

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

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

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