

SMALL PLATES
+ SHAREABLES

BBQ Chicken Flatbread
white cheddar, mozzarella, bacon,
red onion, bell peppers 16

Caprese Flatbread
red tomatoes, Parmesan,
mozzarella, basil pesto, onion 14

Buffalo Chicken Rangoons
crispy stuffed wontons,
bleu-ranch and tangy
Thai dipping sauces 10

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

Thai Calamari
fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 15

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

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

Seared Rare Ahi Tuna
Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12

BLUESTONE BLOODY MARY
absolut peppar, bacon,
jumbo lump crab 16

HAPPENINGS

MONDAYS ARE BACK!
NOW OPEN 7 DAYS A WEEK!

***Half Priced Appetizers**
***\$2 Off Crushes**
Monday - Thursday 3-6pm!

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

***Half Priced Glasses of Wine**
All Day & Night - Every Wednesday!

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

RED SANGRIA
8 glass / 37 pitcher

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly
lauren@bluestonerestaurant.com
kelly@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

BlueStone

MARYLAND RESTAURANT WEEK LUNCH

September 16th - 25th

Choose either a small house salad or soup and any entree for
\$30, \$24, \$18 or \$15

SOUP + SALADS

Maryland Crab Soup
eight vegetables, house spices
(a little heat) 8

Soup Du Jour
please ask your server for details *mkt.*

The BlueStone Salad
warm brown sugar bacon,
romaine and baby greens,
pecans, grape tomatoes,
honey mustard dressing 9/12

Caesar Salad
romaine, house dressing,
croutons, Parmesan cheese 7/9

Cream of Crab Soup
a touch of sherry 9

Arugula & Goat Cheese
fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

Maryland Tomato and Burrata
locally grown tomatoes,
mixed greens, balsamic glaze 8/12

add to your salad:
Salmon 11, Chicken 8, Shrimp 12,
Scallops 17, Steak 18, Tuna 10,
2 oz. Lobster Meat 15

2 COURSES - \$37

Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed into toasted Stone
Mill roll, lobster cream dipping sauce 34

2 COURSES - \$30

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

Seafood Club
5 oz. fried crab cake, shrimp salad,
bacon, lettuce, tomato, brioche 29

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes, cucumbers,
Danish blue cheese, Tabasco onions,
brandy-horseradish vinaigrette 24

Fish of the Day
ask your server for details *mkt.*

Branzino
lemon pesto marinated, pan seared
skin-on, chilled cous cous salad, spinach,
arugula, red grapes, bell peppers, red
onion, white balsamic vinaigrette 27

Tuna Two Ways
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with vegetable fried rice 24

2 COURSES - \$24

Short Rib Grilled Cheese
Mozzarella and fontina cheese,
sun dried tomato pesto, pickled red onion,
pressed Italian loaf, au jus 18

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

The Crisfield Stew
shrimp, fish, mussels, potatoes,
zesty tomato and vegetable broth,
Italian bread 18

‘Firecracker’ Salmon
a little kick from teriyaki and
soy glaze, grilled, served with
vegetable fried rice 21

Tuna Poke Salad
wild tuna, ponzu, romaine,
onion chili-lime slaw, sesame ranch
vinaigrette, crispy wontons 19

2 COURSES - \$18

Lamb Burger
Australian lamb, sweet onion marmalade,
Swiss, arugula, toasted brioche 15

Shrimp Tacos
fried shrimp, salsa, cilantro purée,
mango mole, feta 15

Chicken Francaise
egg dipped pan sautéed
chicken breast, white wine,
lemon juice, asparagus and rice 15

Sweet Heat Chicken Sandwich
two fried breasts, tangy-sweet sauce
with a lil’ kick, lettuce, tomato,
crispy onions, toasted brioche 16

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

Fresh Fish Tacos
today’s catch, citrus mojo, fresh crema,
honey sriracha coleslaw 15

2 COURSES - \$15

Curry Chicken Salad
light curry dressed chicken breast,
celery with dried cranberries,
onion, mayo, lettuce and tomato
on toasted ancient grain bread 12

Black Angus Burger
half pound on grilled brioche 13
bacon or cheese add \$1

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Tomato & Cucumber Salad
Asparagus Fresh Fruit Broccolini
Vegetable Fried Rice Vietnamese Brussels Sprouts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

An 18% service charge will be added to groups of 6 or more, separate checks unavailable



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

Barbi, Brunello Di Montalcino
Tuscan, Italy 86

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

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

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

Alexander Valley, rose
Alexander Valley, California 10 / 38

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

Burgozone, pinot noir,
Danube Plains, Bulgaria 8.5 / 32

J. Lohr, 'falcon's Perch' pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Gnarly Head, Zinfandel,
Lodi, California 8.5 / 32

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, Petite Petit Sirah,
Lodi, California 10 / 38

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

2000 Boizel 'Joyau De France' Brut, Champagne, France 155

2010 Dom Perignon Champagne Cuvee, France 290

SPECIALTY COCKTAILS

Apple Pie Rye

Loveton apple pie rum, Sagamore rye, splash of banana liqueur,
cinnamon simple syrup, ginger beer 13

Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 12

Pumpkin Martini

Fultons pumpkin, Stoli vanil, Rumchata 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

Whatcha Smokin'?

Montelobos Mezcal, hibiscus tea, lime juice, Tajin rim 15

I Can't Find My Sandals

Gran Centenario plata tequila, pineapple juice,
creme de banane, lime juice, cinnamon bark syrup 13

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

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



Red Sangria
8 glass / 37 pitcher

COLD PINTS FROM THE TAP

Blue Moon 6.25

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

Heavy Seas Tropicannon 7

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

Gluten Free:

Redbridge 5.25

Non Alcohol:

St. Pauli Girl 4.5

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

grapefruit, black cherry, mango



WHITES

REDS