

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

'Firecracker' Salmon

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

The Butcher

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

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

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

Crisfield Stew

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

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

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
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flash fried, southeast asian sauce and marinara 16

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cajun seasoned, cusabi, pickled ginger, cucumber salad 13

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shellfish or eggs may increase your risk of foodborne illness

RESTAURANT WEEK DINNER

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, 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
- 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 - \$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

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