

## SMALL PLATES + SHAREABLES

### 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

### Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese,  
spinach, tomatoes 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

### Shrimp Cocktail

6 shrimp served house remoulade 14

## 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

### Heirloom Tomato Salad

strawberry, snow peas, goat cheese, pine nuts,  
rosé 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 Gyro

herb braised lamb shoulder, lettuce, tomato,  
cucumber & pickled red onion wrapped in a  
pita with a tangy shawarma sauce 19

### Huli Huli Chicken Sandwich

grilled breast, grilled pineapple, provolone,  
lettuce, tomato, red onion, garlic aioli,  
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

### Fresh Maine Lobster Roll

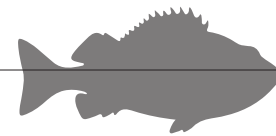
tail, claw and knuckle meat in a toasted  
New England split top roll 36

### Turkey Panini

avocado, bacon, swiss, tomato, red  
onion, herb aioli, ciabatta 16

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

Greek Pasta Salad	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

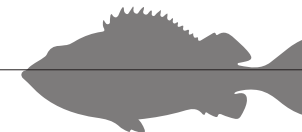
a little kick from teriyaki and  
soy glaze, grilled, served with  
vegetable fried rice 23

### 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

## 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

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

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



Rosé 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**, 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 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

### 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

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

WHITES

REDS