

CHICKEN PAZOLE SOUP
pablano peppers, green tomatillos,
white hominy corn and onion 7

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

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

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

CREAM OF CRAB SOUP
lump crab, dash of sherry 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 - 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}

SLOW COOKED MEATY RIBS
roasted pork ribs, bbq sauce, fries 29

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 glace 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

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 - green beans with caramelized onions and garlic butter, mashed, asparagus, roasted potatoes, fries*

Your Event

Many menu items may be modified
to meet gluten free requirements

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

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

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

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 Marnier, 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

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

White Sangria
6 glass / 28 pitcher

REDS

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)

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/ Hendrieks 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
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