

## SMALL PLATES + SHAREABLES

**Crispy Boardwalk Shrimp**  
jalapeño, red onion and lemon  
wheels, passion fruit and spicy  
ghost chili sauces 14

**BBQ Chicken Flatbread**  
white cheddar, mozzarella, bacon,  
red onion, bell peppers 16

**Caprese Flatbread**  
red tomatoes, Parmesan,  
mozzarella, basil pesto, onion 14

**Fried Oysters**  
saltine crusted with  
Old Bay remoulade, slaw 14

**Drunken Mussels**  
1 pound P.E.I. mussels, white wine,  
butter, parsley, Italian bread 13

**Thai Calamari**  
fresh cut, flash fried,  
a mist of sesame and  
Thai style dipping sauce 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

**BLUESTONE BLOODY MARY**  
absolut peppar, bacon,  
jumbo lump crab 16

## HAPPENINGS

**\*HALF PRICED BOTTLES OF WINE**  
All Day & Night - Every Tuesday!  
(excluding sparkling & world class wines)

**\*HAPPY HOUR MONDAY - FRIDAY**  
**3:00 - 6:00 PM**  
Half Price Appetizers  
Half Price Wines by the Glass  
\$2 Off Drafts

**\*SUNDAY SPECIAL -**  
3 Courses for \$32, \$37, \$47, \$59 or \$67  
(except holidays)

**ROSÉ SANGRIA**  
8 glass / 37 pitcher

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

## RESTAURANT WEEK LUNCH

July 21st- August 6th

Choose either a small house salad or soup and any entree for  
**\$19, \$22, \$24, \$30 or \$42**

## SOUP + SALADS

**Maryland Crab Soup**  
eight vegetables, house spices  
(a little heat) 8

**Cream of Crab Soup**  
a touch of sherry 9

**Soup Du Jour**  
please ask your server for details *mkt.*

**The 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 10

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

**Caesar Salad**  
romaine, house dressing,  
croutons, Parmesan cheese 8/10

**add to your salad:**  
**Salmon 12, Chicken 8, Shrimp 12, Scallops 17, Steak 18,**  
**Tuna 10, 5 oz. crab cake 23**

## 2 COURSES - \$42

(pricing subject to change)

**Fresh Maine Lobster Roll**  
tail, claw and knuckle meat stuffed into  
toasted Stone Mill roll, lobster cream  
dipping sauce 38

**Seafood Salad**  
fresh Maine lobster, jumbo lump crab & gulf  
shrimp tossed in lemon Dijonnaise on top of  
mixed white balsamic dressed greens,  
assortment of fruit, grilled pitas 36

## 2 COURSES - \$30

**Crab Cake Sandwich**  
potato roll or crackers, cocktail or tartar 26

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

**Seafood Club**  
5 oz. fried crab cake, shrimp salad,  
bacon, lettuce, tomato, brioche 29

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

## 2 COURSES - \$24

**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 - \$22

**Italian Chopped Salad**  
cured peppered ham, salami,  
pepperoni, sharp provolone, olives,  
pepperoncini, tomatoes, onion,  
romaine, creamy Italian dressing 19

**Shrimp Salad Wrap**  
house sauce, lettuce,  
tomato, flour tortilla 18

**The Crisfield Stew**  
shrimp, fish, mussels, potatoes,  
zesty tomato and vegetable broth, Italian  
bread 19

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

## 2 COURSES - \$19

**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

**Chicken Caesar Wrap**  
marinated grilled chicken, romaine lettuce,  
tomato, red onion, avocado spread, shaved  
Parmesan, flour tortilla 15

**California Chicken Sandwich**  
house marinated grilled chicken, havarti  
cheese, avocado spread, alfalfa sprouts,  
lettuce, tomato, mayo, wheat toast 15

**Short Rib Quesadilla**  
braised short rib, mozzarella,  
charred corn salsa, birria dunking sauce 16

**Black Angus Burger**  
half pound on grilled brioche 15  
bacon or cheese add \$1

### Sandwiches served with a choice of a side

Warm Old Bay Chips    Fruit    French Fries    Asparagus  
Vegetable Fried Rice    Vietnamese Brussels Sprouts

