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

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

HAPPENINGS

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

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

$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)

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

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 10

Cream of Crab
lump crab, dash of sherry 11

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

Traditional Caesar
romaine, shaved Parmesan, sourdough croutons 10

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

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

ENTREES

Crab Cakes
twin cakes with roasted potatoes, Vietnamese Brussels sprouts 52
($62 for 3 Course)

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

Filet & Crab Cake
5 oz. filet mignon and a 5 oz. crab cake, béarnaise, umami roasted vegetables 59
($69 for 3 Course)

New York Strip
14 oz. bone- in Allen Brother's New York strip, garlic butter, duchess potato, broccolini 54
($64 for 3 Course)

3 Courses - $56

New Zealand Lamb Chops
umami roasted vegetables, lamb jus 46

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

3 Courses - $52

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

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

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

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

3 Courses - $46

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

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

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

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

3 Courses - $38

Single Crab Cake
5 oz. crab cake with roasted potatoes, Vietnamese Brussels sprouts 32

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

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

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

3 Courses - $34

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

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

SHAREABLE SIDES

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

DESSERTS

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

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

Loran 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

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

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

COLD PINTS FROM THE TAP

Nanticoke Nectar 7.5
Kirin Ichiban Lager 8.5
Heavy Seas 'Loose Cannon' 7
Heavy Seas Bo*Dacious Blonde 8.5
Monument Brown Ale 7.25
Stella Artois 7.25
Guinness 6.75
Yuengling 6
Blue Moon 6.75
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*