

HOUSE GREENS AND SOUPS

Maryland Crab

lump crab, house spices, a little heat 7 ^{Gluten} _{FREE}

Roasted Beet Salad

arugula, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 8 ^{Gluten} _{FREE}

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 8

Cream of Crab

lump crab, dash of sherry 8

BlueStone Salad

warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 7 / 10

ENTREES

3 COURSES - \$48

Filet & Cake

four oz. steak & five oz. jumbo lump cake, with mashed potatoes & asparagus 46

Ocean and Gulf

crab cake, scallop, shrimp, roasted reds, green beans with caramelized onions and garlic butter, honey-garlic beurre blanc 39

Filet Mignon

eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 43 ^{Gluten} _{FREE}

Crab Cakes

twin cakes with roasted potatoes, green beans with caramelized onions & garlic butter 46

3 COURSES - \$52

26 DAY DRY AGED NEW YORK STRIP

14 ounce, bone-in, mashed potatoes, asparagus 48 ^{Gluten} _{FREE}

3 COURSES - \$39

Rocky Mountain Lamb Shank

volcano lamb shank, raised in Colorado, slow braised in marsala wine, mashed potatoes, anise demi glace 31

Single Crab Cake

5 oz. cake with roasted potatoes, green beans with caramelized onions and garlic butter 34

Chesapeake Rockfish

marinated, roasted and panko crusted with a cilantro pesto, Calabrian chili tomato sauce, haricot verts, button mushrooms and yellow bell peppers 31

Two Way Tuna

half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, crab fried rice 28

Slow Cooked Meaty Ribs

roasted pork ribs, bbq sauce, fries 29

Deep Sea Scallops

pan seared, Mexican street corn, tamarind brown butter, micro cilantro 29 ^{Gluten} _{FREE}

Seafood Club

fried crab cake, shrimp salad, blt, brioche 33

3 COURSES - \$32

'Firecracker' Salmon

farmed cold water salmon, spicy sauce, served with saffron rice and green beans with caramelized onions and garlic butter 24

Crisfield Stew

loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26

Chicken Francaise

egg dipped, pan sautéed chicken breasts, white wine, lemon juice, asparagus and roasted potatoes 22

Hanger Steak Frites

Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 27

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney, roasted reds, asparagus, Chef recommends medium 22

Steak Salad

blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

SELECT DESSERTS

Hot Brownie 8 - Key Lime Pie 7 - Creme Brulee 7

Menu is subject to change. Please visit our website to view the most up-to-date version bluestoneonline.net

SMALL PLATES

Calamari

flash fried, southeast Asian sauce 13

Ahi Tuna

seared rare, Cajun spices, wasabi cucumber, pickled ginger 12 ^{Gluten} _{FREE}

Caprese Flatbread

tomatoes, parmesan and mozzarella, pesto, onion 12

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 12

Buffalo Cucumbers

cucumbers, buffalo sauce, blue cheese 8

Fried Green Tomatoes

lemon beurre blanc, jumbo lump crab, shallots, chives 18

Seafood Bake

three cheese blend, crispy pita bread 14

Shishi Cauliflower

dusted in rice flour and fried, with sweet shishi sauce 8

TAVERN FARE

Shrimp Salad Wrap

flour tortilla, house sauce, lettuce and tomato 16

Crab Cake Sandwich

potato roll or crackers, choice of cocktail or tartar sauce 31

Chicken & Avocado Salad

romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 15

Half Pound Black Angus Burger

on grilled brioche, (add \$1 for bacon or cheese) 13

*Sandwiches come with a choice of a side - green beans with caramelized onions and garlic butter, mashed, asparagus, roasted potatoes, fries

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

For Your Special Event - Give us a call 410-561-1100
or Email Our Event Coordinators - Cara and Lauren
cara@bluestonerestaurant.com lauren@bluestonerestaurant.com

Many menu items
may be modified to
meet gluten free
requirements

An 18% service charge will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MARYLAND RESTAURANT WEEK
September 17th -27th
Choose either a small house salad or soup and any entree for
\$35, \$24, \$18 or \$15

HOUSE SOUPS & SALADS

Cream Of Crab
a touch of sherry 8

The Bluestone Salad
warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 7

Caesar Salad
romaine, house dressing, croutons, parmesan cheese 6

Maryland Crab
eight vegetables, house spices (a little heat) 7 Gluten FREE

Roasted Beet Salad
arugula, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze Gluten FREE

2 COURSES - \$35

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 31

Seafood Club
5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 33

2 COURSES - \$24

Tuna Two Ways
sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 18

Steak Salad
grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 23

'Firecracker' Salmon
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 21

2 COURSES - \$18

Chicken and Avocado Salad
romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

The Crisfield Stew
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 16

Chicken Francaise
egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 15

Shrimp Tacos
fried shrimp, salsa, cilantro purée, mango mole, feta 15

Fish & Chips
cornmeal dredged catfish, wharf seasoned fries, smoked trout remoulade 15

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 16

2 COURSES - \$15

Not Your Average Turkey Club
house turkey, sliced thin, lettuce, tomato, bacon, buttermilk ranch aioli, Italian white bread 14

Fish Taco of the Day
grilled and blackened, pineapple mango salsa, mango mole salsa 14

Curry Chicken Salad
light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on toasted ancient grain bread 12

Black Angus Burger
half pound on grilled brioche 13
bacon or cheese add \$1

Sandwiches served with a choice of a side
Warm Old Bay Chips French Fries Chef's Rice Green Beans with Caramelized Onions & Garlic Butter Asparagus

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APPS

Thai Calamari
fresh cut, flash fried, a mist of sesame and Thai style dipping sauce 13

Fried Green Tomatoes
jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 18

Seared Rare Ahi Tuna
Cajun seasoned, cusabi, pickled ginger, cucumber salad 12 Gluten FREE

Drunken Mussels
1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 12

Shishi Cauliflower
dusted and fried in rice flour with sweet shishi sauce 8

Caprese Flatbread
red and yellow tomatoes, parmesan, mozzarella, basil pesto, onion 12

Buffalo Cucumbers
cucumbers, buffalo sauce, blue cheese 8