

House Soups

White Sangria
6 glass / 28 pitcher

MARYLAND CRAB SOUP

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

CREAM OF CRAB SOUP

lump crab, dash of sherry 8

Greens

ROASTED BEET SALAD

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

TRADITIONAL CAESAR

romaine, shaved parmesan, sourdough croutons 8

THE BLUESTONE SALAD

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

Small Plates

FRESH SHUCKED BLUE POINT OYSTERS

cocktail sauce & lemon 12 / 22

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 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 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

CREEKSTONE FARMS RIBEYE

14 ounce black angus ribeye, house rub, roasted potatoes, asparagus 45 ^{Gluten}_{FREE}

ROCKY MOUNTAIN LAMB

volcano lamb shank, raised in Colorado, slow braised in marsala wine, creamy polenta, anise demi glaze 31

CRAB CAKES

twin cakes with roasted potatoes, crispy brussels 37
Single Cake 26

FILET & CAKE

four oz. steak & five oz. jumbo lump cake, with mashed potatoes & asparagus 38

CRISFIELD STEW

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

CHICKEN FRANCAISE

egg dipped, pan sautéed chicken breasts, white wine, lemon juice, asparagus and roasted potatoes 18

FILET MIGNON

eight ounce center cut, buttermilk-chive mashed potatoes, asparagus 36 ^{Gluten}_{FREE}

OCEAN AND GULF

crab cake, scallop, shrimp, roasted potatoes, crispy brussels, honey-garlic beurre blanc 35

HANGER STEAK FRITES

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

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, bacon, lettuce, tomato, brioche 25

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

Your Event

Contact our Party Ladies- Cara or Lauren

cara@bluestonerestaurant.com lauren@bluestonerestaurant.com
or call 410-561-1100

BlueStone Notes

- We are following the CDC guidelines for operations.

- 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.

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

REDS

World Class Wines

(not included in half price promotion)

Cakebread

Cabernet Sauvignon, Napa Valley, California 92

Duckhorn

Merlot, Napa Valley, California 66

Silver Oak,

Cabernet Sauvignon, Alexander Valley, California 92

Stag's Leap 'Artemis'

Cabernet Sauvignon, Napa Valley, California 79

Cakebread

Chardonnay, Napa Valley, California 53

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

A By Acacia, chardonnay 36

Sisters Forever, chardonnay 38

Joel Gott, chardonnay 38

St. Francis chardonnay 42

Rodney Strong "Chalk Hill", chardonnay 45

Deloach Russian River, chardonnay 59

Frenzy, sauvignon blanc 32

Matua, sauvignon blanc 9.5 / 36

Kim Crawford, sauvignon blanc 45

Ca Montini, pinot grigio 10.5 / 39

Ruffino, Lumina, pinot grigio 35

J Vineyards, pinot gris 36

Beringer, white zinfandel 28

Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32

Criss Cross, cabernet sauvignon 9.5 / 36

Alexander Valley, cabernet sauvignon 12.5 / 48

Tribute, cabernet sauvignon 39

Hahn, cabernet sauvignon 40

Matchbook, cabernet sauvignon 40

1865, cabernet sauvignon 44

Freakshow, cabernet sauvignon 46

Benziger, cabernet sauvignon 48

B.R. Cohn, cabernet sauvignon 52

Mirassou, pinot noir 32

J. Lohr, pinot noir 11 / 41

Deloach Heritage Reserve, pinot noir 35

Annabella, pinot noir 43

Benziger, pinot noir 48

MacMurray Russian River Valley, pinot noir 16 / 56

Alamos, malbec 8.5 / 31

Crios, malbec 36

J Lohr Tower Road petite syrah 53

OZV, Old Vine zinfandel 37

Black Ink, red blend 32

Josh Cellars Legacy, red wine 40

19 Crimes, red blend 8.5 / 33

Martin Codax "Ergo" Rioja, red blend 33

Guigal Cotes Du Rhone 40

Villa Antinori IGT Red 48

BUBBLES

(not included in half price promotion)

Prosecco Sparkling Wine Split, Lamarca, Italy 10

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



White Claw Hard Seltzer \$5

mango, lime, raspberry and black cherry

(about 100 calories-alcohol comes from fermented sugar cane-refreshing)

Happenings

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

(except holidays)

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

White Sangria
6 glass / 28 pitcher

Specialty Cocktails



Margarita Loca

Gran Centenario Plata, Damiana liqueur,
fresh lime juice 10

Stubborn As An Irish Mule

Jameson Irish whiskey, honey syrup, grapefruit juice,
lime, ginger beer 10

Peach Puerto Vallarta

Casamigos silver tequila, peach syrup, grapefruit juice,
splash of lime and orange juice 13

Kiwi Caipirinha

Leblon Cachaca, lime, kiwi puree 9



Aperol Spritz

Aperol, Deep Eddy grapefruit vodka,
Cava sparkling, splash of soda 8

Elderflower and Rose

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

Chocolate Old Fashioned

Whiskeysmith chocolate whiskey,
orange bitters, Bordeaux cherry 6



Box O' Chocolate Martini

Stoli Vanil, caramel Irish cream,
Godiva chocolate 10

Orange Mule

Stoli O, Gran Mariner, ginger beer 9

White Cosmo

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

Booze Free Sippers

Strawberry Limeade 4

strawberry simple syrup, limeade, lime
Adult it up w/ Smirnoff strawberry vodka 7

Tropical Gentleman 4

Mango syrup, grapefruit juice, lime juice, tonic
Adult it up w/ Hendricks gin 12

Blackberry Lemonade Fizz 4

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

Cold Pints From The Tap

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