

SMALL PLATES

Ahi Tuna

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

Caprese Flatbread

tomatoes, Parmesan and  
mozzarella, pesto, onion 12

Thai Calamari

flash fried, southeast Asian sauce 13

Drunken Mussels

1 pound P.E.I. mussels, white wine,  
butter, parsley, Italian bread 12

Seafood Bake

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

Fried Green Tomatoes

lemon beurre blanc, jumbo lump crab,  
shallots, chives 18

Shishi Cauliflower

dusted in rice flour and fried, with  
sweet shishi sauce 8

RESTAURANT WEEK

January 28th - February 6th

we are pleased to offer any house salad or soup,  
entree and select house desserts for \$32, \$39 or \$48

HOUSE GREENS AND SOUPS

Maryland Crab

lump crab, house spices, a little heat 7 Gluten FREE

Roasted Beet Salad

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

BlueStone Salad

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

Cream of Crab

lump crab, dash of sherry 8

Traditional Caesar

romaine, shaved Parmesan,  
sourdough croutons 8

ENTREES

3 Courses - \$48

Ocean & Gulf

crab cake, scallop, shrimp, roasted reds,  
crispy Brussels, honey-garlic beurre blanc 39

Crab Cakes

twin crab cakes with roasted potatoes,  
crispy Brussels sprouts 39

Filet Mignon

8 oz. cut, braised mushroom medley,  
lemon scented asparagus 43 Gluten FREE

Filet & Cake

5 oz. filet and jumbo lump cake, with mashed  
potatoes and asparagus 46

3 Courses - \$39

Single Crab Cake

5 oz. crab cake with roasted potatoes,  
crispy Brussels sprouts 29

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Hanger Steak

Creekstone Farms 8 oz sliced, red wine tomato  
coulis, chimichurri, braised mushroom mix,  
Chef recommends med-rare 29

Chesapeake Rockfish

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

Rocky Mountain Lamb Shank

volcano lamb shank, raised in Colorado, slow  
braised in marsala wine, butternut squash  
puree, anise demi glaze 34

Two Way Tuna

half sesame crusted with ginger glaze,  
half blackened w/ cucumber wasabi,  
crab fried rice 28

3 Courses - \$32

Bronzino

pan seared skin-on, herbs de provence  
marinade, onions, bell peppers, scallions,  
chili-garlic sauce 25

Steak Salad

blue cheese, crispy Tabasco onions,  
tomatoes, cucumbers,  
brandy-horseradish vinaigrette 23

Crisfield Stew

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

Beef Short Rib

slow braised, beef demi-glaze, onions,  
mushrooms, buttermilk mashed potatoes 25

Chicken Francaise

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

‘Firecracker’ Salmon

farm cold water salmon, spicy sauce,  
served with crispy Brussels sprouts and  
saffron rice 24

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney,  
roasted root medley, roasted potatoes,  
Chef recommends medium 22 Gluten FREE

Selected Desserts

Hot Brownie 8 - Key Lime Pie 7 - Creme Brulee 7

Menu items subject to change. Please visit our website [bluestoneonline.net](http://bluestoneonline.net) for the most up-to-date menu.

Join our Email Club! Simply  
text: **BLUESTONE** to  
**22828**

Many menu items can  
simply be made gluten free  
- Please ask your server -

**20<sup>TH</sup> ANNIVERSARY  
GIFT CARD GIVEAWAY**

To celebrate BlueStone's 20th Anniversary, we're having a giveaway on our Instagram!  
Enter every Friday for the next 20 weeks to win a \$25 gift card.  
(Now through February 11<sup>th</sup>)

**Instagram - @bluestonerestaurant**

**Sandwiches served with  
a choice of a side**  
Warm Old Bay Chips    French Fries  
Asparagus    Vegetable Fried Rice  
Crispy Brussels Sprouts

An 18% service charge will be added to groups of 6 or more  
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

## WINE BY THE GLASS

**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 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  
**Las Espinas, Red Piquette Frizzante**, Texas 28  
**Chandon, Sparkling Rose Split**, California 12  
**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



## YOUR EVENT

Contact our Party Ladies- **Cara or Lauren**  
cara@bluestonerestaurant.com  
lauren@bluestonerestaurant.com  
or call 410-561-1100

## 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)



## Specialty Cocktails

**Margarita Caliente**  
Gran Centenario Reposado, jalepeño, lime, salted rim 10

**Birthday Caketini**  
Stoli Vanil, Godiva white chocolate, Amaretto 9

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

**Chocolate Manhattan**  
Whiskeysmith chocolate whiskey, ruby port 9

**Empress Aviation**  
Empress 1908 gin, Luxardo maraschino cherry liqueur, fresh  
lemon juice 14

**Poinsettia**  
Siema Baby Prosecco, Cointreau, cranberry juice 8

## Booze Free Sippers

**Harvest Moon 4**  
orange juice, cranberry juice, pumpkin spice syrup  
ginger beer  
**Adult it up w/ Captain Morgan spiced rum 7**

**Blackberry Lemonade Fizz 4**  
blackberry simple syrup, lemonade, splash of soda  
**Adult it up w/ Deep Eddy lemon vodka 8**

**White Claw Hard Seltzers \$5**  
mango, lime, raspberry and black cherry  
**High Noon Hard Seltzers \$7.5**  
pineapple, grapefruit

## 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**