

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

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

Fried Green Tomatoes

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

Seafood Bake

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

Red Hot Cauliflower

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

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

Roasted Beet Salad

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

Arugula & Goat Cheese

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

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

add to your salad:

Salmon 11, Shrimp 12, Scallops 17,
Steak 18, Tuna 10, Chicken 8,
2 oz. crab meat 12, 5 oz. crab cake 23

FISH MARKET

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

Chesapeake Rockfish

pan seared, topped with gulf shrimp, andouille creole sauce, cauliflower purée 29

'Firecracker' Salmon

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

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

SHAREABLE SIDES

6 Cheese Mac & Cheese 12

Jumbo Twice Baked Potato 9

Honey Thyme Roasted Rainbow Carrots 8

ENTREES

Rocky Mountain Lamb

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

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

Crab Cakes

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

Crisfield Stew

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

Seafood Pasta

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

14 oz Creekstone Ribeye

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

Filet Mignon

eight ounce center cut, braised mixed mushrooms, lemon scented asparagus 52 ^{Gluten} _{FREE}

Hanger Steak Frites

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

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

add to your entree: 5 oz. crab cake 23

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly

lauren@bluestonerestaurant.com

kelly@bluestonerestaurant.com

or call 410-561-1100

HAPPENINGS

***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)

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

Join our Email Club!
Simply text: **BLUESTONE**
to **22828**



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 Anniversary 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 Impending Doom 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

- 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*