

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

Baked Clams Oreganata
six middleneck clams,
lemon herb sesame butter 12

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

Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab,
shallots, chives 15

Seafood Bake
three cheese blend, crispy pita bread 14

Shishi Cauliflower
dusted in rice flour and fried,
with sweet shishi sauce 7

OUR RESTAURANT WEEEEK SPECIAL
APRIL 16TH - MAY 2ND
We are pleased to offer any house salad or soup, any entree
& one of our selected house desserts for \$39 or \$32

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 - \$39

Crab Cakes
twin cakes with roasted potatoes,
crispy brussels 37

Rocky Mountain Lamb
volcano lamb shank, raised in Colorado,
slow braised in marsala wine,
creamy polenta, anise demi glaze 31

Filet & Cake
five ounce steak & jumbo lump cake,
with mashed potatoes & asparagus 38

Chesapeake Bay Rockfish
marinated, roasted and crusted
with a cilantro pesto,
Calabrian chili tomato sauce,
haricot verts, button mushrooms and
yellow bell peppers 29

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

Ocean and Gulf
crab cake, scallop, shrimp, roasted reds,
crispy brussels, honey-garlic beurre blanc 35

Filet Mignon
eight ounce cut, buttermilk-chive whipped
potatoes, lemon scented asparagus 36 Gluten FREE

CREEKSTONE FARMS RIBEYE - \$49
14 ounce black angus ribeye, house rub,
roasted potatoes, asparagus 45 Gluten FREE

Single Crab Cake
5 oz. cake with roasted potatoes,
crispy brussels 26

Hanger Steak Frites
Creekstone Farms, 8 oz sliced, red wine tomato
coulis, chimichurri, garlic parmesan fries,
Chef recommends med-rare 26

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
crab fried rice 26

3 COURSES - \$32

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

Seafood Club
fried crab cake, shrimp salad,
blt, brioche 25

‘Firecracker’ Salmon
farmed cold water salmon, spicy sauce, served
with saffron rice and crispy brussels sprouts 24

Chicken Francaise
egg dipped, pan sautéed chicken breasts,
white wine, lemon juice, asparagus and
roasted potatoes 18

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

SELECT DESSERTS

Hot Brownie 8 - Key Lime Pie 7 - Irish Cream 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

Chicken & Avocado Salad
romaine, BlueStone bacon, avocado,
tomatoes, blue cheese, lemon-Dijon
vinaigrette 19

Crab Cake Sandwich
potato roll or crackers,
choice of cocktail or tartar sauce 21

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

**Sandwiches come with a choice of a side - Asianesque brussels sprouts,
mashed, asparagus, roasted potatoes, or fries*

BlueStone Notes

- The governor’s order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you’d like.
 - We are following the CDC guidelines for operations.



WHITES

REDS

World Class Wines

(not included in half price promotion)

Cakebread

Cabernet Sauvignon, Napa Valley, California 92

Duckhorn

Merlot, Napa Valley, California 66

Silver Oak,

Alexander Valley, California 92

Stag's Leap 'Artemis'

Cabernet Sauvignon, Napa Valley, California 79

Cakebread

Chardonnay, Napa Valley, California 53

William Hill, chardonnay 8.5 / 33
"Butter" By Jam, chardonnay 11.5 / 43
Hess "Shirttail Creek" Vineyards, chardonnay 34
Sonoma Cutrer, Russian River, chardonnay 46
A By Acacia, chardonnay 36
Sisters Forever, chardonnay 38
Rodney Strong "Chalk Hill", chardonnay 45
Deloach Russian River, chardonnay 59

Frenzy, sauvignon blanc 32
Matua, sauvignon blanc 9.5 / 36
Kim Crawford, sauvignon blanc 45

Ca Montini, pinot grigio 10.5 / 39
Ruffino, Lumina, pinot grigio 35
J Vineyards, pinot gris 36
Beringer, white zinfandel 28
Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32

Criss Cross, cabernet sauvignon 9.5 / 36
Alexander Valley, cabernet sauvignon 12.5 / 48
Tribute, cabernet sauvignon 39
Hahn, cabernet sauvignon 40
Matchbook, cabernet sauvignon 40
1865, cabernet sauvignon 44
Freakshow, cabernet sauvignon 46
Benziger, cabernet sauvignon 48
B.R. Cohn, cabernet sauvignon 52

Mirassou, pinot noir 32
J. Lohr, pinot noir 11 / 41
Deloach Heritage Reserve, pinot noir 35
Annabella, pinot noir 43
Benziger, pinot noir 48
MacMurray Russian River Valley, pinot noir 16 / 56

Alamos, malbec 8.5 / 31
Crios, malbec 36
J Lohr Tower Road petite syrah 53
QZV, Old Vine zinfandel 37
Black Ink, red blend 32
Josh Cellars Legacy, red wine 40
19 Crimes, red blend 8.5 / 33
Martin Codax "Ergo" Rioja, red blend 33
Guigal Cotes Du Rhone 40
Villa Antinori IGT Red 48

BUBBLES

(not included in half price promotion)

Prosecco Sparkling Wine Split, Lamarca, Italy 10
Cava, Segura Viudas, Spain 8 / 29
Sparkling Rose Split, Chandon, California 10
Brut, Roederer Estate, California 38
Brut, Moet Chandon, France 82
Veuve Cliquot, Yellow Label Brut, France 85



White Claw Hard Seltzer \$5

mango, lime, raspberry and black cherry
(about 100 calories-alcohol comes from
fermented sugar cane-refreshing)

Happenings

*Sunday Special - 3 Courses for \$39 or \$32

*Half Priced Bottles of Wine
All Day & Night - Every Tuesday!
(excluding sparkling & wine of the world)

White Sangria
6 glass / 28 pitcher



Specialty Cocktails

Margarita Loca

Gran Centenario Plata, Damiana liqueur,
fresh lime juice 10

Stubborn As An Irish Mule

Jameson Irish whiskey, honey syrup, grapefruit juice,
lime, ginger beer 10

Peach Puerto Vallarta

Casamigos silver tequila, peach syrup, grapefruit juice,
splash of lime and orange juice 13

Kiwi Caipirinha

Leblon Cachaca, lime, kiwi puree 9



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 6

Chocolate Old Fashioned

Whiskeysmith chocolate whiskey,
orange bitters, Bordeaux cherry 6



Box O' Chocolate Martini

Stoli Vanil, caramel Irish cream,
Godiva chocolate 10

Orange Mule

Stoli O, Gran Mariner, ginger beer 9

White Cosmo

Stoli Razberi, Cointreau, fresh lime &
white cranberry juice 9

Orange Crush

Deep Eddy orange vodka, fresh oj 8

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/ Hendricks 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

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