

SMALL PLATES + SHAREABLES

BlueStone

SANDWICHES + TACOS

Stone Shrimp

sautéed gulf shrimp, cratered French baguette, mushroom chili garlic sauce 14

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

Red Hot Cauliflower

roasted, tossed in buffalo, bleu cheese crumbles & creamy spread 10

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 13

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

The Ruben

hot corned beef on toasted rye, Russian dressing, sauerkraut, Swiss cheese 16

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

Curry Chicken Salad

light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on toasted ancient grain bread 14

Sandwiches served with a choice of a side

Warm Old Bay Chips
Vegetable Fried Rice

French Fries

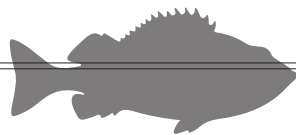
Asparagus
Vietnamese Brussels Sprouts

RED SANGRIA

8 glass / 37 pitcher

BLUESTONE BLOODY MARY

absolut peppar, bacon, jumbo lump crab 16



LUNCH MAINS

Fish of the Day

ask your server for details *mkt.*

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

'Firecracker' Salmon

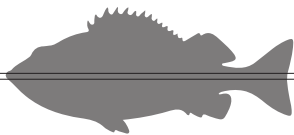
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 21

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

Honey Thyme Roasted Rainbow Carrots 8

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

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

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

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

BIG SALADS

Steak Salad

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

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, \$52 or \$62
(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

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

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, 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

Pear Martini

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

Peanut Butter Cup

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

Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 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



Red Sangria
8 glass / 37 pitcher

COLD PINTS FROM THE TAP

Blue Moon 6.25	Key Anniversary 8
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 Impending Doom 8
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	
Brewer's Art Birdhouse 6	Non Alcohol:
Dogfish Head 90 6.5	St. Pauli Girl 4.5
	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 Fizz 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