

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 11

Drunken Mussels
1 pound P.E.I. mussels,
white wine, butter, parsley,
Italian bread 13

Thai Calamari
fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 16

Fried Green Tomatoes
jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 19

Shishi Cauliflower
dusted and fried in rice flour with
sweet shishi sauce 10

Seared Rare Ahi Tuna
Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 13

SOUP + SALADS

Cream of Crab Soup
a touch of sherry 9

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

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

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

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

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

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

An 18% 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 foodborne illness

BlueStone SANDWICHES + TACOS

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

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

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

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

Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed
into toasted roll, lobster cream dipping
sauce 38

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

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

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

Shrimp Salad Wrap
house sauce, lettuce,
tomato, flour tortilla 18

Fresh Fish Tacos
today's catch, citrus mojo, fresh crema,
honey sriracha coleslaw 16

Sandwiches served with a choice of a side

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

BLUESTONE BLOODY MARY

absolut peppar, bacon,
jumbo lump crab 16

LUNCH MAINS

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

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

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

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

RED SANGRIA

8 glass / 37 pitcher

BIG SALADS

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes, cucumbers,
Danish blue cheese, Tabasco onions,
brandy-horseradish vinaigrette 25

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

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

HAPPENINGS

MONDAYS ARE BACK! NOW OPEN 7 DAYS A WEEK!

***Half Priced Appetizers**
Dine-In Only

***\$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, \$52 or \$62
(except holidays)



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
- 2018/2019 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
- 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 | Dogfish Pumpkin 7 |
| 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 Tropicannon 7 |
| Yuengling 4.5 | Dogfish Head 60 6.5 |

Bottle Crafts, Domestic, & Imports

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|---------------------------------|---------------------------|
| 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
grapefruit, black cherry, mango

WHITES

REDS