

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 	

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	

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!