

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

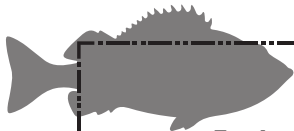
add to your salad:

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

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

Stuffed Flounder

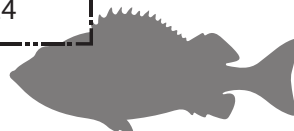
baked, stuffed with jumbo lump crab, topped with lemon buerre blanc, roasted potatoes, asparagus 32

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



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

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

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



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

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

REDS

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 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

SPECIALTY COCKTAILS

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

Partridge in a Pear Tree
Grey Goose pear, cinnamon syrup,
lime juice, ginger beer, thyme 15

Mauzy’s Ugly Sweater
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

Poinsettia
Siema Baby Prosecco, Cointreau, cranberry juice 9

Pomegranate Mule
Stoli ohranji, pomegranate syrup, lime, ginger beer 12

Pumpkin Martini
Fultons pumpkin, Stoli vanil, Rumchata 12



Red Sangria
8 glass / 37 pitcher

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

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

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

Tavern Fare

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

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

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

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

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*