

Maryland Crab
lump crab, house spices, a little heat 8 Gluten FREE

Roasted Beet Salad
arugula, marinated red beets, fresh goat cheese,
toasted hazelnuts, red beet citrus vinaigrette,
balsamic glaze 10 Gluten FREE

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 9 / 12

Cream of Crab
lump crab, dash of sherry 9

Traditional Caesar
romaine, shaved parmesan,
sourdough croutons 9

Small Plates

Calamari
flash fried, southeast Asian sauce 15

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

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

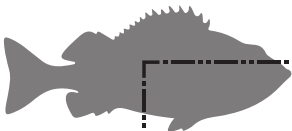
Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab,
shallots, chives 18

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

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

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

Fish Market



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

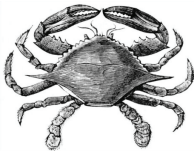
Branzino
pan seared skin-on,
herbs de provence marinade, onions, bell peppers,
scallions, chili-garlic sauce 27

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

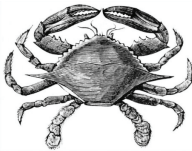
'Firecracker' Salmon
farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24



Entrees



Soft Shell Crabs
two soft shell crabs, pan roasted,
three mustard drizzle, served with
roasted potatoes and asparagus 39



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

Slow Cooked Meaty Ribs
roasted pork ribs, bbq sauce,
potato salad 29 Gluten FREE

Crab Cakes
twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 39
single cake 29

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

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

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

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

***Sunday Special -**
3 Courses for \$32, \$39, \$48 or \$59
(except holidays)

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



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

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

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

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

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

2010 Dom Perignon Champagne Cuvee, France 290

2013 Louis Roederer 'Cristal', France 325

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
pineapple, grapefruit

WHITES

REDS

White Sangria
8 glass / 37 pitcher



Specialty Cocktails

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

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

Gluten Free:
Redbridge 5.25

Non Alcohol:
St. Pauli Girl 4.5

Tavern Fare

Soft Shell Crab Sandwich
sautéed, served on white toast,
lettuce, tomato, three mustard sauce 21

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar sauce 26

Seafood Club
fried crab cake, shrimp salad, blt, brioche 29

Crispy Gulf Shrimp Tacos
w/ salsa, cilantro purée, mango-mole, feta 15

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

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

Italian Chopped Salad
cured peppered ham, salami, pepperoni,
sharp provolone, olives, pepperoncini, tomatoes,
onion, romaine, creamy Italian dressing 17

Steak Salad
blue cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 24

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, mashed, asparagus, broccolini,
roasted potatoes, potato salad, mushroom mix, fries,
onion, peppers, chili-garlic mix*

