

SMALL PLATES + SHAREABLES

Fried Oysters

celery root and apple slaw 15

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Blistered Shishito Peppers

sea salt 8

Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

Caprese Flatbread

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

Crab & Spinach Dip

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

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

SOUP + SALADS

Maryland Crab Soup

lump crab, house spices, a little heat 8

Cream of Crab Soup

lump crab, dash of sherry 9

Soup Du Jour

please ask your server for details *mkt.*

BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 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, Chicken 8, Shrimp 12
Scallops 17, Steak 18, Tuna 10
2 oz. Crab Meat 12, 5 oz. Crab Cake 24

SANDWICHES + TACOS

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

Lamb Burger

6 oz., goat cheese, onion marmalade, toasted brioche 19

Cajun Chicken Sandwich

grilled chicken breast, tasso ham, cheddar, caramelized onions, roasted garlic aioli, toasted brioche 16

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 16

Blue Catfish Po' Boy

butter milk fried blue catfish, lettuce, tomato, onion, pickle, cajun remoulade, sub roll 18

Black Angus Burger

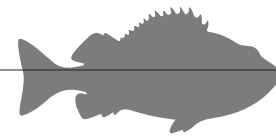
half pound on grilled brioche 15
bacon or cheese add \$1

The Bambino

8 inch Italian roll, rosemary ham, capicola, genoa salami, provolone, lettuce, tomato, onion, pepper spread, garlic parm mayo 16

Sandwiches served with a choice of a side

French Fries Warm Old Bay Chips Asparagus
Vegetable Fried Rice Sweet Potato Fries Vietnamese Brussels Sprouts



LUNCH MAINS

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

'Firecracker' Salmon

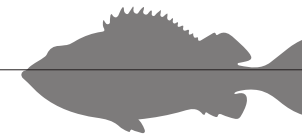
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

Crisfield Stew

shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16



ENTREE SALADS

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, bleu cheese, tabasco onions, brandy-horseradish vinaigrette 25

Southwest Salmon Salad

blackened on a bed of mixed greens, roasted corn, red bell peppers, tomatoes, black beans, cotija cheese, crispy tortillas, chipotle lime dressing 18

Chicken & Avocado Salad

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

Baby Kale Scallop Salad

seared scallops, roasted butternut squash, red onion, raisins, toasted pumpkin seeds, maple bourbon dressing 20

SHAREABLE SIDES

Lemon Scented Asparagus 8

Vietnamese Brussels Sprouts 8

Six Cheese Mac & Cheese 12

HAPPENINGS

(dine-in only)

*MONDAY CRAB BALLS

ALL DAY
\$1.00 CRAB BALL SPECIAL

*SUNDAY SPECIAL

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

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

YOUR EVENT

Contact Our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

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

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 11.50 / 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



Caramel Apple Sangria
8 glass / 37 pitcher



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



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

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

COLD PINTS FROM THE TAP

Nanticoke Nectar 7
Key 'Positive Mental Attitude' Pilsner 8
Heavy Seas Well Made Lager 8
Heavy Seas 'Loose Cannon' 6.5
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

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25
Miller Lite 3.5
Budweiser, Bud Light 4
Coors Light 3.75
Michelob Ultra 4.5
Sierra Nevada 5.25
Tank 7 Farmhouse Ale 7.5
Bold Rock Cider 4.75
Brewer's Art Birdhouse 6
Dogfish Head 90 6.5

Harpoon UFO Pumpkin 5.25
Sam Adams 5
New Castle 5
Heineken 4.75
Corona Light 5
Corona 5
Modelo Especial 5
Amstel 4.75
Rolling Rock 4

Gluten Free:
Redbridge 5.25

Non Alcohol:
Heineken 00 5.25
Athletic Golden Ale 5.75
Athletic IPA 5.75

White Claw Hard Seltzers \$5

mango, lime, raspberry, and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple