

SMALL PLATES

- Shi Shi Cauliflower**
dusted and fried in rice flour with sweet garlic chili sauce 12
- Fried Oysters**
celery root and apple slaw, lemon garlic aioli 15
- Bang Bang Shrimp**
fried banana peppers, bang bang sauce 14
- 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
\$1.00 Off Drafts
\$2.00 Off Glasses of Wine
\$1.00 Off Well Liquor

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

SUNDAY SPECIAL

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

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
- Arugula & Goat Cheese**
fried goat cheese medallions, toasted pine nuts, strawberries, balsamic glaze, pesto 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, bacon 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 root vegetable medley 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
- Chesapeake Rockfish**
pan seared, shiitake mushrooms, onions, carrots, Swiss chard, ginger soy soubise sauce 32
- Hanger Steak**
Creekstone Farms, 8 oz sliced, chimichurri, mashed potatoes; chef recommended med-rare 39
- Braised Lamb Shank**
domestically raised, manchego cheese polenta, lamb jus 34

Ocean & Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, roasted potatoes, asparagus 39

3 Courses - \$37

- Single Crab Cake**
5 oz. crab cake with roasted potatoes, roasted root vegetable medley 29
- Crisfield Stew**
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 29
- Beef Short Rib**
slow braised, beef demi-glaze, onions, mushrooms, mashed potatoes 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
- Deep Sea Scallops**
pan seared, lemon-basil risotto, shallot and watercress salad 29

3 Courses - \$34

- 'Firecracker' Salmon**
farmed cold water salmon, spicy sauce, saffron rice and bacon Brussels sprouts 26
- Wagyu Bolognese**
rigatoni pasta, parmesan, chives 24
- Grilled Branzino**
blistered skin-on, puttanesca, grilled baguette 26
- Chicken Francaise**
egg dipped, pan sautéed chicken breasts, white wine, lemon juice; roasted potatoes, roasted root vegetable medley 24
- Pork Porterhouse**
14 oz. bone-in pork porterhouse, burnt honey-mustard seed glaze, honey glazed sweet potatoes 26

SHAREABLE SIDES

- Crab Fried Rice 11**
- Six Cheese Mac & Cheese 12**
- Honey Glazed Sweet Potatoes 9**
- Lemon Scented Asparagus 8**
- Bacon & Bleu Brussels Sprouts 10**

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

Red 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 -
bacon 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 'Jouay 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