

SMALL PLATES

BBQ Chicken Flatbread
white cheddar, mozzarella, bacon, red onion,
bell peppers 16

Caprese Flatbread
tomatoes, Parmesan and mozzarella,
pesto, onion 14

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

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

Calamari
flash fried, southeast Asian sauce 16

Ahi Tuna
seared rare, Cajun spices,
wasabi cucumber, pickled ginger 13 Gluten FREE

Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab,
shallots, chives 19

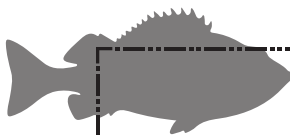
Seafood Bake
crab, scallops, shrimp, three cheese blend,
crispy pitas 15

Shishi Cauliflower
dusted in rice flour and fried,
with sweet shishi sauce 10

BlueStone

**FRESH SHUCKED
OYSTERS OF THE DAY**
cocktail sauce & lemon
\$14 - half dozen / \$26 - dozen

RED SANGRIA
8 glass / 37 pitcher



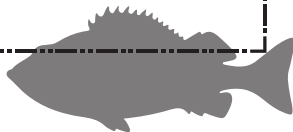
FISH MARKET

Fish of the Day
ask your server for details *mkt.*

Branzino
lemon pesto marinated, pan seared skin-on,
chilled cous cous salad, spinach, arugula,
red grapes, bell peppers, red onion,
white balsamic vinaigrette 27

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

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



HOUSE SOUPS & GREENS

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

Cream of Crab
lump crab, dash of sherry 9

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 9 / 12

Maryland Tomato and Burrata Salad
locally grown tomatoes,
mixed greens, balsamic glaze 12 Gluten FREE

Arugula & Goat Cheese
fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

Traditional Caesar
romaine, shaved Parmesan,
sourdough croutons 9

add to your salad:
Salmon 11, Chicken 8, Shrimp 12
Scallops 17, Steak 18, Tuna 10
2 oz. Lobster Meat 15



Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed
into toasted roll, lobster cream
dipping sauce 38

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

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

Italian Chopped Salad
cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 17

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

Tuna Poke Salad
wild tuna, ponzu, romaine,
onion chili-lime slaw, sesame ranch
vinaigrette, crispy wontons 19

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

Lamb Burger
Australian lamb, sweet onion
marmalade, Swiss, arugula,
toasted brioche 16

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

Shrimp Salad Wrap
flour tortilla, house sauce, lettuce and
tomato 18

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

14 oz Creekstone Ribeye
14 ounce center cut Black Angus, house rub, lemon scented
broccolini, buttermilk-chive mashed potatoes 59 Gluten FREE

Seafood Acqua Pazza
shrimp, scallops, mussels, sauce of tomato, white wine,
fennel, garlic and black olives, over top of Chef's rice 27 Gluten FREE

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

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

Beef Short Rib
slow braised, beef demi-glace, onions, mushrooms,
buttermilk mashed potatoes 29

ENTREES

Filet & Cake
five oz. steak & jumbo lump cake,
with mashed potatoes & asparagus 54

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

Crab Cakes
twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 48
Single Cake 29

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

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

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**

HAPPENINGS

MONDAYS ARE BACK! NOW OPEN 7 DAYS A WEEK!

***Half Priced Appetizers**
Dine-In Only

***\$2 Off Crushes**
Monday - Thursday 3-6pm!

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

***Half Priced Glasses of Wine**
All Day & Night - Every Wednesday!

***Sunday Special -**
3 Courses for \$32, \$39, \$48 or \$59
(except holidays)

Many menu items may be modified to meet gluten free requirements
An 18% 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



World Class Wines

(not included in half price promotion)

Duckhorn Sauvignon Blanc
Napa Valley, California 44

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

Chateau Montelena Chardonnay
Napa Valley, California 75

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

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

2018/2019 Jordan Cellars Chardonnay
Chardonnay, Alexander Valley, California 48

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

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

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



SPECIALTY COCKTAILS

Apple Pie Rye

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

Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 12

Pumpkin Martini

Fultons pumpkin, Stoli vanil, Rumchata 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

Whatcha Smokin'?

Montelobos Mezcal, hibiscus tea, lime juice, Tajin rim 15

I Can't Find My Sandals

Gran Centenario plata tequila, pineapple juice,
creme de banane, lime juice, cinnamon bark syrup 13

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Elderflower and Rose

Deep Eddy lemon vodka, St Germain elderflower liqueur,
rose simple syrup, club soda with lemon wedge 9

Pink Bunny Martini

Deep Eddy grapefruit vodka, Cointreau,
sparkling grapefruit, splash of lime & cranberry 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

Empress Aviation

Empress 1908 gin, Luxardo maraschino
cherry liqueur, fresh lemon juice 14



Red Sangria
8 glass / 37 pitcher

COLD PINTS FROM THE TAP

Blue Moon 6.25	Dogfish Pumpkin 7
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 Tropicannon 7
Yuengling 4.5	Dogfish Head 60 6.5

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

24 Karat Smyth Kolsch 7	Sam Adams 5
Guinness Blonde 5.25	New Castle 5
Miller Lite 3.5	Heineken 4.75
Budweiser, Bud Light 4	Corona Light 5
Coors Light 3.75	Corona 5
Blue Point Lager 5.25	Amstel 4.75
Michelob Ultra 4.5	Rolling Rock 4
Sierra Nevada 5.25	Gluten Free:
Tank 7 Farmhouse Ale 7.5	Redbridge 5.25
Bold Rock Cider 4.75	Non Alcohol:
Brewer's Art Birdhouse 6	St. Pauli Girl 4.5
Dogfish Head 90 6.5	Heineken 00 5.25

BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6

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

Pomegranate Mule 6

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

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango

WHITES

REDS