

SMALL PLATES
+ SHAREABLES

Fried Oysters
apple and celery root slaw, old bay remoulade 17

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

Fried Avocado
panko crusted avocado slices, parmesan,
chipotle lime aioli 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

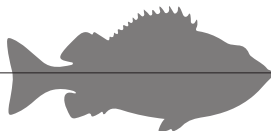
Mahi Mahi Sandwich
blackened, honey sriracha slaw,
tartar sauce, toasted brioche 21

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

Seared Scallop CousCous
sweet chili dressed scallops, couscous,
basil emulsion, peppers, tomato, onion,
carrots, cucumbers, parmesan 22

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



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

Red Sangria
8 glass / 37 pitcher



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 7.50 | Stella Artois 7.25 |
| Key ‘Positive Mental Attitude’ Pilsner 8.50 | Guinness 6.75 |
| Heavy Seas Well Made Lager 8.50 | Yuengling 6 |
| Heavy Seas ‘Loose Cannon’ 7 | Blue Moon 6.75 |
| Brewer’s Art Resurrection Ale 7.25 | Dogfish Head 60 IPA 7 |

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 | |
| Dogfish Head 90 6.5 | |
| Gluten Free: | Non Alcohol: |
| Redbridge 5.25 | Heineken 00 5.25 |
| | Athletic Golden Ale 5.75 |
| | Athletic IPA 5.75 |

Surfside \$7.5
iced tea, lemonade, strawberry lemonade, green tea

High Noon Hard Seltzers \$7.5
grapefruit, black cherry, mango, pineapple

REDS

- 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

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



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