

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 10/13

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

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

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

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

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

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

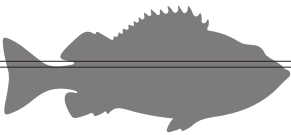
Fresh Fish Tacos
today's catch, citrus mojo, fresh crema,
honey sriracha coleslaw 16

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Asparagus
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.*

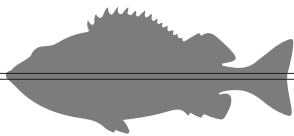
Branzino
lemon pesto marinated, pan seared
skin-on, chilled cous cous salad,
spinach, arugula, red grapes,
bell peppers, red onion,
white balsamic vinaigrette 27

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

Salad of the Seas
trio of lobster, crab and shrimp
swimming atop of green goddess
dressed mixed greens, pepperoncini,
pomegranates, red onion 32

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

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

HAPPENINGS

MONDAYS ARE BACK! NOW OPEN 7 DAYS A WEEK!

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

*Sunday Special -
3 Courses for \$32, \$39, \$45, \$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

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

Partridge in a Pear Tree

Grey Goose pear, cinnamon syrup,
lime juice, ginger beer, thyme 15

Mauzy's Ugly Sweater

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

Poinsettia

Siema Baby Prosecco, Cointreau, cranberry juice 9

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

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

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 Hazy Cannon 7
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	Gluten Free:
Tank 7 Farmhouse Ale 7.5	Redbridge 5.25
Bold Rock Cider 4.75	Non Alcohol:
Brewer's Art Birdhouse 6	St. Pauli Girl 4.5
Dogfish Head 90 6.5	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, pineapple



WHITES

REDS

