

BlueStone

SMALL PLATES

Fried Oysters

apple and celery root slaw, lemon garlic aioli 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

Meaty Flatbread

loaded with both hot and sweet soppressata, Italian sausage, pepperoni, mozzarella, ricotta, garlic, house marinara 18

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

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

*MONDAY CRAB BALLS

ALL DAY

\$1.00 CRAB BALL SPECIAL

*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, \$47, & More
(except holidays)

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

*Menu items subject to change.

Please visit us at www.bluestoneonline.net
or give us a call 410-561-1100 for a current menu.*

RESTAURANT WEEK LUNCH

Choose any house Soup, small BlueStone, or small Caesar salad and
any entree for our Restaurant Week Special

Maryland Crab Soup

lump crab, house spices, a little heat 8

Cream of Crab Soup

lump crab, dash of sherry 9

Soup Du Jour

please ask your server for details *mkt.*

BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 10/13

Arugula & Goat Cheese

fried goat cheese medallions, toasted pine nuts, strawberries, pesto vinaigrette, balsamic glaze 13

Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

add to your salad:

Salmon 12, Chicken 8, Shrimp 12, Scallops 17, Steak 18, Tuna 10,
2 oz. crab meat 12, 5 oz. Crab cake 24

LUNCH ENTREES

Fresh Maine Lobster Roll

chilled, lightly dressed tail, claw and knuckle meat in a toasted New England split top roll 36
(\$40 for 2 Course)

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32
(\$36 for 2 Course)

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27
(\$31 for 2 Course)

2 COURSES - \$29

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 25

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

2 COURSES - \$27

Chicken & Avocado Salad

chopped romaine, avocado, tomatoes, BlueStone bacon, blue cheese, sliced egg, lemon-Dijon vinaigrette 22

The Butcher

fresh ground hanger steak and chuck blend, BlueStone bacon jam, caramelized onions, tomato, Worcestershire aioli, Stone Mill Kaiser roll 22

'Firecracker' Salmon

a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

2 COURSES - \$23

Blackened Fish Tacos

fresh cut halibut, Hawaiian salsa, pineapple honey crema, tangy slaw, corn tortilla 18

Roasted Turkey & Avocado

cracked pepper turkey, spinach, onion, avocado, red pepper spread, aioli, ciabatta 18

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Crisfield Stew

shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Shrimp Sesame Salad

tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 18

Short Rib Grilled Cheese

smoked gouda, Vermont white cheddar, braised short ribs, sourdough, au jus 19

2 COURSES - \$20

Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 16

Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, tomato, pickles, toasted brioche 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

Vegetable Fried Rice Sweet Potato Fries Vietnamese Brussels Sprouts

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 food-borne illness

BlueStone

RESTAURANT WEEK DINNER

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

SMALL PLATES

Fried Avocado

panko crusted avocado slices, parmesan, chipotle lime aioli 12

Fried Oysters

saltine crusted, Old Bay remoulade, slaw 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Meaty Flatbread

loaded with both hot and sweet soppressata, Italian sausage, pepperoni, mozzarella, ricotta, garlic, house marinara 18

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

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Fried Green Tomatoes

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Seared Rare Ahi Tuna

cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Philly Cheesesteak Egg Rolls

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shellfish or eggs may increase your risk of foodborne illness

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, Vietnamese 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,
broccolini, roasted potatoes 63

(\$73 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 48

(\$58 for 3 Course)

3 Courses - \$47

New Zealand Lamb Chops

roasted garlic mashed potatoes,
broccolini, lamb jus 44

Mediterranean Snapper

sauteed calamari, basmati rice, garlic
and parsley beurre blanc 39

Chesapeake Rockfish

pan seared, broccolini, sweet corn pudding, old
bay beurre blanc 39

Fresh Maine Lobster Roll

chilled, lightly dressed tail, claw and knuckle
meat in a toasted New England split top roll 36

Hanger Steak

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

Ocean & Gulf

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

Stuffed Flounder

house crab cake stuffed and baked,
topped with lemon beurre blanc,
crispy leeks;vegetable fried rice,
lemon scented asparagus 37

3 Courses - \$40

Beef Short Rib

slow braised, , onion mushroom beef
demi-glaze, mashed potatoes 33

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and
watercress salad 33

3 Courses - \$34

Pork Porterhouse

14 oz. bone-in pork porterhouse, burnt
honey-mustard seed glaze,
mashed potatoes 26

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 26

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice; roasted potatoes,
broccolini 24

Seafood Pasta Diavolo

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

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 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

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