**Moet Chandon**, Brut, France 86

**Veuve Clicquot**, 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

### 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

## 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



Rosé Sangria  
8 glass / 37 pitcher



REDS