

RESTAURANT WEEK LUNCH

Choose Maryland Crab Soup, Cream of Crab Soup, Small BlueStone, or Small Caesar salad and any entree for our Restaurant Week Special

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

Maryland Crab Soup

lump crab, house spices, a little heat 10

Cream of Crab Soup

lump crab, dash of sherry 11

BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 10/13

Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

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 13

add to your salad:

Salmon 12, Chicken 8, Shrimp 12, Scallops 21, Steak 18, Tuna 10, 2 oz. crab meat 14, 5 oz. Crab cake 26

LUNCH ENTREES

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 29
(\$34 for 2 Course)

Soft Shell Crab Sandwich

sautéed, served on white toast, lettuce, tomato, three mustard sauce 33
(\$38 for 2 Course)

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 34
(\$39 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

Short Rib Grilled Cheese

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

The Reuben

shaved corned beef, swiss cheese, toasted rye, russian dressing, sauerkraut 19

Hawaiian Fish Tacos

fresh cut mahi-mahi, pineapple salsa, honey crema, tangy slaw, corn tortilla 18

Crisfield Stew

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

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 - \$21

California Chicken Sandwich

grilled marinated chicken breast, havarti cheese, lettuce, tomato, onion, avocado, garlic aioli, toasted multi grain 17

Tuna Sesame Salad

sesame encrusted ahi tuna, romaine, oranges, red onion, watermelon radish, bell peppers, crunchy noodles, toasted sesame dressing 17

Ahi Tuna Wrap

lightly blackened tuna, stir fried rice, cucumber-wasabi 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	Chef Rice
Vegetable Fried Rice	Sweet Potato Fries	Vietnamese Brussels Sprouts	

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.*