

SMALL PLATES
+ SHAREABLES

Bacon Wrapped Shrimp Gluten FREE
applewood bacon and bbq sauce 16

Shrimp Flatbread
garlic shrimp, mozzarella, goat cheese, arugula, tomatoes 16

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

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, Thai dipping sauce and marinara 16

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

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

Crispy Brie
oven baked Brie in a puff pastry topped with apple and cranberry chutney 14

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 10/13

Roasted Beet Salad Gluten FREE
mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

Poached Pear Salad
vanilla poached , fresh spinach, bleu cheese, toasted walnuts, cranberries, champagne vinaigrette 11

add to your salad:
Salmon 12, Chicken 8, Shrimp 12
Scallops 17, Steak 18, Tuna 10
2 oz. crab meat 12, 5 oz. crab cake 23

YOUR EVENT

Contact our Party Ladies-Lauren or Kelly
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

SANDWICHES + TACOS

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

Short Rib Quesadilla
braised short rib, mozzarella, charred corn salsa, birria dunking sauce 16

Sweet Heat Chicken
fried chicken breast, tangy-sweet sauce with a lil' kick, lettuce, tomato, crispy onions, toasted brioche 16

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

Mahi-Mahi Sandwich
blackened, lime mayo, spiced mango slaw, fresh brioche bun 18

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

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

Sandwiches served with a choice of a side
Warm Old Bay Chips French Fries Asparagus
Vegetable Fried Rice Sweet Potato Fries Vietnamese Brussels Sprouts



LUNCH MAINS

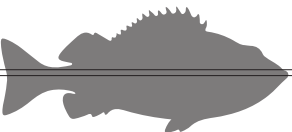
Tuna Two Ways Gluten FREE
sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

Firecracker' Salmon
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

House Made Turkey
roasted turkey breast over sage bread, gravy, cranberry mostardo served with sweet potato fries 21

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

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



SHAREABLE SIDES

6 Cheese Mac & Cheese 12 Vietnamese Brussels Sprouts 8
Lemon Scented Asparagus 8

BIG SALADS

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

Chicken & Avocado Salad
chopped romaine, avocado, tomatoes, BlueStone bacon, bleu cheese, sliced egg, lemon-Dijon vinaigrette 22

Shrimp Sesame Salad
tempura fried shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17

Seafood Salad
fresh Maine lobster, jumbo lump crab & gulf shrimp tossed in lemon Dijonnaise on top of mixed white balsamic dressed greens, assortment of fruit, everything crackers 36

HAPPENINGS

(dine-in only)

*HALF PRICED BOTTLES OF WINE
All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

*SUNDAY SPECIAL -
3 Courses for \$32, \$37, \$47, \$59 or \$67
(except holidays)

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 foodborne 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



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
- Touraine**, sauvignon blanc,
Loire, France 11 / 40
- Strauss**, sauvignon blanc,
Südsteiermark, Austria 11 / 42
- 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**, rosé
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, B  b   Ros   of Pinot Grigio**, Veneto, Italy 7 / 20
- 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

- Grinchini**
Whipped vodka, clear creme de cacao,
green creme de menth, Irish cream 13
- Salted Caramel Martini**
Mozart chocolate liqueur, Stoli Salted Karamel,
salted caramel cream, cinnamon 13
- Stormy Orchard**
Bulleit bourbon, apple cider, lemon juice, cinnamon 14
- Blackberry Bourbon Sour**
High West double rye, blackberry, lemon juice 14
- Green Leaf**
Tanqueray, Green Chartreuse, cherry liqueur, lime 13
- Pineapple Ginger Mule**
Domaine de Canton, pineapple vodka, ginger beer, lime 12
- Pear Martini**
Grey Goose Pear, cointreau, amaretto, sour 13
- Bluestone Bourbon Eggnog**
Bulleit bourbon, cinnamon, cherry liqueur, egg 14
- Cinnamon Apple Old Fashion**
Loveton apple pie rum, cinnamon, orange bitters, soda 14
- Birthday Caketini**
Stoli Vanil, white chocolate liqueur, Amaretto 12
- White Cosmo**
Stoli Razberi, Cointreau, lime, white cranberry juice 12
- Sweater Weather**
WhiskeySmith, Screwball peanut butter whiskey, cinnamon 13

COLD PINTS FROM THE TAP

- | | |
|---|----------------------------|
| Nanticoke Nectar 7 | Stella Artois 6.75 |
| Key 'Positive Mental Attitude' Pilsner 8 | Guinness 6.25 |
| Heavy Seas Well Made Lager 8 | Yuengling 5 |
| Heavy Seas 'Loose Cannon' 6.5 | Blue Moon 6.25 |
| Brewer's Art Resurrection Ale 6.75 | Dogfish Head 60 6.5 |

BOTTLE CRAFTS, DOMESTIC, & IMPORTS

- | | |
|---------------------------------|-----------------------------------|
| 24 Karat Smyth Kolsch 7 | Sam Adams 5 |
| Guinness Blonde 5.25 | Sam Adams Octoberfest 5.50 |
| Miller Lite 3.5 | New Castle 5 |
| Budweiser, Bud Light 4 | Heineken 4.75 |
| Coors Light 3.75 | Corona Light 5 |
| Blue Point Lager 5.25 | Corona 5 |
| Michelob Ultra 4.5 | Amstel 4.75 |
| Sierra Nevada 5.25 | Rolling Rock 4 |
| Tank 7 Farmhouse Ale 7.5 | |
| Bold Rock Cider 4.75 | Gluten Free: |
| Brewer's Art Birdhouse 6 | Redbridge 5.25 |
| Dogfish Head 90 6.5 | |
| Dogfish Punkin Ale 7 | Non Alcohol: |
| | Heineken 00 5.25 |

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

BOOZE FREE SIPPERS

- Blackberry Lemonade Fizz 6**
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 10
- Pomegranate Fizz 6**
pomegranate syrup, ginger beer, lime
Adult it up w/ Stoli okranji vodka 12

WHITES

REDS