

# BlueStone

## 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

## 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,  
mashed 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, roasted 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

### Ocean & Gulf

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

### Hanger Steak

Allen Brothers, 8 oz sliced, chimichurri,  
mashed potatoes; chef recommended  
med-rare 39

### 3 Courses - \$40

### Chesapeake Rockfish

pan seared, shiitake mushrooms, onions,  
carrots, Swiss chard, ginger soy soubise  
sauce 32

### Beef Short Rib

slow braised, beef demi-glaze, onions,  
mushrooms, mashed potatoes 32

### Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops  
tossed with cavatappi, asparagus & fire roasted  
tomatoes in a spicy garlic cream sauce 32

### Braised Lamb Shank

domestically raised, manchego sweet potato  
puree, lamb jus 34

### 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

### Two Way Tuna

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

### 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 topping,  
Chef's rice and asparagus 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,  
mashed potatoes 26

## SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

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

**"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 11.5/43

**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

WHITES

**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

REDS

Red Sangria  
8 glass / 37 pitcher

## 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

**Pomegranate Fizz 6**

Pomegranate simple syrup, cranberry, lime, ginger beer, soda

Adult it up w/ Deep Eddy orange vodka 12

## SPECIALTY COCKTAILS

**Midnight Cheers**

'Baby' Prosecco, Domaine de Canton, cranberry 11

**Bluestone Espresso Martini**

Stoli Vanil, cold brew, espresso liquor 15

**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

**Cupid's Cocoa**

Stoli van, Baileys chocolate, Mozart chocolate, 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

**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**

**Key 'Positive Mental Attitude' Pilsner 8**

**Heavy Seas 'Well Made Lager' 8**

**Heavy Seas 'Loose Cannon' 6.5**

**Brewer's Art Resurrection Ale 6.75**

**Stella Artois 6.75**

**Guinness 6.25**

**Yuengling 5**

**Blue Moon 6.25**

**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