

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

FRESH SHUCKED OYSTERS OF THE DAY

cocktail sauce & lemon

\$14 - half dozen / \$26 - dozen

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 10 / 13

Maryland Tomato and Burrata Salad

locally grown tomatoes, mixed greens, balsamic glaze 12 Gluten FREE

Arugula & Goat Cheese

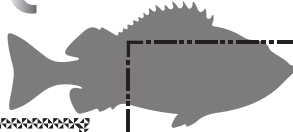
fried goat cheese medallions, toasted pine nuts, strawberries, pesto vinaigrette, balsamic glaze 10



add to your salad:

Salmon 11, Chicken 8, Shrimp 12, Scallops 17, Steak 18, Tuna 10, 2 oz. Lobster Meat 15

BlueStone



FISH MARKET

MONDAY -

\$ 10 CRAB CAKES

For A Limited Time!

Cook @ Home Crab Cake 10

Solo Crab Cake 10

Crab Cake Sandwich 13

Seafood Club 19

Single Crab Cake Entree 16

Twin Crab Cake Entree 26

Ocean & Gulf 33

Filet & Cake 44

Fish of the Day

ask your server for details *mkt.*

Stuffed Flounder

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

Branzino

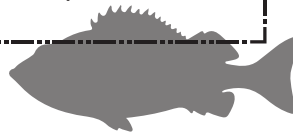
lemon pesto marinated, pan seared skin-on, chilled cous cous salad, spinach, arugula, red grapes, bell peppers, red onion, white balsamic vinaigrette 27

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



RED SANGRIA

8 glass / 37 pitcher

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

Italian Chopped Salad

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

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 16

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

Salad of the Seas

trio of lobster, crab and shrimp swimming atop of green goddess dressed mixed greens, pepperoncini, pomegranates, red onion 32

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, roasted potatoes, mushroom mix, fries*

ENTREES

14 oz Creekstone Ribeye

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

Rocky Mountain Lamb

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

Pasta Bolognese

penne pasta, beef bolognese sauce, Parmesan cheese 23

Ocean and Gulf

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

Beef Short Rib

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

Hanger Steak Frites

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

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 asparagus, 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

Crisfield Stew

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

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

Monday - Thursday 3-6pm!

***Half Priced Glasses of Wine**

All Day & Night - Every Wednesday!

***Sunday Special -**

3 Courses for \$32, \$39, \$45, \$52 or \$62
(except holidays)

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

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

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 Hazy Cannon 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, pineapple

WHITES

REDS