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

**Crispy Boardwalk Shrimp**  
jalapeño, red onion and lemon wheels,  
passion fruit and spicy ghost chili sauces 14

**BBQ Chicken Flatbread**  
white cheddar, mozzarella, bacon,  
red onion, bell peppers 16

**Caprese Flatbread**  
red tomatoes, Parmesan,  
mozzarella, basil pesto, onion 14

**Fried Oysters**  
saltine crusted with  
Old Bay remoulade, slaw 14

**Drunken Mussels**  
1 pound P.E.I. mussels,  
white wine, butter, parsley, Italian bread 13

**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 Gluten FREE

**Seafood Bake**  
crab, scallops, shrimp, three cheese blend,  
crispy pitas 15

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**Lauren or Kelly**  
lauren@bluestonerestaurant.com  
kelly@bluestonerestaurant.com  
or call 410-561-1100

Join our Email Club!  
Simply text: **BLUESTONE** to **22828**

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

BlueStone

RESTAURANT WEEK DINNER SPECIAL

July 21st- August 6th  
we are pleased to offer any house salad or soup,  
entree and select house desserts for \$32, \$37, \$47, \$59 or \$67

HOUSE SOUPS & GREENS

**Maryland Crab**  
lump crab, house spices, a little heat 8 Gluten FREE

**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 10 Gluten FREE

**Traditional Caesar**  
romaine, shaved Parmesan, sourdough croutons 10

**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,  
pesto vinaigrette, balsamic glaze 10

ENTREES

3 Courses - \$80

**The Big Daddy**  
20 oz Creekstone Farms Black Angus bone-in porterhouse, blackened rub,  
garlic herb butter, crispy onions, scalloped potatoes 74

3 Courses - \$74

**Filet & Crab Cake**  
8 oz. filet mignon and a 5 oz. crab cake,  
scalloped potatoes, asparagus 68

3 Courses - \$67

**14 oz Creekstone Ribeye**  
14 ounce center cut Black Angus, house rub,  
lemon scented asparagus, buttermilk-chive  
mashed potatoes 59 Gluten FREE

3 Courses - \$59

**Filet Mignon**  
eight ounce center cut, braised mixed  
mushrooms, lemon scented asparagus 52

**Crab Cakes**  
twin cakes with mashed potatoes,roasted herb  
vegetable medley: zucchini, squash, red onion,  
bell pepper 48

**Rack of Lamb**  
Frenched boned, rosemary citrus marinated & grilled with  
buttermilk chive mashed potatoes and roasted herb vegetable medley:  
zucchini, squash, red onion, bell pepper, Chef recommends medium 48

3 Courses - \$47

**Chesapeake Rockfish**  
pan seared, jumbo lump crab,  
tomato-chive beurre blanc, over top Mexican  
street corn 39

**Coast 2 Coast**  
mah mahi, pan seared, topped with  
Old Bay butter poached fresh lobster,  
chef’s rice and asparagus 36 Gluten FREE

**Stuffed Flounder**  
baked, stuffed with jumbo lump crab, topped  
with lemon buerre blanc, vegetable fried rice 36

**Seafood Salad**  
fresh Maine lobster, jumbo lump crab &  
gulf shrimp tossed in lemon Dijonnaise  
on top of mixed white balsamic dressed greens,  
assortment of fruit, grilled pitas 36

3 Courses - \$37

**Single Crab Cake**  
5 oz. crab cake with mashed potatoes, roasted  
herb vegetable medley: zucchini, squash, red  
onion, bell pepper 29

**Beef Short Rib**  
slow braised, beef demi-glace, onions,  
mushrooms, buttermilk mashed potatoes 29

**Seafood Club**  
fried crab cake, shrimp salad, blt, brioche 29

3 Courses - \$32

**Slow Cooked Meaty Ribs**  
roasted pork ribs, bbq sauce, potato salad 24 Gluten FREE

**Pork Chop Porterhouse**  
14 oz. T-bone pork chop, mango chutney,  
roasted herb vegetable medley: zucchini,  
squash, red onion, bell pepper, roasted  
potatoes, Chef recommends medium 26 Gluten FREE

**Alaskan Sockeye Salmon**  
grilled sockeye salmon, pineapple and  
cantaloupe salsa, Chef’s rice, asparagus 28

**Crisfield Stew**  
loaded with seafood, potatoes, zesty tomato  
and vegetable broth, Italian bread 28

**Crab Fried Rice 11**  
**6 Cheese Mac & Cheese 12**  
**Scalloped Potatoes 9**

SHAREABLE SIDES

**Vietnamese Brussels Sprouts 8**  
**Lemon Scented Asparagus 8**  
**Potato Salad 8**

SELECTED DESSERTS

Seasonal Chocolate Mousse 8 - Key Lime Pie 9 - Seasonal Crème Brûlée 8