

Take Home a \$10
Cook @ Home Crab Cake
After Dinner!
(ask your server for details)



Apple Cider Sangria
6 glass / 28 pitcher

House Soups

MARYLAND CRAB SOUP
lump crab, house spices, a little heat 7 Gluten FREE

CREAM OF CRAB SOUP
lump crab, dash of sherry 8

Greens

THE BLUESTONE SALAD
warm brown sugar bacon, baby greens,
pecans, grape tomatoes, honey mustard dressing 7/10

TRADITIONAL CAESAR
romaine, shaved parmesan, sourdough croutons 8

Small Plates

SHISHI CAULIFLOWER
dusted in rice flour and fried, with sweet shishi sauce 7

FRIED GREEN TOMATOES
lemon beurre blanc, jumbo lump crab, shallots, chives 15

SEARED RARE AHI TUNA
Cajun seasoned, cusabi, pickled ginger, cucumber salad 12 Gluten FREE

HOUSE CUT CALAMARI
flash fried, sesame mist, Thai dipping sauce 13

CAPRESE FLATBREAD
red & yellow tomatoes, parmesan, mozzarella,
basil pesto, red onion 12

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



Fish Market

DEEP SEA SCALLOPS
pan seared, cauliflower purée and florets,
tamarind brown butter sauce,
golden raisins 29

CHESAPEAKE ROCKFISH
pan seared, skin-on, topped with blue crab,
chili lime splash, saffron rice, asparagus 29

‘FIRECRACKER’ SALMON
farmed cold water salmon, spicy sauce,
served with 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 26

Entrees

CRAB CAKES
twin cakes with roasted potatoes, crispy brussels 35
Single Cake 24

FILET & CAKE
five ounce steak & jumbo lump cake,
with mashed potatoes & asparagus 36

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

HANGER STEAK FRITES
Creekstone Farms, 8 oz sliced, red wine tomato coulis,
chimichurri, garlic parmesan fries, Chef recommends med-rare 26

CHICKEN FRANCAISE
egg dipped fried chicken breasts, white wine, lemon juice,
asparagus and roasted potatoes 18

OCEAN AND GULF
crab cake, scallops, shrimp, roasted reds, crispy brussels,
honey-garlic beurre blanc 34

FILET MIGNON
eight ounce cut, buttermilk-chive whipped potatoes,
lemon scented asparagus 36 Gluten FREE

SLOW COOKED MEATY RIBS
roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes,
asparagus 24 Gluten FREE

Big Salads

CHICKEN AND AVOCADO SALAD
romaine, BlueStone bacon, avocado, tomatoes,
blue cheese, lemon-Dijon vinaigrette 16

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

Sandwiches - Tacos - Wraps

HOUSE TURKEY SANDWICH
24 hr brined and slow roasted turkey breast,
honey-thyme glaze,
pepper spread with a kick,
lettuce, tomato, red onion, mayo 12

SHRIMP SALAD WRAP
flour tortilla, house sauce, lettuce and tomato 15

CRAB CAKE SANDWICH
potato roll or crackers, choice of cocktail or tartar sauce 19

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

SEAFOOD CLUB
fried crab cake, shrimp salad, blt, brioche 23

**Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed,
asparagus, roasted potatoes, fries*

Many menu items may be modified
to meet gluten free requirements

For groups of 6 or more - an 18% service charge will be added to your check
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

William Hill, chardonnay 8.5 / 33
"Butter" By Jam, chardonnay 11.5 / 43
Hess "Shirtail Creek" Vineyards, chardonnay 34
Sonoma Cutrer, Russian River, chardonnay 46
Cycles "Gladiator", chardonnay 35
A By Acacia, chardonnay 36
Criss Cross, chardonnay 36
Rodney Strong "Chalk Hill", chardonnay 45

Frenzy, sauvignon blanc 32
Matua, sauvignon blanc 9.5 / 36
Kim Crawford, sauvignon blanc 45

Ruffino, Lumina, pinot grigio 9.5 / 35
Ca Montini, pinot grigio 39
J Vineyards, pinot gris 36
Beringer, white zinfandel 28
Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32

Hahn, cabernet sauvignon 36
Criss Cross, cabernet sauvignon 9.5 / 36
Alexander Valley, cabernet sauvignon 12.5 / 48
Matchbook, cabernet sauvignon 40

Mirassou, pinot noir 32
J. Lohr, pinot noir 11 / 41
MacMurray Russian River Valley, pinot noir 48

Alamos, malbec 8.5 / 31
Crios, malbec 36
OZV, Old Vine zinfandel 34
Penfold's, "Rawson's Retreat" merlot 29
Josh Cellars Legacy, red wine 37
Black Ink, red blend 32

19 Crimes, red blend 8.5 / 33
Martin Codax "Ergo" Rioja, red blend 33
Guigal Cotes Du Rhone 36
Villa Antinori IGT Red 48

BUBBLES

Prosecco Brut Split, Zonin, Italy 7.5
Cava, Segura Viudas, Spain 8 / 29
Sparkling Rose Split, Chandon, California 10
Brut, Roederer Estate, California 38
Brut, Moet Chandon, France 82
Veuve Cliquot, Yellow Label Brut, France 85

BlueStone Notes

In keeping with the Governor's mandate, all patrons are required to exit the premises by 10 PM

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.
- Bread and water served upon request.
- We are following the CDC guidelines for operations.

Happenings

***Sunday Special - 3 Courses for \$39 or \$32**

***Half Priced Bottles of Wine
All Day & Night - Every Tuesday!**

**Your Event
Contact our Party Ladies-
Cara or Lauren**

carad@bluestoneonline.net laurens@bluestoneonline.net
or call 410-561-1100

Specialty Cocktails

Pear & Ginger

Grey Goose Poire, Domaine de Canton ginger liqueur,
white cranberry juice, ginger beer, lime 9

Winter Mimosa

Cava, cranberry juice, Pama liqueur 8

Orange Mule

Stoli O, Gran Mariner, ginger beer 9

Box O' Chocolate Martini

Stoli Vanil, caramel Irish cream, Godiva chocolate 10

Golden Margarita

Casamigos, triple sec, lime juice, oj, Gran Mariner 13

White Cosmo

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

Orange Crush

Deep Eddy orange vodka, fresh oj 8

Booze Free Sippers \$4

Harvest Moon

orange juice, cranberry juice, pumpkin spice syrup,
ginger beer

Blackberry Lemonade Fizz

blackberry simple syrup, lemonade, splash of soda

Lady Lavender

lavender simple syrup, grapefruit juice,
grenadine, splash of soda

White Claw
Hard Seltzer \$4.5

mango, lime, raspberry and black cherry
(about 100 calories-alcohol comes from
fermented sugar cane-refreshing)

Cold Pints From The Tap

Dogfish Head 60 Min. 6.5
Stella Artois 6.75
Heavy Seas Loose Cannon 6.25
Miller Lite 4.5
Guinness 6

Bottle Crafts, Domestic
& Imports

Miller Lite 3.5
Budweiser, Bud Light 3.75
Coors Light 3.75
Blue Point Lager 4.25
Michelob Ultra 4.25
Sierra Nevada 5
Tank 7 Farmhouse Ale 7

New Castle 4.75
Heineken 4.25
Corona Light 5
Corona 5
Amstel 4.25

Non Alcohol:
St Pauli Girl 4