

SMALL PLATES

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, garlic bread 15

Fried Oysters

saltine crusted, Old Bay remoulade, slaw 17

Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

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 22

Thai Calamari

flash fried, southeast asian sauce and marinara 16

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 21

Seared Rare Ahi Tuna

cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Philly Cheesesteak Egg Rolls

Aylesbury-11 steak sauce, queso 15

French Onion Soup

caramelized onion, French baguette, Gruyere cheese 12

HAPPENINGS

(dine-in only)

\$10 OYSTERS & MARTINI MONDAYS

3 PM - CLOSE

-Tito's or Tanquery Martini's
-half dozen Oysters

HAPPY HOUR

MONDAY - THURSDAY 3-6 PM

\$2.00 Off Glasses of Wine

\$2.00 Off Drafts

\$2.00 Off Well Liquor

SUNDAY SPECIAL

3 Courses for \$34, \$38,

\$46, \$52, & 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

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

RESTAURANT WEEK DINNER

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

SOUPS & SALADS

Maryland Crab

lump crab, house spices, a little heat 10

Cream of Crab

lump crab, dash of sherry 11

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 52
(\$62 for 3 Course)

Filet Mignon

8 oz. center cut, mashed potatoes, lemon
scented asparagus 58
(\$68 for 3 Course)

Soft Shell Crabs

two soft shell crabs, pan roasted, three mustard
sauce, roasted potatoes, asparagus 57
(\$67 for 3 Course)

Filet & Crab Cake

8 oz. filet mignon and a 5 oz. crab cake,
béarnaise, umami roasted vegetables 72
(\$82 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 - \$56

New Zealand Lamb Chops

umami roasted vegetables, lamb jus 46

Chilean Sea Bass

pan seared, creamy tomato and dill sauce,
sautéed vegetables in forbidden black rice 44

3 Courses - \$52

Ocean & Gulf

jumbo lump crab cake, deep sea scallops,
Gulf shrimp, honey-garlic beurre blanc,
sautéed vegetables in forbidden black rice 44

Beef Short Rib

slow braised, onion mushroom beef
demi-glaze, mashed potatoes 39

Stuffed Flounder

house crab cake stuffed and baked, topped
with lemon beurre blanc, crispy leeks,
vegetable fried rice 41

Chesapeake Rockfish

pan seared, Old Bay beurre blanc,
broccolini, sweet corn pudding 39

3 Courses - \$46

Seafood Pasta Diavolo

Gulf shrimp, jumbo lump crab &
sea scallops tossed with our house made
lumache pasta, asparagus & fire roasted
tomatoes in a spicy garlic cream sauce 36

Shrimp & Scallop Elote

chili-lime seared shrimp & scallops,
Mexican street corn, cotija 36

3 Courses - \$38

Single Crab Cake

5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 32

Crisfield Stew

loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 31

Single Soft Shell Crab

pan roasted, three mustard sauce,
roasted potatoes, asparagus 33

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, garlic bread 28

3 Courses - \$34

'Firecracker' Salmon

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

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon, vegetable fried rice 24

SHAREABLE SIDES

Crab Fried Rice 11

Six Cheese Mac & Cheese 12

Lemon Scented Asparagus 8

Vietnamese Brussels Sprouts 10

DESSERTS

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