

# BlueStone

## SMALL PLATES + SHAREABLES

### 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

### Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 13

### 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

## HAPPENINGS

**\*MONDAY ALL DAY  
CRAB BALL SPECIAL**  
\$1.00 Crab Balls

**\*HAPPY HOUR MONDAY - THURSDAY  
3:00 - 6:00 PM**  
Half Price Appetizers  
Half Price Wines by the Glass  
(Excludes Sparkling)

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

## YOUR EVENT

Contact our Party Ladies- Lauren or Kelly  
lauren@bluestonerestaurant.com  
kelly@bluestonerestaurant.com  
or call 410-561-1100

Many menu items may be modified to meet  
gluten free requirements

\*Menu items subject to change.

Please visit us at [www.bluestoneonline.net](http://www.bluestoneonline.net)  
or give us a call 410-561-1100 for a current menu.\*

**RESTAURANT WEEK LUNCH**  
Choose a soup or small salad and any entree for our  
Restaurant Week Special

## 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

### Arugula & Goat Cheese

fried goat cheese medallions, toasted pine nuts, strawberries, pesto vinaigrette, balsamic glaze 13

### Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

### Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

#### 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

## LUNCH ENTREES

### Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted New England split top roll 36  
(\$40 for 2 Course)

### Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32  
(\$36 for 2 Course)

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27  
(\$32 for 2 Course)

## 2 COURSES - \$29

### Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 25

### Tuna Two Ways

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

### Soft Shell Crab Sandwich

sautéed, served on white toast, lettuce, tomato, three mustard sauce 24

## 2 COURSES - \$27

### Chicken & Avocado Salad

chopped romaine, avocado, tomatoes, BlueStone bacon, blue cheese, sliced egg, lemon-Dijon vinaigrette 22

### 'Firecracker' Salmon

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

## 2 COURSES - \$23

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

### Crisfield Stew

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

### Blue Catfish Po' Boy

Buttermilk fried blue catfish, lettuce, tomato, onion, pickle, Cajun remoulade, sub roll 18

### Lamb Gyro

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

## 2 COURSES - \$20

### Chicken Cantina Bowl

marinated chopped chicken, white rice, black beans, red onions, peppers, tomatoes, avocado salsa, chipotle aioli 16

### Shrimp Tacos

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

### Black Angus Burger

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

### Chicken Francaise

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

### Turkey & Avocado Sandwich

roasted turkey, lettuce, tomato, onion, avocado, roasted garlic aioli, whole wheat 15

### Roasty Toasty Chic'n Sandy

rotisserie spiced chicken salad, onion, celery, lettuce, tomato, white toast 16

### Chilled Shrimp And Bib Salad

poached shrimp, bib lettuce, red onion, shaved radish, buttermilk dill dressing 17

#### 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

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 food-borne illness

# WINES BY THE GLASS



WHITES

**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

**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

**Aresti**, pinot noir,  
Valle de Curico, Chile 9 / 34

**Jezebel**, pinot noir,  
Mcminville, 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

**Alamos**, malbec,  
Argentina 8.5 / 32

**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, Bébé Rosé of Pinot Grigio**, Veneto, Italy 7 / 20

**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 10

**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
Blue Point Lager 5.25	Corona 5
Michelob Ultra 4.5	Modelo Especial 5
Sierra Nevada 5.25	Amstel 4.75
Tank 7 Farmhouse Ale 7.5	Rolling Rock 4
Bold Rock Cider 4.75	Non Alcohol:
Brewer's Art Birdhouse 6	Heineken 00 5.25
Dogfish Head 90 6.5	Athletic Golden Ale 5.75
Gluten Free:	Athletic IPA 5.75
Redbridge 5.25	

**White Claw Hard Seltzers \$5**

mango, lime, raspberry and black cherry

**High Noon Hard Seltzers \$7.5**

grapefruit, black cherry, mango, pineapple