

## SMALL PLATES + SHAREABLES

### Fried Oysters

apple and celery root slaw, old bay remoulade 17

### Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

### Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

### Cheesy Bacon Burger Flatbread

caramelized onion, shredded lettuce, pickles, house burger sauce 17

### 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

### 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

### Arugula & Goat Cheese

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

### Lamb Burger

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

### Seafood Club

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

### Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, tomato, pickles, toasted brioche 16

### The Bambino

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

### The Reuben

shaved corned beef, Swiss cheese, toasted rye, Russian dressing, sauerkraut 17

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27

### Shrimp Tacos

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

### Mahi Mahi Sandwich

blackened, honey sriracha slaw, tartar sauce, toasted brioche 21

### Black Angus Burger

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

### Shrimp Salad Wrap

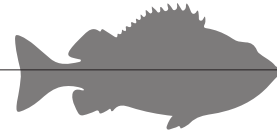
house sauce, lettuce, tomato, flour tortilla 18

### Short Rib Grilled Cheese

smoked gouda, Vermont white cheddar, braised short ribs, sourdough, au jus 19

#### Sandwiches served with a choice of a side

French Fries    Warm Old Bay Chips    Asparagus  
Vegetable Fried Rice    Sweet Potato Fries    Apple Cider 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

Six Cheese Mac & Cheese 12

Bacon & Bleu Cheese Brussels Sprouts 10

## HAPPENINGS

(dine-in only)

### \*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

### \*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, & More

(except holidays)

## YOUR EVENT

Contact Our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

WHITES

WINES BY THE GLASS

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

"Butter" By Jam, chardonnay, California 11.5 / 43

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, Siatista, Greece 9 / 34

Red Sangria  
8 glass / 37 pitcher

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, 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



REDS

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

**Pomegranate Fizz 6**

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 12

SPECIALTY COCKTAILS

**Cupid's Touch**

'Baby' Prosecco, Domaine de Canton, cranberry 11

**Bluestone Espresso Martini**

Stoli Vanil, cold brew, espresso liquor 15

**Dragon's Kiss**

Stoli Orange, Cointreau, dragon fruit syrup, lime and cranberry 14

**Queen Lavender**

Empress gin, lavender, elderflower liqueur, lemon 14

**Blackberry Whiskey Sour**

Buffalo Trace Bourbon, blackberry, lemon juice 15

**Chocolate Strawberry Martini**

Wheatley vodka, Baileys chocolate, Mozart chocolate, strawberry, cream 13

**Apple Harvest Mule**

Crown apple, cranberry, lime, blood orange soda, ginger beer 15

**Salted Caramel Martini**

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

**Cinnamon Old Fashion**

Bulleit Rye, bitters, orange, cherry, cinnamon 11

**White Cosmo**

Stoli Razberi, Cointreau, lime, white cranberry juice 12

**Cucumber Yuzu Refresher**

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

**Piña Diablo**

Gran Centenario reposado, Patron Citrónge, pineapple, lime, jalapeno 14

**Blackberry Bramble**

Tanqueray, Chambord, blackberry, lemon 13

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

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25	Sam Adams 5
Miller Lite 3.5	New Castle 5
Budweiser, Bud Light 4	Heineken 4.75
Coors Light 3.75	Corona Light 5
Michelob Ultra 4.5	Corona 5
Sierra Nevada 5.25	Modelo Especial 5
Tank 7 Farmhouse Ale 7.5	Amstel 4.75
Bold Rock Cider 4.75	Rolling Rock 4
Brewer's Art Birdhouse 6	Non Alcohol:
Dogfish Head 90 6.5	Heineken 00 5.25
Gluten Free:	Athletic Golden Ale 5.75
Redbridge 5.25	Athletic IPA 5.75

**Surfside \$7.5**

iced tea, lemonade

**White Claw Hard Seltzers \$5**

mango, lime, raspberry, and black cherry

**High Noon Hard Seltzers \$7.5**

grapefruit, black cherry, mango, pineapple