

BlueStone

Summer Restaurant Week

We are pleased to offer any house salad or soup, any entree and one of our selected house desserts for \$35 or \$30.


MARYLAND CRAB SOUP
eight vegetables, house spices (a bit spicy) 

CREAM OF CRAB SOUP
lump crab, a touch of sherry


THE BLUESTONE
warm brown sugar bacon, baby greens, pecans, tomatoes, mustard and honey vinaigrette


FRESH JUMBO LUMP CRAB CAKES
two jumbo lump cakes, broiled, corn pudding and asparagus

OCEAN AND GULF
jumbo lump crab cake, deep sea scallops, Gulf shrimp, honey-garlic beurre blanc, saffron rice and ratatouille

FILET MIGNON
8-oz tenderloin, mashed potatoes and asparagus (béarnaise on the side) 


FILET AND CAKE
five ounce tenderloin and crab cake, served with buttermilk-chive mashed potatoes and asparagus

LOUISIANA COD
a spicy New Orleans influenced Icelandic cod, pan seared and blackened, spicy creole rice with andouille sausage, blackened shrimp, onions and bell peppers 

MEDITERRANEAN BRANZINO
with capers, Kalamata olives, sliced garlic, tomatoes, extra virgin Greek olive oil, served with Yukon Gold potatoes and ratatouille 

SLOW COOKED BABY BACK RIBS
big, meaty baby backs, Memphis rub, sweet and tangy barbecue glaze, served with fries, tomato-cucumber salad

THE BLONDIE
warm chocolate and butterscotch chip cookie, covered with hot fudge, vanilla ice cream and whipped cream


CRÈME BRÛLÉE
rich vanilla bean, caramalized crust, black, blue and strawberries 

LITTLE JUMBOS
broiled jumbo lump crab bites, grainy mustard aioli

CAPRESE FLATBREAD
red and yellow tomatoes, parmesan, mozzarella, basil pesto, red onion

BOARDWALK SHRIMP
crispy shrimp, jalapeno, onion & lemon wheels, served with two sauces; ghost chili remoulade and cool passion fruit mustard

Soups & Greens

6 **CAPRESE SALAD** 8
local tomatoes and sliced mozzarella, sea salt, basil and imported olive oil 

6 **MARYLAND FARMERS SALAD** 8
Eastern Shore tomatoes, grilled corn, cucumbers, blackberries, red and yellow peppers, watermelon, red onion, mixed greens, lemony-vanilla vinaigrette 

6 / 9

Three Courses - \$35

32 **SUMMER SEA SCALLOPS** 29
pan seared New Bedford, Massachusetts deep sea scallops with citrus-saffron butter sauce, served with colorful mixed summer vegetables 

31 **STUFFED ATLANTIC SWORD** 30
harvested off the East Coast, oven roasted with jumbo lump crab meat, grainy mustard beurre blanc, local sweet corn pudding, asiago buttered green beans

32 **CAKE & RIBS** 29
slow roasted baby back ribs, Memphis style rub and sweet bbq glaze, served with our five oz. crab cake, tomato-cucumber salad and fries

34

Three Courses - \$30

24 **WILD ALASKAN SOCKEYE SALMON** 24
simple grilled with sea salt and cracked black pepper, peach-mango-pineapple chutney, served with summer succotash 

24 **MARYLAND FRIED CHICKEN** 21
two chicken breasts, herb marinated in house and Old Bay seasoning, crispy and moist, honey 'sweet heat' sriracha, served with mashed potatoes and tomato-cucumber salad

23 **THE CRISFIELD STEW** 25
fresh fish, scallops, shrimp, mussels and potatoes simmered in tomato and vegetable broth, Italian bread

Selected Desserts

8 **KEY LIME PIE** 7
graham cracker and cinnamon crust, mango coulis, mint garnish and whipped cream

7 **CHOCOLATE BANANA BAR** 8
from the Batch Bakery on Harford Road... dark chocolate bar, banana mousse, toasted & candied peanuts, real whipped cream

Snacks & Apps

15 **FRIED GREEN TOMATOES** 13
shallots, chives, garlic, jumbo lump crab meat, lemon beurre blanc

11 **FRESH CUT CALAMARI** 12
flash fried, sesame mist, Thai dipping sauce

9 **SEARED RARE AHI TUNA** 11
cusabi, pickled ginger, cucumber salad, Cajun seasoned 

THREE CHEESE SEAFOOD BAKE 12
crab, scallops, shrimp, crispy pita

**Please note that menu items are subject to change seasonally.
*Sundays - Dinner Menu is Offered All Day / Night

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

 Gluten Free

Many menu items may be modified to meet gluten free requirements

Join our email club by simply texting: **BLUESTONE** to 22828

Meet our Party People- Cara and Lauren. They Will Make Sure Your Event at BlueStone puts a smile on your face. bluestoneonline.net or 410-561-1100

All Day Tuesdays Half Price Bottle Wine

Wednesdays- Seafood Small Plate Night. Featuring 'Buck-A-Ball': Crab Balls for \$1

THANK YOU FOR BEING OUR GUEST. WE HOPE YOU HAD A PLEASANT EVENING. HAVE A SAFE AND GREAT SUMMER!