

House Soups & Greens

White Sangria
6 glass / 28 pitcher

MARYLAND CRAB SOUP

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

TOMATO & MOZZ

local Cottingham Farm organic heirloom
tomatoes, fresh mozzarella,
basil pesto, EVOO 9 ^{Gluten}_{FREE}

CREAM OF CRAB SOUP

lump crab, dash of sherry 8

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

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}

‘FIRECRACKER’ SALMON

farmed cold water salmon, spicy sauce,
served with saffron rice and
crispy brussels sprouts 24

CHESAPEAKE ROCKFISH

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

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}

SLOW COOKED MEATY RIBS

roasted pork ribs, bbq sauce, fries 29

PORK CHOP PORTERHOUSE

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

CRAB CAKES

twin cakes with roasted potatoes, crispy brussels 46
Single Cake 34

OCEAN AND GULF

crab cake, scallop, shrimp, roasted potatoes,
crispy brussels, honey-garlic beurre blanc 39

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 27

ROCKY MOUNTAIN LAMB SHANK

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

CHICKEN FRANCAISE

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

FILET & CAKE

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

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

HEIRLOOMS & CHICKEN

local Cottingham Farm organic heirloom tomatoes,
fresh watermelon chunks, fried chicken tender strips,
basil, red wine vinaigrette 19

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 31

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 33

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

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**

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



World Class Wines

(not included in half price promotion)

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



Specialty Cocktails

Margarita Loca
Gran Centenario reposado, Damiana liqueur,
fresh lime juice 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 7

Orange Mule
Stoli O, Gran Mariner, ginger beer 9

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

Orange Crush
Deep Eddy Orange, fresh orange juice 8

Grapefruit Crush
Deep Eddy Grapefruit, fresh grapefruit juice 8

Watermelon Crush
Deep Eddy Lime, fresh watermelon puree 8

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

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

Six Hats, pinotage,
Western Cape, South Africa 11.5 / 43

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



White Claw Hard Seltzers \$5
mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5
pineapple, grapefruit

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)

REDS

White Sangria
6 glass / 28 pitcher