

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

*Half Priced Bottles of Wine

All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)
(except holidays)

*Sunday Special -

3 Courses for \$32, \$39, \$48, \$52 or \$62
(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

*Menu items subject to change.

Please visit us at www.bluestoneonline.net
or give us a call 410-561-1100 for a current menu.*

BlueStone

RESTAURANT WEEK LUNCH

January 27th- February 5th

Choose either a small house salad or soup and any entree for

\$19, \$22, \$24 or \$30

SOUP + SALADS

Maryland Crab Soup

eight vegetables, house spices
(a little heat) 8

Cream of Crab Soup

a touch of sherry 9

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 10/13

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

Roasted Beet Salad

mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 10

Caesar Salad

romaine, house dressing,
croutons, Parmesan cheese 8/10

add to your salad:

Salmon 11, Chicken 8, Shrimp 12, Scallops 17, Steak 18,
Tuna 10, 2 oz. Lobster Meat 15

2 COURSES - \$42

(pricing subject to change)

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into toasted Stone
Mill roll, lobster cream dipping sauce 38

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 25

Branzino

lemon pesto marinated, pan seared
skin-on, 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

Chicken & Avocado Salad

chopped romaine, avocado, tomatoes,
BlueStone bacon, blue cheese,
lemon-Dijon vinaigrette 22

'Firecracker' Salmon

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

2 COURSES - \$22

Italian Chopped Salad

cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 19

The Crisfield Stew

shrimp, fish, mussels, potatoes,
zesty tomato and vegetable broth,
Italian bread 19

Shrimp Salad Wrap

house sauce, lettuce,
tomato, flour tortilla 18

Turkey Monte Cristo

brioche, warm sliced house turkey,
fontina cheese, red onion,
cranberry coulis 18

2 COURSES - \$19

Lamb Burger

Australian lamb, sweet onion marmalade,
Swiss, arugula, toasted brioche 16

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango
mole, feta 16

Chicken Francaise

egg dipped pan sautéed chicken breast,
white wine, lemon juice, asparagus and rice 16

Sweet Heat Chicken Sandwich

two fried breasts, tangy-sweet sauce
with a lil' kick, lettuce, tomato,
crispy onions, toasted brioche 16

Curry Chicken Salad

light curry dressed chicken breast,
celery with dried cranberries,
onion, mayo, lettuce and tomato
on toasted ancient grain bread 14

The Cubano

grilled mojo pork belly, peppered ham,
Swiss cheese, dill pickles, chipotle dijonese,
toasted Italian bread 16

Black Angus Burger

half pound on grilled brioche 15
bacon or cheese add \$1

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Asparagus
Vegetable Fried Rice Vietnamese Brussels Sprouts

A 20% service charge will be added to groups of 6 or more, separate checks unavailable

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



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
- Chateau Montelena Chardonnay**
Napa Valley, California 75
- Cakebread Cellars Cabernet Sauvignon**
Napa Valley, California 92
- Duckhorn Merlot**
Napa Valley, California 66
- Stag's Leap 'Artemis' Cabernet Sauvignon**
Napa Valley, California 79
- Jordan Cellars Chardonnay**
Chardonnay, Alexander Valley, California 48

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
- Ca Montini**, pinot grigio
Trentino-Alto Adige, Italy 10.5 / 40
- Ruffino** pinot grigio,
Della Venezia DOC, Italy 9.5 / 35
- 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
- Pear Martini**
Grey Goose pear, cinnamon syrup,
lime juice, ginger beer, thyme 15
- Peanut Butter Cup**
WhiskeySmith, Skrewball peanut butter whiskey,
cinnamon syrup, soda 10
- Salted Caramel Martini**
Mozart chocolate liqueur, Stoli salted karamel, Creme de Cacao,
salted caramel cream 13
- Pomegranate Mule**
Stoli ohranji, pomegranate syrup, lime, ginger beer 12



- Apple Pie Old Fashion**
Loveton apple pie rum, bitters, soda 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

COLD PINTS FROM THE TAP

- | | |
|------------------------------------|---|
| Blue Moon 6.25 | Key Anniversary 8 |
| Nanticoke Nectar 7 | Guinness 6.25 |
| Stella Artois 6.75 | Brewer's Art Resurrection Ale 6.75 |
| Heavy Seas Loose Cannon 6.5 | Heavy Seas Impending Doom 8 |
| Yuengling 4.5 | Dogfish Head 60 6.5 |

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

- | | |
|---------------------------------|---------------------------|
| 24 Karat Smyth Kolsch 7 | Sam Adams 5 |
| 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 | Gluten Free: |
| Bold Rock Cider 4.75 | Redbridge 5.25 |
| Brewer's Art Birdhouse 6 | |
| Dogfish Head 90 6.5 | Non Alcohol: |
| | St. Pauli Girl 4.5 |
| | Heineken 00 5.25 |

BOOZE FREE SIPPERS

- Blackberry Lemonade Fizz** 6
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 10
- Pomegranate Mule** 6
pomegranate syrup, ginger beer, lime
Adult it up w/ Stoli ohranji vodka 12
- White Claw Hard Seltzers** \$5
mango, lime, raspberry and black cherry
- High Noon Hard Seltzers** \$7.5
pineapple, grapefruit

WHITES

REDS