

SMALL PLATES

Stone Shrimp

sautéed gulf shrimp, cratered French baguette, mushroom chili garlic sauce 14

BBQ Chicken Flatbread

white cheddar, mozzarella, bacon, red onion, bell peppers 16

Caprese Flatbread

red tomatoes, Parmesan, mozzarella, basil pesto, onion 14

Buffalo Chicken Rangoons

crispy stuffed wontons, bleu-ranch and tangy Thai dipping sauces 11

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 13

Thai Calamari

fresh cut, flash fried, a mist of sesame and Thai style dipping sauce 16

Fried Green Tomatoes

jumbo lump crab meat, shallots, chives, garlic, lemon beurre blanc 19

Red Hot Cauliflower

roasted, tossed in buffalo, bleu cheese crumbles & creamy spread 10

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 13

Seafood Bake

crab, scallops, shrimp, three cheese blend, crispy pitas 15

BLUESTONE BLOODY MARY

absolut peppar, bacon, jumbo lump crab 16

HAPPENINGS

MONDAYS ARE BACK!
NOW OPEN 7 DAYS A WEEK!

*Half Priced Bottles of Wine

All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)
(except holidays)

*Sunday Special -

3 Courses for \$32, \$39, \$52 or \$62
(except holidays)

RED SANGRIA

8 glass / 37 pitcher

YOUR EVENT

Contact our Party Ladies-
Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

Join our Email Club!

Simply text: BLUESTONE to 22828

Many menu items may be modified to meet
gluten free requirements

A 20% service charge will be added to groups
of 6 or more, separate checks unavailable

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

BlueStone

SHAREABLE SIDES

6 Cheese Mac & Cheese 12

Jumbo Twice Baked Potato 9

Honey Thyme Roasted Rainbow Carrots 8

SUNDAY SPECIAL

we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$39, \$52 or \$62

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8 Gluten FREE

Cream of Crab

lump crab, dash of sherry 9

Roasted Beet Salad

mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 10 Gluten FREE

Traditional Caesar

romaine, shaved Parmesan,
sourdough croutons 10

BlueStone Salad

warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 10 / 13

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

ENTREES

3 Courses - \$67

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub,
lemon scented asparagus, buttermilk-chive
mashed potatoes 59

3 Courses - \$62

Filet Mignon

eight ounce center cut, braised mixed
mushrooms, lemon scented asparagus 52 Gluten FREE

3 Courses - \$52

Crab Cakes

twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 48

Ocean and Gulf

crab cake, scallop, shrimp, roasted reds,
Vietnamese Brussels sprouts,
honey-garlic beurre blanc 43

Hanger Steak Frites

Creekstone Farms, 8 oz sliced, red wine tomato
coulis, chimichurri, truffle Parmesan fries,
Chef recommends med-rare 39

3 Courses - \$39

Chesapeake Rockfish

pan seared, topped with Gulf shrimp,
andouille creole sauce, cauliflower purée 29 Gluten FREE

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Rocky Mountain Lamb

volcano lamb shank, raised in Colorado,
slow braised in marsala wine, butternut squash
purée, anise demi glaze 34

Stuffed Flounder

baked, stuffed with jumbo lump crab, topped
with lemon buerre blanc, roasted potatoes,
asparagus 32

Seafood Pasta

Gulf shrimp, jumbo lump crab & sea scallops
tossed with cavatappi, asparagus & fire roasted
tomatoes in a garlic chili cream sauce 29

Single Crab Cake

5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 29

Crisfield Stew

loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 28

Beef Short Rib

slow braised, beef demi-glaze, onions,
mushrooms, buttermilk mashed potatoes 29

3 Courses - \$32

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney,
lemon scented asparagus,
roasted potatoes,
Chef recommends medium 26 Gluten FREE

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice,
asparagus and roasted potatoes 24

Steak Salad

blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 25

SELECTED DESSERTS

Heath Bar Chocolate Mousse 8 - Key Lime Pie 9 - Seasonal Creme Brulee 8



WHITES

WINES BY THE GLASS

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

“Butter” By Jam, chardonnay,
California 11.5 / 43

Sonoma Cutrer, chardonnay,
California 12 / 46

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

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

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

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

Beringer, white zinfandel,
California 7.5 / 28

Alexander Valley, rose
Alexander Valley, California 10 / 38

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

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

Murphy Goode, merlot,
California 9.5 / 36

Burgozone, pinot noir,
Danube Plains, Bulgaria 8.5 / 32

J. Lohr, ‘Falcon’s Perch’ pinot noir,
Monterey County, California 11 / 42

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

Gnarly Head, zinfandel,
Lodi, California 8.5 / 32

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, Petite Petit Sirah,
Lodi, California 10 / 38

BUBBLES

(not included in half price promotion)

Lamarca, Prosecco Sparkling Wine Split, Italy 10

Siema Estate, ‘Baby’ Prosecco, Veneto, Italy 7 / 20

Segura Viudas, Cava, Spain 8 / 29

Chandon, Sparkling Rose Split, 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

2000 Boizel ‘Joyau De France’ Brut, Champagne, France 155

2010 Dom Perignon Champagne Cuvee, France 290



BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 10

Pomegranate Fizz 6
pomegranate syrup, ginger beer, lime
Adult it up w/ Stoli ohranji vodka 12

SPECIALTY COCKTAILS

Apple Pie Rye

Loveton apple pie rum, Sagamore rye, splash of banana liqueur,
cinnamon simple syrup, ginger beer 13

Pear Martini

Grey Goose pear, cinnamon syrup,
lime juice, ginger beer, thyme 15

Peanut Butter Cup

WhiskeySmith, Skrewball peanut butter whiskey,
cinnamon syrup, soda 10

Salted Caramel Martini

Mozart chocolate liqueur, Stoli salted karamel, Creme de Cacao,
salted caramel cream 13

Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

Spicy Cabo

Gran Centenario reposado tequila,
jalapeño, lime, salted rim 12

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 10

White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 11



Red Sangria
8 glass / 37 pitcher

COLD PINTS FROM THE TAP

Blue Moon 6.25	Key Speed Wobbles 8
Nanticoke Nectar 7	Guinness 6.25
Stella Artois 6.75	Brewer’s Art Resurrection Ale 6.75
Heavy Seas ‘Loose Cannon’ 6.5	Heavy Seas Well Made Lager 8
Yuengling 4.5	Dogfish Head 60 6.5

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

High Noon Hard Seltzers \$7.5
grapefruit, black cherry, mango, pineapple

Tavern Fare

Irish Beef Stew
tender braised beef, carrots, golden potatoes,
celery, Guinness gravy, Irish soda bread 17

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar sauce 26

Half Pound Black Angus Burger
on grilled brioche,
(add \$1 for bacon or cheese) 15

Italian Chopped Salad
cured peppered ham, salami, pepperoni, sharp
provolone, olives, pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 19

Chicken & Avocado Salad
chopped romaine, avocado,
tomatoes, BlueStone bacon, blue cheese,
lemon-Dijon vinaigrette 22

Seafood Club
fried crab cake, shrimp salad, blt, brioche 29

Crispy Gulf Shrimp Tacos
w/ salsa, cilantro purée,
mango-mole, feta 16

Shrimp Salad Wrap
flour tortilla, house sauce, l&t 18

Steak Salad
blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 25

**Sandwiches come with a choice of a side - Vietnamese Brussels sprouts,
mashed, asparagus, roasted potatoes, mushroom mix, fries*