

## 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

### 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

### French Onion Au Gratin

caramelized onion, French baguette, Gruyere cheese 12

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 9

### Cream of Crab Soup

lump crab, dash of sherry 10

### 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 13

### 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

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27  
(\$32 for 2 Course)

### Seafood Club

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

## 2 COURSES - \$23

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 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

### 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

### Bistro Turkey

house-roasted turkey, fresh spinach, havarti, red onion, cranberry mostarda glaze on a buttery croissant loaf 18

### Hawaiian Fish Tacos

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

## 2 COURSES - \$20

### California Chicken Sandwich

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

### Shrimp Tacos

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

### Shrimp Sesame Salad

tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17

### Chicken Francaise

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

Many menu items may be modified to meet gluten free requirements

\*Menu items subject to change.

Please visit us at [www.bluestoneonline.net](http://www.bluestoneonline.net) or give us a call 410-561-1100 for a current menu.\*

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

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cajun seasoned, cusabi, pickled ginger, cucumber salad 13

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

### French Onion Au Gratin

caramelized onion, French baguette, Gruyere cheese 12

## HAPPENINGS

(dine-in only)

### \*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, \$47, & More  
(every Sunday - 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

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 9

### Cream of Crab

lump crab, dash of sherry 10

### 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

### Crab Cakes

twin cakes with roasted potatoes, Vietnamese Brussels sprouts 48  
(\$58 for 3 Course)

### Filet Mignon

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

### New Zealand Lamb Chops

potato and corn hash, lamb jus 44  
(\$54 for 3 Course)

### Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, Béarnaise, sweet potato puree 68  
(\$78 for 3 Course)

### New York Strip

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

## 3 Courses - \$47

### Chesapeake Rockfish

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

### Ocean & Gulf

jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc; sauteed vegetables in forbidden black rice 39

### Halibut Izakaya

pan seared and blackened, spicy ginger glaze, crispy leeks; sauteed vegetables in forbidden black rice 36

### Hanger Steak

Allen Brothers, 8 oz. sliced, roasted red pepper romesco sauce, potato and corn hash, chef recommended med-rare 39

### Stuffed Flounder

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

### Beef Short Rib

slow braised, onion mushroom beef demi-glaze, mashed potatoes 39

## 3 Courses - \$40

### Seafood Pasta Diavolo

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

### Deep Sea Scallops

pan seared, lemon-basil risotto, shallots 33

## 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

### Tagliatelle Bolognese

originally from Bologna Italy slow cooked meat sauce tossed with our house made pasta, Parmesan 28

## 3 Courses - \$34

### 'Firecracker' Salmon

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

### Shrimp & Grits

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

### Chicken Francaise

egg dipped, pan sauteed chicken breasts, white wine, lemon juice; 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