

# BlueStone

## SUNDAY SPECIAL

We are pleased to offer a 3 course option. Choose any house soup or greens, entree, and select house dessert

## SMALL PLATES

**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

**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

**Smoked Bluefish Dip**  
local bluefish, cream cheese, dill, lemon, water crackers 12

## HAPPENINGS (Dine In Only)

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

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

## 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

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

## SOUPS & SALADS

**Maryland Crab**  
lump crab, house spices, a little heat 8

**Cream of Crab**  
lump crab, dash of sherry 9

**Roasted Beet Salad**  
mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 13

**BlueStone Salad**  
warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 10 / 13

**Roasted Baby Carrot Salad**  
whipped honey ricotta, blood oranges, walnuts, cumin, mizuna, citrus vinaigrette 13

**Traditional Caesar**  
romaine, shaved parmesan, sourdough croutons 10

## ENTREES

**Filet & Crab Cake**  
8 oz. filet mignon and a 5 oz. crab cake, fingerling potatoes, Vietnamese Brussels sprouts 68  
*(\$78 for 3 Course)*

**Filet Mignon**  
8 oz. center cut, mashed potatoes, lemon scented asparagus 58  
*(\$68 for 3 Course)*

**Linz Farms Ribeye**  
14 oz. natural beef ribeye, house rub, lemon scented asparagus, fingerling potatoes 63  
*(\$73 for 3 Course)*

**Crab Cakes**  
twin cakes with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 48  
*(\$58 for 3 Course)*

### 3 Courses - \$47

**Stuffed Flounder**  
house crab cake stuffed and baked, topped with lemon beurre blanc, crispy leeks; vegetable fried rice, lemon scented asparagus 39

**Hanger Steak**  
Creekstone Farms, 8 oz sliced, chimichurri, mashed potatoes; chef recommended med-rare 39

**Herb Marinated Halibut**  
roasted cauliflower, romesco sauce, spiced crispy chickpeas 34

### 3 Courses - \$37

**Single Crab Cake**  
5 oz. crab cake with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 29

**Crisfield Stew**  
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 29

**Sesame-Soy Braised Short Ribs**  
basmati rice, snow peas, bean sprouts, cabbage, bell peppers, red onion 29

**Deep Sea Scallops**  
pan seared, lemon-basil risotto, shallot and watercress salad 29

**Mahi-Mahi**  
pan seared, lightly blackened, with honey garlic glaze, sauteed shrimp, onions, peppers; chef's rice and lemon scented asparagus 29

**Two Way Tuna**  
half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 28

**Seafood Pasta Diavolo**  
Gulf shrimp, jumbo lump crab & sea scallops tossed with cavatappi, asparagus & fire roasted tomatoes in a spicy garlic cream sauce 29

### 3 Courses - \$34

**'Firecracker' Salmon**  
farmed cold water salmon, spicy sauce, saffron rice and Vietnamese Brussels sprouts 26

**Shrimp & Grits**  
smoked Gouda grits, lightly blackened shrimp, Cajun cream sauce with peppers, onions and andouille sausage 26

**Wagyu Bolognese**  
rigatoni pasta, parmesan, chives 24

**Chicken Francaise**  
egg dipped, pan sautéed chicken breasts, white wine, lemon juice; roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 24

**Pork Porterhouse**  
14 oz. bone-in pork porterhouse, burnt honey-mustard seed glaze, caramelized onions, roasted harissa potatoes 26

**Crab Fried Rice 11**      **SHAREABLE SIDES**      **Vietnamese Brussels Sprouts 8**  
**Six Cheese Mac & Cheese 12**      **Lemon Scented Asparagus 8**  
**Roasted Harissa Fingerling Potatoes 9**

## DESSERTS

**Seasonal Chocolate Mousse 9 - Key Lime Pie 10 - Seasonal Crème Brûlée 9**



## 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 11.5/43

**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,  
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

**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



## 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

Caramel Apple Sangria  
8 glass / 37 pitcher



## 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

### White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

### High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

## Tavern

### Black Angus Burger

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

### Chicken & Avocado Salad

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

### Seafood Club

5 oz fried crab cake, shrimp salad, blt, brioche 32

### Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

### Steak Salad

blue cheese, crispy Tabasco onions, tomatoes,  
cucumbers, brandy-horseradish vinaigrette 25

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 27

\*Sandwiches come with a choice of a side -  
Vietnamese Brussels sprouts, chef's rice, mashed potatoes,  
asparagus, roasted potatoes, french fries, sweet potato fries

WHITES

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

### Sunrise Mocktail 6

pineapple juice, orange juice, coconut water, grenadine

Adult it up w/ Bacardi rum 12