

**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

**SMALL PLATES**

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

**Buffalo Cucumbers**  
cucumbers, buffalo sauce, blue cheese 8

**Fresh Shucked Blue Point Oysters**  
cocktail sauce & lemon  
12 - half dozen / 22 - dozen

**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

**SUMMER RESTAURANT WEEK**  
We are pleased to offer any house salad or soup, any entree  
& one of our selected house desserts for \$48, \$39 or \$32  
July 23<sup>rd</sup> - August 1<sup>st</sup>

**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

**Cream of Crab**  
lump crab, dash of sherry 8

**Traditional Caesar**  
romaine, shaved parmesan,  
sourdough croutons 8

**Tomato & Mozz**  
local Maryland tomatoes, fresh mozzarella,  
basil pesto, EVOO 9 Gluten FREE

**Gazpacho**  
chilled tomato soup with vegetables 6  
with 1 oz crab 9 Gluten FREE

**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,  
crispy brussels, honey-garlic beurre blanc 39

**Crab Cakes**  
twin cakes with roasted potatoes,  
crispy brussels 46

**Filet Mignon**  
eight ounce cut, buttermilk-chive whipped  
potatoes, lemon scented asparagus 43 Gluten FREE

**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,  
creamy polenta, anise demi glace 31

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

**Deep Sea Scallops**  
pan seared, Mexican street corn,  
tamarind brown butter,  
micro cilantro 29 Gluten FREE

**Single Crab Cake**  
5 oz. cake with roasted potatoes,  
crispy brussels 34

**Slow Cooked Meaty Ribs**  
roasted pork ribs, bbq sauce, fries 29

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

**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  
crispy brussels sprouts 24

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

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

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

**Chicken Francaise**  
egg dipped, pan sautéed chicken breasts,  
white wine, lemon juice, asparagus and  
roasted potatoes 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

**TAVERN FARE**

**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

**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

*\*Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed, asparagus, roasted potatoes, tomato/cucumber salad or 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



## World Class Wines

(not included in half price promotion)

**Jordan Cellars Chardonnay**  
Alexander Valley, California 48

**Cakebread Cellars Chardonnay**  
Napa Valley, California 53

**Cakebread Cellars Cabernet Sauvignon**  
Napa Valley, California 92

**Duckhorn Merlot**  
Napa Valley, California 66

**Silver Oak Cabernet Sauvignon**  
Cabernet Sauvignon, Alexander Valley, California 92

**Stag's Leap 'Artemis' Cabernet Sauvignon**  
Napa Valley, California 79



## Specialty Cocktails

**Margarita Loca**  
Gran Centenario reposado, Damiana liqueur,  
fresh lime juice 10

**Peach Puerto Vallarta**  
Casamigos silver tequila, peach syrup, grapefruit juice,  
splash of lime and orange juice 13

**Aperol Spritz**  
Aperol, Deep Eddy grapefruit vodka,  
Cava sparkling, splash of soda 8

**Elderflower and Rose**  
Deep Eddy lemon vodka, rose simple syrup,  
St Germain elderflower liqueur,  
club soda with lemon wedge 7

