

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 12

Buffalo Chicken Rangoons
crispy stuffed wontons, bleu-ranch and tangy Thai dipping sauces 10

Calamari
flash fried, southeast Asian sauce 15

Ahi Tuna
seared rare, Cajun spices, wasabi cucumber, pickled ginger 12 Gluten FREE

Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab, shallots, chives 18

Seafood Bake
crab, scallops, shrimp, three cheese blend, crispy pitas 14

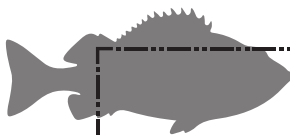
Shishi Cauliflower
dusted in rice flour and fried, with sweet shishi sauce 9

BlueStone

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

WHITE SANGRIA
8 glass / 37 pitcher

BLUESTONE BLOODY MARY
absolut peppar, bacon, jumbo lump crab 16



FISH MARKET

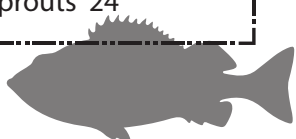
Fish of the Day
ask your server for details *mkt.*

Chesapeake Rockfish
pan seared over creamed corn coulis, topped with jumbo lump crab, corn and tomato succotash 36 Gluten FREE

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

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

ENTREES

14 oz Creekstone Ribeye
14 ounce center cut Black Angus, house rub, lemon scented broccolini, buttermilk-chive mashed potatoes 56 Gluten FREE

Seafood Acqua Pazza
shrimp, scallops, mussels, sauce of tomato, white wine, fennel, garlic and black olives, over top of Chef's rice 26 Gluten FREE

Ocean and Gulf
crab cake, scallop, shrimp, roasted reds, Vietnamese Brussels sprouts, honey-garlic beurre blanc 42

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 27

Filet & Cake
five oz. steak & jumbo lump cake, with mashed potatoes & asparagus 49

Filet Mignon
eight ounce center cut, braised mixed mushrooms, lemon scented asparagus 48 Gluten FREE

Crab Cakes
twin cakes with roasted potatoes, Vietnamese Brussels sprouts 39

Pork Chop Porterhouse
14 oz. T-bone pork chop, mango chutney, lemon scented broccolini, roasted potatoes, Chef recommends medium 25 Gluten FREE

Chicken Francaise
egg dipped, pan sautéed chicken breasts, white wine, lemon juice, asparagus and roasted potatoes 22

TAVERN FARE

Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed into toasted Stone Mill roll, lobster cream dipping sauce 34

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 15

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 24

Lamb Burger
Australian lamb, sweet onion marmalade, Swiss, arugula, toasted brioche 15

Half Pound Black Angus Burger
on grilled brioche, (add \$1 for bacon or cheese) 13

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

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

YOUR EVENT

Contact our Party Ladies- Cara or Lauren
cara@bluestonerestaurant.com
lauren@bluestonerestaurant.com
or call 410-561-1100

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

HAPPENINGS

***Half Priced Appetizers**
Dine-In Only
***\$2 Off Crushes**
Tuesday - 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

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

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

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

Etincelle, sauvignon blanc,
Loire Valley, France 9 / 35

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



SPECIALTY COCKTAILS

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

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 10

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Café Carijillo

Licor 43, Van Gough double espresso 12

Cromwell Sazarac

Sagamore Rye whiskey, Lucid absinthe, bitters, lemon 14

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



White Sangria
8 glass / 37 pitcher

COLD PINTS FROM THE TAP

Blue Moon 6.25	Miller Lite 4.5
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	

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

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

BOOZE FREE SIPPERS

Blackberry Lemonade Fizz 6

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

Peach Mule 6

peach syrup, ginger beer, lime, splash of soda
Adult it up w/ Deep Eddy peach vodka 10

White Claw Hard Seltzers \$5
mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5
grapefruit, black cherry, mango

WHITES

REDS