

SMALL PLATES + SHAREABLES

Bacon Wrapped Shrimp ^{Gluten FREE}

applewood bacon, pineapple salsa, bbq sauce 16

Shrimp Flatbread

garlic shrimp, mozzarella, goat cheese, spinach, 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

flash fried, southeast Asian 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

Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

SOUP + SALADS

Maryland Crab Soup

lump crab, house spices, a little heat 8

Cream of Crab Soup

lump crab, dash of sherry 9

Soup Du Jour

please ask your server for details *mkt.*

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 13

Poached Pear Salad

vanilla poached, fresh spinach, bleu cheese, toasted walnuts, cranberries, champagne vinaigrette 13

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 24

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 27

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 32

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

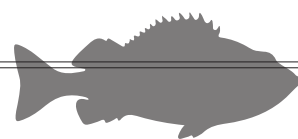
half pound on grilled brioche 15
bacon or cheese add \$1

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

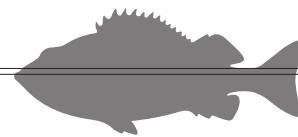
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

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

HAPPENINGS

(dine-in only)

*HALF PRICED BOTTLES OF WINE

All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

*SUNDAY SPECIAL -

3 Courses for \$34, \$37, \$47, & More
(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



- Razzmatazz Martini**
Stoli Razberi, Razzmatazz liqueur, creme de cacao, Baileys 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
- Queen Lavender**
Empress gin, lavender, elderflower liqueur, lemon 13
- Blackberry Whiskey Sour**
High West double rye, blackberry, lemon juice 14



- Glasgow Mule**
Johnny Walker Black scotch, elderflower liqueur,
ginger beer, lemon 14
- Pear Martini**
Grey Goose Pear, cointreau, amaretto, sour 13
- Sarsaparilla Old Fashion**
Bulleit Rye, bitters, orange, cherry, Birch beer 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

- Tequila Horchata**
Centenario tequila, Rumchata, amaretto, cinnamon 13

COLD PINTS FROM THE TAP

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|---|----------------------------|
| 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

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|---------------------------------|---|
| 24 Karat 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 | Heineken 00 5.25 |
| Dogfish Head 90 6.5 | Athletic Brewing Co. Golden Ale 5.75 |
| | Athletic Brewing Co. IPA 5.75 |

- 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 ohranji vodka 12

WHITES

REDS