

House Soups & Greens

Maryland Crab

lump crab, house spices, a little heat 7 ^{Gluten}_{FREE}

Roasted Beet Salad

arugula, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 8 ^{Gluten}_{FREE}

BlueStone Salad

warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 7 / 10

Cream of Crab

lump crab, dash of sherry 8

Traditional Caesar

romaine, shaved parmesan, sourdough croutons 8

Small Plates

Calamari

flash fried, southeast Asian sauce 13

Ahi Tuna

seared rare, Cajun spices, wasabi cucumber, pickled ginger 12 ^{Gluten}_{FREE}

Caprese Flatbread

tomatoes, parmesan and mozzarella, pesto, onion 12

Drunken Mussels

1 pound P.E.I. mussels, white wine, butter, parsley, Italian bread 12

Fried Green Tomatoes

lemon beurre blanc, jumbo lump crab, shallots, chives 18

Seafood Bake

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

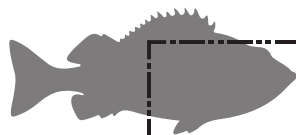
Shishi Cauliflower

dusted in rice flour and fried, with sweet shishi sauce 8

FRESH SHUCKED OYSTERS OF THE DAY

cocktail sauce & lemon
\$12 - half dozen / \$22 - dozen

Fish Market



Chesapeake Rockfish

oven roasted, topped with jumbo lump crab and chimichurri beurre blanc, served over "arroz del mar" (Spanish rice) 36

Deep Sea Scallops

pan seared, butternut squash puree, tamarind brown butter 29 ^{Gluten}_{FREE}

Branzino

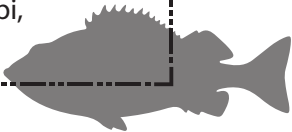
pan seared skin-on, herbs de provence marinade, onions, bell peppers, scallions, chili-garlic sauce 25

'Firecracker' Salmon

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

Two Way Tuna

half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 28



Entrees

26 Day Dry Aged New York Strip

14 ounce, bone-in, mashed potatoes, roasted roots medley 48 ^{Gluten}_{FREE}

Filet & Cake

four oz. steak & five oz. jumbo lump cake, with mashed potatoes & asparagus 46

Rocky Mountain Lamb Shank

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

Hanger Steak

Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, braised mixed mushrooms
Chef recommends med-rare 29

Crisfield Stew

loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26

Beef Short Rib

slow braised, beef demi-glace, onions, mushrooms, buttermilk mashed potatoes 25

Ocean and Gulf

crab cake, scallop, shrimp, roasted reds, crispy Brussels sprouts, honey-garlic beurre blanc 39

Crab Cakes

twin cakes with roasted potatoes, crispy Brussels sprouts 39
single cake 29

Filet Mignon

eight ounce cut, braised mixed mushrooms, lemon scented asparagus 43 ^{Gluten}_{FREE}

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney, roasted roots medley, asparagus
Chef recommends medium 22 ^{Gluten}_{FREE}

Chicken Francaise

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

Tavern Fare

Steak Salad

blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée, mango-mole, feta 15

Half Pound Black Angus Burger

on grilled brioche, (add \$1 for bacon or cheese) 13

*Sandwiches come with a choice of a side - crispy Brussels sprouts, mashed, asparagus, roasted potatoes, roasted roots, mushroom mix, fries; onion, peppers, chili-garlic mix

Crab Cake Sandwich

potato roll or crackers, choice of cocktail or tartar sauce 26

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Shrimp Salad Wrap

flour tortilla, house sauce, lettuce and tomato 16

Chicken & Avocado Salad

romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

20TH ANNIVERSARY
GIFT CARD GIVEAWAY

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

To celebrate BlueStone's 20th Anniversary, we're having a giveaway on our Instagram!
Enter every Friday for the next 20 weeks to win a \$25 gift card. (Now through February 11th)
Instagram - @bluestonerestaurant

Many menu items may be modified to meet gluten free requirements

An 18% service charge will be added to groups of 6 or more

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)

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

Chateau Montelena Chardonnay
Napa Valley, California 62

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

Silver Oak Cabernet Sauvignon
Cabernet Sauvignon, Alexander Valley, California 92

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

WINE BY THE GLASS

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

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

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

J. Lohr, 'falcon's Perch' pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

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
Las Espinas, Red Piquette Frizzante, Texas 28
Chandon, Sparkling Rose Split, California 12
Moet Chandon, Brut, France 86
Veuve Cliquot, Yellow Label Brut, France 89
Taittinger, Prelude Grands Crus Brut, France 102
2013 Louis Roederer 'Cristal', France 325



YOUR EVENT

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

Happenings

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

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



Specialty Cocktails

Margarita Caliente

Gran Centenario Reposado, jalepeño, lime, salted rim 10

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 9

White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 9

Chocolate Manhattan

Whiskeysmith chocolate whiskey, ruby port 9

Empress Aviation

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

Grinch-tini

Stoli Vanil vodka, white creme de cacao
green creme de menthe, cream 9

Poinsettia

Siema Baby Prosecco, Cointreau, cranberry juice 8

Booze Free Sippers

Harvest Moon 4

orange juice, cranberry juice, pumpkin spice syrup
ginger beer

Adult it up w/ Captain Morgan spiced rum 7

Blackberry Lemonade Fizz 4

blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 8

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit

Cold Pints From The Tap

Allagash White 7

Nanticoke Nectar 7

Dogfish Head 60 Min. 6.5

Stella Artois 6.75

Heavy Seas Loose Cannon 6.5

Miller Lite 4.5

Guinness 6.25

Brewer's Art Resurrection Ale 6.75

Yuengling 4.5

Sam Seasonal 6.25

Bottle Crafts, Domestic & Imports

Guinness Blonde 5.25

Miller Lite 3.5

Budweiser, Bud Light 4

Coors Light 3.75

Blue Point Lager 5.25

Michelob Ultra 4.5

Sierra Nevada 5.25

Tank 7 Farmhouse Ale 7.5

Bold Rock Cider 4.75

Brewer's Art Birdhouse 6

Dogfish Head 90 6.5

Sam Adams 5

New Castle 5

Heineken 4.75

Corona Light 5

Corona 5

Amstel 4.75

Rolling Rock 4

Non Alcohol:

St Pauli Girl 4.5

Gluten Free:

Redbridge 5.25