

BlueStone

SMALL PLATES + SHAREABLES

Fried Oysters

apple and celery root slaw, lemon garlic aioli 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

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

Thai 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

*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

SOUP + SALADS

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

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

Mahi Mahi Sandwich

blackened, honey sriracha slaw,
tartar sauce, toasted brioche 22

2 COURSES - \$23

Shrimp Salad Wrap

house sauce, lettuce,
tomato, flour tortilla 18

Turkey Monte Cristo

house made turkey breast over sage bread,
havarti, red onion, cranberry mostarda
glaze, sweet potato fries 18

Short Rib Grilled Cheese

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

Lamb Burger

6 oz. domestic patty, goat cheese,
onion marmalade, toasted brioche 19

Crisfield Stew

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

Baby Kale Scallop Salad

seared scallops, roasted butternut squash,
red onion, raisins, toasted pumpkin seeds,
maple bourbon dressing 20

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

2 COURSES - \$20

The Bambino

8 inch Italian roll, rosemary ham, capicola,
genoa salami, provolone, lettuce, tomato,
onion, pepper spread, garlic parm mayo 16

Calcutta Chicken Pita

marinated roasted chicken, romaine, onion,
tomato, tzatziki sauce wrapped in a warm
pita 16

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

Sandwiches served with a choice of a side

French Fries Warm Old Bay Chips Asparagus
Vegetable Fried Rice Sweet Potato Fries Bacon Brussels Sprouts

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

Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

Fried Oysters

celery root and apple slaw, lemon garlic aioli 15

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

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

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(Dine In Only)

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3:00 - 6:00 PM

\$1.00 Off Drafts

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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 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, bacon 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, lemon
scented asparagus, honey glazed sweet
potatoes 63
(\$73 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes,
roasted root vegetable medley 48
(\$58 for 3 Course)

3 Courses - \$47

Stuffed Flounder

house crab cake stuffed and baked, topped
with lemon beurre blanc, crispy leeks;
vegetable fried rice, lemon scented asparagus 39

Ocean & Gulf

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

Hanger Steak

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

3 Courses - \$40

Chesapeake Rockfish

pan seared, shiitake mushrooms, onions,
carrots, Swiss chard, ginger soy soubise
sauce 32

Beef Short Rib

slow braised, beef demi-glaze, onions,
mushrooms, mashed potatoes 32

Seafood Pasta Diavolo

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

Braised Lamb Shank

domestically raised, manchego cheese polenta,
lamb jus 34

3 Courses - \$37

Single Crab Cake

5 oz. crab cake with roasted potatoes,
roasted root vegetable medley 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

Deep Sea Scallops

pan seared, lemon-basil risotto, shallot and
watercress salad 29

3 Courses - \$34

'Firecracker' Salmon

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

Wagyu Bolognese

rigatoni pasta, parmesan, chives 24

Grilled Branzino

blistered skin-on, puttanesca,
grilled baguette 26

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice; roasted potatoes,
roasted root vegetable medley 24

Pork Porterhouse

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

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Bacon & Bleu Brussels Sprouts 10

Honey Glazed Sweet Potatoes 9

Lemon Scented Asparagus 8

DESSERTS

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