

MARYLAND CRAB SOUP

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

THE BLUESTONE SALAD

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

CREAM OF CRAB SOUP

lump crab, dash of sherry 8

CAESAR SALAD

romaine, house dressing, croutons, parmesan cheese 6/8

Small Plates

FRESH SHUCKED BLUE POINT OYSTERS

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

BUFFALO CUCUMBERS

cucumbers, buffalo sauce, blue cheese 8

SHISHI CAULIFLOWER

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

FRIED GREEN TOMATOES

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

SEARED RARE AHI TUNA

Cajun seasoned, cusabi, pickled ginger, cucumber salad 12 Gluten FREE

DRUNKEN MUSSELS

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

HOUSE CUT CALAMARI

flash fried, sesame mist, Thai dipping sauce 13

CAPRESE FLATBREAD

red 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, Mexican street corn, tamarind brown butter, micro cilantro 29 Gluten FREE

CHESAPEAKE ROCKFISH

marinated, roasted and panko crusted with a cilantro pesto, Calabrian chili tomato sauce, haricot verts, button mushrooms and yellow bell peppers 31

‘FIRECRACKER’ SALMON

farmed cold water salmon, spicy sauce, served with saffron rice and green beans with caramelized onions and garlic butter 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, asparagus 48 Gluten FREE

BEEF SHORT RIB

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

CRAB CAKES

twin cakes with roasted potatoes, green beans with caramelized onions and garlic butter 46
Single Cake 34

CRISFIELD STEW

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

ROCKY MOUNTAIN LAMB SHANK

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

FILET & CAKE

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

PORK CHOP PORTERHOUSE

14 oz. T-bone pork chop, mango chutney, roasted reds, asparagus, Chef recommends medium 22 Gluten FREE

OCEAN AND GULF

crab cake, scallop, shrimp, roasted potatoes, green beans with caramelized onions and garlic butter, honey-garlic beurre blanc 39

HANGER STEAK FRITES

Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 27

CHICKEN FRANCAISE

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

FILET MIGNON

eight ounce center cut, buttermilk-chive mashed potatoes, asparagus 43 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

SHRIMP SALAD WRAP

flour tortilla, house sauce, lettuce and tomato 16

SEAFOOD CLUB

fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 33

CRISPY GULF SHRIMP TACOS

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

CRAB CAKE SANDWICH

potato roll or crackers, cocktail or tartar sauce 31

HALF POUND BLACK ANGUS BURGER

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

**Sandwiches come with a choice of a side - green beans with caramelized onions and garlic butter, mashed, asparagus, roasted potatoes, fries*

20TH ANNIVERSARY
\$200 GIFT CARD GIVEAWAY

To celebrate BlueStone's 20th Anniversary, we're having a giveaway on our Instagram!

Enter to win a \$200 gift card from October 1st through October 31st.

Enter every Friday for the next 20 weeks to win a \$25 gift card.

Instagram - @bluestonerestaurant

Many menu items may be modified to meet gluten free requirements

Join our Email Club! Simply text:
BLUESTONE to 22828

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



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



Specialty Cocktails

The Talented Mr. Tipsy
Fernet Branca, Green Chartreuse,
simple syrup, lime 12

Margarita Caliente
Gran Centernario Reposado, jalepeño, lime, salted rim 10

Apple Pie Old Fashioned
Loveton Farms apple pie rum,
muddled orange, orange bitters 9

Birthday Caketini
Stoli Vanil, Godiva white chocolate, Amaretto 9

Elderflower and Rose
Deep Eddy lemon vodka, rose simple syrup,
St Germain elderflower liqueur,
club soda with lemon wedge 7

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

Chocolate Manhattan
Whiskeysmith chocolate whiskey, ruby port 9

Pumpkin Martini
Stoli Vanil, Rumchata, Pumpkin liqueur 11

Pomegranate Burst
Stoli Oranj, Pama liqueur, baby prosecco 7

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

Booze Free Sippers

Harvest Moon 4
orange juice, cranberry juice, pumpkin spice syrup
ginger beer
Adult it up w/ Captain Morgan spiced rum 7

Tropical Gentleman 4
Mango syrup, grapefruit juice, lime juice, tonic
Adult it up w/ Hendrieks gin 12

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

WHITES

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 90 pts Wine 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 91 pts James Suckling 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

BUBBLES

(not included in half price promotion)

Prosecco Sparkling Wine Split, Lamarca, Italy 10
Siema Estate 'Baby' Prosecco, Veneto, Italy 7 / 20
Cava, Segura Viudas, Spain 8 / 29
Las Espinas Red Piquette Frizzante, Texas 28
Sparkling Rose Split, Chandon, 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
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)