

BlueStone

SMALL PLATES + SHAREABLES

Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, spinach, tomatoes 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

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

Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

HAPPENINGS

***MONDAY ALL DAY
CRAB BALL SPECIAL**
\$1.00 Crab Balls

***HAPPY HOUR MONDAY - THURSDAY
3:00 - 6:00 PM**
Half Price Appetizers
Half Price Wines by the Glass
(Excludes Sparkling)

***SUNDAY SPECIAL**
3 Courses for \$34, \$37, \$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 a soup or small 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

Fresh Maine Lobster Roll

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
(\$32 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

Blue Catfish Po' Boy

Buttermilk fried blue catfish, lettuce, tomato, onion, pickle, Cajun remoulade, sub roll 18

Mediterranean Tuna Bowl

ahi tuna, farro, quinoa, piquillo peppers, hearts of palm, pickled cucumbers, radish, onion, baby kale, hummus, lemon herb vinaigrette 19

Crisfield Stew

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

Lamb Gyro

herb braised lamb shoulder, lettuce, tomato, cucumber & pickled red onion wrapped in a pita with a tangy shawarma sauce 19

2 COURSES - \$20

Chicken Cantina Bowl

marinated chopped chicken, white rice, black beans, red onions, peppers, tomatoes, avocado salsa, chipotle aioli 16

Black Angus Burger

half pound on grilled brioche 15
bacon or cheese add \$1

Turkey & Avocado Sandwich

roasted turkey, lettuce, tomato, onion, avocado, roasted garlic aioli, whole wheat 15

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

Roasty Toasty Chic'n Sandy

rotisserie spiced chicken salad, onion, celery, lettuce, tomato, white toast 16

Chilled Shrimp And Bib Salad

poached shrimp, bib lettuce, red onion, shaved radish, buttermilk dill dressing 17

Sandwiches served with a choice of a side

Greek Pasta Salad French Fries Warm Old Bay Chips Asparagus
Vegetable Fried Rice Sweet Potato Fries 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

BlueStone

RESTAURANT WEEK DINNER

Choose any soup or salad,
entree, and dessert for our Restaurant Week Special

SMALL PLATES

Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, spinach, tomatoes 16

Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 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

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Seared Rare Ahi Tuna

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Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

Philly Cheesesteak Egg Rolls

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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,
pesto vinaigrette, balsamic glaze 13

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 10

ENTREES

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake, fingerling
potatoes, Vietnamese Brussels sprouts 68
(\$74 for 3 Course)

Filet Mignon

8 ounce center cut, mashed potatoes, lemon
scented asparagus 58
(\$66 for 3 Course)

Steak Frites

10 ounce Creekstone new york strip steak,
bearnaise butter, frite fries 45
(\$55 for 3 Course)

Creekstone Ribeye

14 ounce center cut Black Angus, house rub,
asparagus, fingerling potatoes 63
(\$71 for 3 Course)

Crab Cakes

twin cakes with roasted potatoes, roasted herb
vegetable medley: zucchini, squash, red onion,
bell pepper 48
(\$56 for 3 Course)

3 Courses - \$47

Stuffed Rockfish

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

Hanger Steak

Creekstone Farms, 8 oz sliced, chimichurri,
mashed potatoes; chef recommended med-rare 39

Fresh Maine Lobster Roll

tail, claw and knuckle meat in a toasted
roll with french fries 36

Herb Marinated Halibut

roasted cauliflower, romesco sauce,
spiced crispy chickpeas 34

3 Courses - \$37

Single Crab Cake

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

Crisfield Stew

loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 29

Beef Short Rib

slow braised, beef demi-glace, onions,
mushrooms, mashed potatoes 29

Deep Sea Scallops

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

Mahi-Mahi

pan seared, lightly blackened, with honey
garlic glaze, sauteed shrimp, onions,
peppers; chef's rice and lemon scented
asparagus 29

Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab & sea scallops
tossed with cavatappi, asparagus & fire roasted
tomatoes in a spicy garlic cream sauce 29

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 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; roasted potatoes,
roasted herb vegetable medley: zucchini,
squash, red onion, bell pepper 24

Pork Porterhouse

14 ounce bone-in pork porterhouse,
smoked turkey southern greens, burnt
honey-mustard seed glaze 26

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

Roasted HARRISA Fingerling Potatoes 9

DESSERTS

Seasonal Chocolate Mousse 9 ^{Gluten FREE} - Key Lime Pie 10 - Seasonal Crème Brûlée 9 ^{Gluten FREE}