BlueStone

SMALL PLATES

Calamari
flash fried, southeast Asian sauce and marinara 16

Bang Bang Shrimp
fried banana peppers, bang bang sauce 14

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

Crab & Spinach Dip
crab, spinach, Parmesan and Asiago cheese, crispy pitas 18

Fried Oysters
saltine crusted, Old Bay remoulade, slaw 17

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

Caprese Flatbread
tomatoes, Parmesan, mozzarella, basil pesto, onion 14

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

Little Jumbos
broiled jumbo lump baby crab cakes, grainy mustard aioli 22

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

FRESH SHUCKED OYSTERS OF THE DAY
cocktail sauce & lemon
$16- half dozen / $29 - dozen

HOUSE SOUPS & GREENS

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

Cream of Crab
lump crab, dash of sherry 11

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

BlueStone Salad
warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 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, Shrimp 12, Scallops 21,
Steak 18, Tuna 10, Chicken 8,
2 oz. Crab Meat 14, 5 oz. Crab Cake 26

FISH MARKET

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

Chilean Sea Bass
pan seared, creamy tomato and dill sauce, sautéed vegetables in forbidden black rice 44

Stuffed Flounder
house crab cake stuffed and baked, topped with lemon beurre blanc, crispy leeks, vegetable fried rice 41

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

Cajun Grouper
panko and Parmesan-crusted, creamy Cajun sauce, served over sauteed spinach, peppers & onions 38

Whole Roasted Branzino
butterflied branzino, tomato-olive puttanesca, broccolini 37

SHAREABLE SIDES

Crab Fried Rice 11
Six Cheese Mac & Cheese 12
Lemon Scented Asparagus 8
Vietnamese Brussels Sprouts 10

ENTREES

Crab Cakes
twin cakes with roasted potatoes, Vietnamese Brussels sprouts 52
Single Cake 32

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

Ocean & Gulf
jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, sautéed vegetables in forbidden black rice 44

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

Crisfield Stew
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 31

PASTA

all fresh, made in house from scratch, with premium imported Italian flours

Seafood Pasta Diavolo
Gulf shrimp, jumbo lump crab & sea scallops tossed with our house made lumache pasta, asparagus & fire roasted tomatoes in a spicy garlic cream sauce 36

Tagliatelle Bolognese
originally from Bologna Italy, slow cooked meat sauce tossed with our house made pasta, parmesan, garlic bread 28

Filet & Crab Cake
5 oz. filet mignon and a 5 oz. crab cake, béarnaise, umami roasted vegetables 59

Filet Mignon
8 oz. center cut, béarnaise, mashed potatoes, asparagus 58

New York Strip
14 oz. bone- in Allen Brother's New York strip, garlic butter, duchess potato, broccolini 54

Beef Short Rib
slow braised, onion mushroom beef demi-glace, mashed potatoes 39

New Zealand Lamb Chops
fire grilled, lamb jus, umami roasted vegetables 46

Chicken Francaise
egg dipped, pan sautéed chicken breasts, white wine, lemon juice, vegetable fried rice 24

Add to your entree:
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

$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 Small Plates
-Half Price Wines by the Glass
(excludes bubbles & world class wine)

HAPPENINGS

(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)

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

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

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 11.5/43

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

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

Rosé Sangria
8 glass / 37 pitcher

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
Grey Wolf Gin, 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

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	Stella Artois 7.25
Kirin Ichiban Lager 8.5	Guinness 6.75
Heavy Seas 'Loose Cannon' 7	Yuengling 6
Heavy Seas Bo*Dacious Blonde 8.5	Blue Moon 6.75
Monument Brown Ale 7.25	Dogfish Head 60 7

Tavern Fare

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 34

Crispy Gulf Shrimp Tacos
w/ salsa, cilantro purée, mango-mole, feta 16

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

Steak Salad
bleu cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 25

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

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