**Orange Mule**  
Stoli O, Gran Marnier, ginger beer 9

**White Cosmo**  
Stoli Razberi, Cointreau, fresh lime &  
white cranberry juice 9

**Orange Crush**  
Deep Eddy Orange, fresh orange juice 8

**Grapefruit Crush**  
Deep Eddy Grapefruit, fresh grapefruit juice 8

**Watermelon Crush**  
Deep Eddy Lime, fresh watermelon puree 8

WHITES

**William Hill**, chardonnay,  
Central Coast, CA 8.5 / 34

**"Butter" By Jam**, chardonnay,  
California 11.5 / 43

**Matua**, sauvignon blanc,  
Marlborough, New Zealand 9.5 / 36

**Ruffino** pinot grigio,  
Della Venezia DOC, Italy 9.5 / 35

**Ca Montini**, pinot grigio,  
Trentino-Alto Adige, Italy 10.5 / 40

**Chateau Ste. Michelle**, riesling,  
Columbia Valley, Washington 8.5 / 34

**Criss Cross**, cabernet sauvignon,  
Clarksburg, California 90 pts Wine 9.5 / 36

**Alexander Valley**, cabernet sauvignon,  
Alexander Valley, California 12.5 / 52

**Murphy Goode**, merlot,  
California 9.5 / 36

**J. Lohr, 'falcon's Perch'** pinot noir,  
Monterey County, California 11 / 42

**MacMurray** Russian River Valley, pinot noir,  
Sonoma County, California 16 / 56

**Alamos**, malbec,  
Argentina 91 pts James Suckling 8.5 / 32

**19 Crimes**, red blend,  
Southeastern Australia 8.5 / 34

**Six Hats**, pinotage,  
Western Cape, South Africa 11.5 / 43

White Sangria  
6 glass / 28 pitcher

REDS

## BUBBLES

(not included in half price promotion)

**Prosecco Sparkling Wine Split**, Lamarca, Italy 10  
**Siema Estate 'Baby' Prosecco**, Veneto, Italy 7 / 20  
**Cava, Segura Viudas**, Spain 8 / 29  
**Las Espinas Red Piquette Frizzante**, Texas 28  
**Sparkling Rose Split**, Chandon, California 12  
**Roederer Estate, Brut**, California 56  
**Moet Chandon, Brut**, France 86  
**Veuve Cliquot, Yellow Label Brut**, France 89  
**Taittinger, Prelude Grands Crus Brut**, France 102  
**2013 Louis Roederer 'Cristal'**, France 325



**White Claw Hard Seltzers \$5**  
mango, lime, raspberry and black cherry

**High Noon Hard Seltzers \$7.5**  
pineapple, grapefruit

## Happenings

**\*Sunday Special - 3 Courses for \$32, \$39 or \$48**  
(except holidays)

**\*Half Priced Bottles of Wine**  
**All Day & Night - Every Tuesday!**  
(excluding sparkling & world class wines)

## Booze Free Sippers

**Strawberry Limeade 4**  
strawberry simple syrup, limeade, lime  
**Adult it up w/ Smirnoff strawberry vodka 7**

**Tropical Gentleman 4**  
Mango syrup, grapefruit juice, lime juice, tonic  
**Adult it up w/ Hendrieks gin 12**

**Blackberry Lemonade Fizz 4**  
blackberry simple syrup, lemonade, splash of soda  
**Adult it up w/ Deep Eddy lemon vodka 8**

## Cold Pints From The Tap

**Allagash White 7**  
**Nanticoke Nectar 7**  
**Dogfish Head 60 Min. 6.5**  
**Stella Artois 6.75**  
**Heavy Seas Loose Cannon 6.5**  
**Miller Lite 4.5**  
**Guinness 6.25**  
**Brewer's Art Resurrection Ale 6.75**  
**Yuengling 4.5**  
**Sam Seasonal 6.25**

## Bottle Crafts, Domestic & Imports

**Guinness Blonde 5.25**  
**Miller Lite 3.5**  
**Budweiser, Bud Light 4**  
**Coors Light 3.75**  
**Blue Point Lager 5.25**  
**Michelob Ultra 4.5**  
**Sierra Nevada 5.25**  
**Tank 7 Farmhouse Ale 7.5**  
**Bold Rock Cider 4.75**  
**Brewer's Art Birdhouse 6**  
**Dogfish Head 90 6.5**  
**Sam Adams 5**

**New Castle 5**  
**Heineken 4.75**  
**Corona Light 5**  
**Corona 5**  
**Amstel 4.75**  
**Rolling Rock 4**

**Non Alcohol:**  
**St Pauli Girl 4.5**

**Gluten Free:**  
**Redbridge 5.25**