BlueStone

SMALL PLATES

Drunken Mussels
1 pound P.E.I. mussels, white wine, butter, parsley, garlic bread 15

Fried Oysters
saltine crusted, Old Bay remoulade, slaw 17

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

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 22

Thai Calamari
flash fried, southeast Asian sauce and marinara 16

Fried Green Tomatoes
jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 21

Seared Rare Ahi Tuna
cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Philly Cheesesteak Egg Rolls
Aylesbury-11 steak sauce, queso 15

SOUP + SALADS

Maryland Crab Soup
lump crab, house spices, a little heat 10

Cream of Crab Soup
lump crab, dash of sherry 11

French Onion Soup
caramelized onion, French baguette, Gruyere cheese 12

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

Arugula & Goat Cheese
fried goat cheese medallions, toasted pine nuts, strawberries, balsamic glaze, pesto vinaigrette 13

Heirloom Tomato and Burrata
creamy burrata cheese, mixed greens, white balsamic vinaigrette, and balsamic reduction 13

add to your salad:
Salmon 12, Chicken 8, Shrimp 12
Scallops 21, Steak 18, Tuna 10
2 oz. Crab Meat 14, 5 oz. Crab Cake 26

YOUR EVENT

Contact Our Party Ladies-Lauren or Kelly

Ask About Our Catering Trays
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

SANDWICHES + TACOS

Fresh Maine Lobster Roll
chilled, lightly dressed tail, claw and knuckle meat in a toasted New England split top roll 39

Seafood Club
5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 34

Short Rib Grilled Cheese
smoked Gouda, Vermont white cheddar, braised short ribs, sourdough, au jus 19

California Chicken Sandwich
grilled marinated chicken breast, havarti cheese, lettuce, tomato, onion, avocado, garlic aioli, toasted multi grain 17

Curry Chicken Salad
light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on a toasted croissant 17

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 29

Hawaiian Fish Tacos
fresh cut mahi-mahi, pineapple salsa, honey crema, tangy slaw, corn tortilla 18

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 18

Blackened Cod Sandwich
pan-seared blackened cod, pickled peppers & onions, creamy avocado tartar, arugula, brioche 18

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

Sandwiches served with a choice of a side
French Fries · Warm Old Bay Chips · Asparagus · Chef Rice
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

Chicken & Avocado Salad
chopped romaine, avocado, tomatoes, BlueStone bacon, bleu cheese, sliced egg, lemon-dijon vinaigrette 22

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

Tuna Sesame Salad
sesame encrusted ahi tuna, romaine, oranges, red onion, watermelon radish, bell peppers, crunchy noodles, toasted sesame dressing 17

SHAREABLE SIDES

Lemon Scented Asparagus 8 **Six Cheese Mac & Cheese 12**
Vietnamese Brussels Sprouts 10

HAPPENINGS

$10 MONDAYS 3 PM - CLOSE
-Tito's or Tanquery Martini's
-half dozen Oysters
-Angus Burger
-Caprese Flatbread
-Bang Bang Shrimp

HALF PRICE TUESDAYS
3 PM - CLOSE
-Half Price Apps
-Half Price Wines by the Glass
(excludes bubbles & world class wine)

(dine-in only)
(not available for private events)

SURF & SIP WEDNESDAYS
3 PM - CLOSE
-5oz. Filet & Lobster Tail $39
-Half Price Wines by the Bottle
(excludes bubbles & world class wine)

HAPPY HOUR
MONDAY - FRIDAY 3-6 PM
$2.00 Off Glasses of Wine
$2.00 Off Drafts
$2.00 Off Rail Liquor

SUNDAY SPECIAL
3 Courses for $34, $38, $46, $52, & More
(except holidays)

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

WINES BY THE GLASS

WHITES

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

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

Loren Crossing, sauvignon blanc,
Oakville Napa Valley, California 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,
Siatista, Greece 9 / 34

REDS

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,
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

BUBBLES

Lamarca, Prosecco Sparkling Wine Split, Italy 10
Vele Al Vento, 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

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

Crimson Spritz
Prosecco, Lillet rouge, Cointreau, club soda 12

Chai Society
House infused Chai vodka, Grind espresso, cold brew, simple syrup 15

Matcha Blanc
Sobieski Vanilla vodka, fresh Matcha, Mozart white chocolate 13

Smoldering Señorita
Corazon resposado, Mezcal, triple sec, lime, maple syrup 15

Queen Lavender
Empress gin, lavender, elderflower liqueur, lemon 14

Headless Horsemen
Bulleit Rye, pumpkin liquor, bitters, club soda 13

The Blackberry Bandit
Buffalo Trace Bourbon, blackberry, lemon 15

Dragon Caipirinha
Mount Gay Rum, Fresh Limes, Dragon fruit, soda 12

Lychee Blossom
Bombay Sapphire, Lychee liqueur, rose simple syrup, lemon 15

Cider House Mule
Bulleit Bourbon, apple cider, ginger beer 15

S'more or Less
Whipped vodka, Liquor 43, Mozart white chocolate, cream 13

The Autumn Gentleman
Bulleit Rye, maple syrup, bitters, port 12

Bluestone Espresso Martini
Sobieski Vanilla vodka, cold brew, espresso liquor 15

White Cosmo
Sobieski Raspberry vodka, Cointreau, lime, white cranberry 12

Rosé Sangria
8 glass / 37 pitcher

CANNED COCKTAILS

Surfside $7.5
iced tea, lemonade, strawberry lemonade, green tea

High Noon Hard Seltzers $7.5
grapefruit, black cherry, mango, peach

COLD PINTS FROM THE TAP

Nanticoke Nectar 7.5
Kirin Ichiban Lager 8.5
Heavy Seas Bo*Dacious Blonde 8.5
Heavy Seas 'Loose Cannon' 7
Monument Brown Ale 7.25

Stella Artois 7.25
Guinness 6.75
Yuengling 6
Blue Moon 6.75
Dogfish Head 60 IPA 7

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Miller Lite 3.5
Budweiser, Bud Light 4
Coors Light 3.75
Michelob Ultra 4.5
Sierra Nevada 5.25
Monumnet Throwback Ale 6
Tank 7 Farmhouse Ale 7.5
Bold Rock Cider 4.75
Dogfish Head 90 6.5

Gluten Free:
Redbridge 5.25

Sam Adams Seasonal 5
New Castle 5
Heineken 4.75
Corona Light 5
Corona 5
Modelo Especial 5
Rolling Rock 4

Non Alcohol:
Heineken 00 5.25
Athletic Golden Ale 5.75
Athletic IPA 5.75