

## 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 Gluten FREE

**CHESAPEAKE ROCKFISH**  
pan seared skin-on, bok choy, hen of the woods mushrooms, miso, sake, chili-lime splash 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 37  
Single Cake 26

**FILET & CAKE**  
five ounce steak & jumbo lump cake, with mashed potatoes & asparagus 38

**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 35

**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

**SHRIMP SALAD WRAP**  
flour tortilla, house sauce, lettuce and tomato 16

**CRAB CAKE SANDWICH**  
potato roll or crackers, choice of cocktail or tartar sauce 21

**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 25

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

# 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

Apple Cider Sangria  
 6 glass / 28 pitcher

# REDS

## 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

- 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.
- 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!  
 (excluding sparkling)**

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

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

## Specialty Cocktails

### **Elderflower and Rose**

Deep Eddy lemon vodka, St Germain elderflower liqueur,  
 rose simple syrup, club soda with lemon wedge 6

### **Chocolate Old Fashioned**

Whiskeysmith chocolate whiskey, orange bitters,  
 Bordeaux cherry 6

### **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**