

SANDWICHES & TACOS

SOUPS + SALADS

Cream of Crab Soup
a touch of sherry 8

Maryland Crab Soup
eight vegetables, house spices
(a little heat) 7 Gluten FREE

Soup Du Jour
please ask your server for details 8

The BlueStone Salad
warm brown sugar bacon,
romaine and baby greens,
pecans, grape tomatoes,
honey mustard dressing 7/10

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

Caesar Salad
romaine, house dressing,
croutons, parmesan cheese 6/8

add to your salad:
Salmon 11, Chicken 8, Shrimp 12
Scallops 12, Steak 17, Tuna 10

LUNCH MAINS

Fish & Chips
cornmeal dredged catfish,
wharf seasoned fries,
smoked trout remoulade 15

Tuna Two Ways
sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with vegetable fried rice 18

The Crisfield Stew
shrimp, fish, mussels, potatoes,
zesty tomato and vegetable broth,
Italian bread 16

'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 15

Many menu items may
be modified to meet
gluten free requirements

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

Sandwiches served with a choice of a side

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

Fish Tacos of the Day
grilled and blackened,
pineapple mango salsa,
mango mole sauce 14

Not Your Average Turkey Club
house turkey, sliced thin, lettuce,
tomato, bacon, buttermilk ranch aioli,
Italian white bread 14

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

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

Black Angus Burger
half pound on grilled brioche 13
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 16

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

20TH 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 11th)

Instagram - @bluestonerestaurant

SMALL PLATES + APPETIZERS

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 13

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 8

Caprese Flatbread
red tomatoes, parmesan,
mozzarella,
basil pesto, onion 12

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

BIG SALADS Gluten FREE

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes,
cucumbers, Danish blue cheese,
Tabasco onions,
brandy-horseradish vinaigrette 23

Chicken and Avocado Salad
romaine, BlueStone bacon,
avocado, tomatoes, blue cheese,
lemon-Dijon vinaigrette 16

Happenings

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

***Every Tuesday -**
1/2 Priced Bottles of Wine
All Day & Night!

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



WHITES

REDS

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 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



Specialty Cocktails

The Talented Mr. Tipsy
Fernet Branca, Green Chartreuse,
simple syrup, lime 12

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

Birthday Caketini
Stoli Vanil, Godiva white chocolate, Amaretto 9

Elderflower and Rose
Deep Eddy lemon vodka, rose simple syrup,
St Germain elderflower liqueur,
club soda with lemon wedge 7

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

Chocolate Manhattan
Whiskeysmith chocolate whiskey, ruby port 9

Pumpkin Martini
Stoli Vanil, Rumchata, Pumpkin liqueur 11

Pomegranate Burst
Stoli Oranj, Pama liqueur, baby prosecco 7

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

BUBBLES

(not included in half price promotion)

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

Brut, Roederer Estate, California 56

Brut, Moet Chandon, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2013 Louis Roederer 'Cristal', France 325



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

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

Booze Free Sippers

Harvest Moon 4

orange juice, cranberry juice, pumpkin spice syrup,
ginger beer

Adult it up w/ Captain Morgan spiced rum 7

Tropical Gentleman 4

Mango syrup, grapefruit juice, lime juice, tonic

Adult it up w/ Hendricks gin 12

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