

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

Chouse 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

Short Rib Grilled Cheese

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

Bistro Turkey

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

Fish & Rings

tempura fried blue catfish, house-made onion rings, spicy Old Bay remoulade 18

Crisfield Stew

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

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 Sesame Salad

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

Shrimp Tacos

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

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

HAPPENINGS

\*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

\*Menu items subject to change.

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

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



RESTAURANT WEEK DINNER

Available Monday- Saturday 3:00 pm - Close & Sunday All Day

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

SMALL PLATES

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panko crusted avocado slices, parmesan, chipotle lime aioli 12

**Fried Oysters**  
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**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

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 sautéed 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