

BlueStone

Apple Cider Sangria
6 glass / 28 pitcher

SOUPS + SALADS

Cream Of Crab

a touch of sherry 8

Maryland Crab

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

The BlueStone Salad

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

Caesar Salad

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

add to your salad:

Salmon 8, Chicken 6, Shrimp 9,
Scallops 12, Steak 15, Tuna 9

BIG SALADS

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

Your Event

Contact our Party Ladies-
Cara or Lauren

carad@bluestoneonline.net

laurens@bluestoneonline.net

or call 410-561-1100

SANDWICHES

Shrimp Tacos

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

Crab Cake Sandwich

potato roll or crackers,
cocktail or tartar 21

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 25

Three Cheese

Grilled Cheese

comes with a cup of
chunky tomato bisque,
cheddar, American,
provolone and bacon
on grilled white bread 12

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

**Sandwiches served with
a choice of a side**
Warm Old Bay Chips French Fries
Asparagus Crispy Brussels Sprouts
Vegetable Fried Rice

BlueStone Notes

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.
- We are following the CDC guidelines for operations.

Many menu items may be modified to meet gluten free requirements

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

SMALL PLATES + APPETIZERS

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 15

Shishi Cauliflower

dusted and fried in rice flour
with sweet shishi sauce 7

Caprese Flatbread

red and yellow tomatoes,
parmesan, mozzarella,
basil pesto, onion 12

Seared Rare Ahi Tuna

Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12 Gluten FREE

LUNCH MAINS

Tuna Two Ways

sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with vegetable fried rice 16

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 17

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

WHITES

William Hill, chardonnay 8.5 / 33
"Butter" By Jam, chardonnay 11.5 / 43
Hess "Shirtail Creek" Vineyards, chardonnay 34
Sonoma Cutrer, Russian River, chardonnay 46
Cycles "Gladiator", chardonnay 35
A By Acacia, chardonnay 36
Criss Cross, chardonnay 36
Rodney Strong "Chalk Hill", chardonnay 45

Frenzy, sauvignon blanc 32
Matua, sauvignon blanc 9.5 / 36
Kim Crawford, sauvignon blanc 45

Ruffino, Lumina, pinot grigio 9.5 / 35
Ca Montini, pinot grigio 39
J Vineyards, pinot gris 36
Beringer, white zinfandel 28
Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32

REDS

Hahn, cabernet sauvignon 36
Criss Cross, cabernet sauvignon 9.5 / 36
Alexander Valley, cabernet sauvignon 12.5 / 48
Matchbook, cabernet sauvignon 40

Mirassou, pinot noir 32
J. Lohr, pinot noir 11 / 41
MacMurray Russian River Valley, pinot noir 48

Alamos, malbec 8.5 / 31
Crios, malbec 36
QZV, Old Vine zinfandel 34
Penfold's, "Rawson's Retreat" merlot 29
Josh Cellars Legacy, red wine 37
Black Ink, red blend 32

19 Crimes, red blend 8.5 / 33
Martin Codax "Ergo" Rioja, red blend 33
Guigal Cotes Du Rhone 36
Villa Antinori IGT Red 48

BUBBLES

Prosecco Brut Split, Zonin, Italy 7.5
Cava, Segura Viudas, Spain 8 / 29
Sparkling Rose Split, Chandon, California 10
Brut, Roederer Estate, California 38
Brut, Moet Chandon, France 82
Veuve Cliquot, Yellow Label Brut, France 85

Happenings

*Sunday Special - 3 Courses for \$39 or \$32

*Half Priced Bottles of Wine
All Day & Night - Every Tuesday!

Cocktails

Pear & Ginger

Grey Goose Poire, Domaine de Canton ginger liqueur,
white cranberry juice, ginger beer, lime 9

Winter Mimosa

Cava, cranberry juice, Pama liqueur 8

Orange Mule

Stoli O, Gran Mariner, ginger beer 9

Box O' Chocolate Martini

Stoli Vanil, caramel Irish cream, Godiva chocolate 10

Golden Margarita

Casamigos, triple sec, lime juice, oj, Gran Mariner 13

White Cosmo

Stoli Razberi, Cointreau, fresh lime
and white cranberry juice 9

Orange Crush

Deep Eddy orange vodka, fresh oj 8

Booze Free Sippers \$4

Harvest Moon

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

Blackberry Lemonade Fizz

blackberry simple syrup, lemonade, splash of soda

Lady Lavender

lavender simple syrup, grapefruit juice,
grenadine, splash of soda

White Claw

Hard Seltzer \$4.5

mango, lime, raspberry and black cherry
(about 100 calories-alcohol comes from
fermented sugar cane-refreshing)

Cold Pints From The Tap

Dogfish Head 60 Min. 6.5

Stella Artois 6.75

Heavy Seas Loose Cannon 6.25

Miller Lite 4.5

Guinness 6

Bottle Crafts, Domestic
& Imports

Miller Lite 3.5

Budweiser, Bud Light 3.75

Coors Light 3.75

Blue Point Lager 4.25

Michelob Ultra 4.25

Sierra Nevada 5

Tank 7 Farmhouse Ale 7

New Castle 4.75

Heineken 4.25

Corona Light 5

Corona 5

Amstel 4.25

Non Alcohol:

St Pauli Girl 4

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