

## SMALL PLATES + SHAREABLES

### Bacon Wrapped Shrimp

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

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

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso15

## 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

mixed greens, marinated red beets,  
fresh goat cheese, toasted hazelnuts,  
red beet citrus vinaigrette, balsamic glaze 13

### Arugula & Goat Cheese

fried goat cheese medallions,  
toasted pine nuts, strawberries,  
pesto vinaigrette, balsamic glaze 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

**BLUESTONE BLOODY MARY**  
absolut peppar, bacon, jumbo  
lump crab 16

## 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

### The Reuben

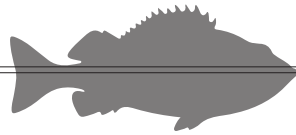
corned beef on toasted rye,  
russian dressing, sauerkraut, swiss cheese 17

#### Sandwiches served with a choice of a side

Warm Old Bay Chips  
Vegetable Fried Rice

French Fries  
Sweet Potato Fries

Asparagus  
Vietnamese Brussels Sprouts



## LUNCH MAINS

### 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 23

### Crisfield Stew

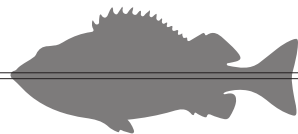
shrimp, fish, mussels, potatoes,  
zesty tomato and vegetable broth,  
Italian bread 19

### Chicken Francaise

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

### Chicken Cantina Bowl

marinated chopped chicken, white rice,  
black beans, red onions, peppers, tomatoes,  
avocado salsa, chipotle aioli 16



## SHAREABLE SIDES

Six 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

### Health Nut Salad

pan seared sea scallops, arugula,  
spinach, farro, red onion, grapes and  
peppers, orange zest vinaigrette 18

### 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

### Chicken & Avocado Salad

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

## 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
- Origin**, chardonnay,  
Napa, California 9.5 / 36
- Sonoma Cutrer**, chardonnay,  
California 12 / 46
- Matua**, sauvignon blanc,  
Marlborough, New Zealand 9.5 / 36
- Chateau Martin Graves Blanc**, sémillon & sauvignon blanc  
Bordeaux, France 12 / 46
- Raetia**, pinot grigio  
Cortaccia-Alto Adige, Italy 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
- Dio Fili Xinomavro, Rosé**, Xynomavro  
Siatista, Greece 9 / 34

- 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
- Aresti**, pinot noir,  
Valle de Curico, Chile 9 / 34
- Jezebel**, pinot noir,  
McMinnville, Oregon 11.5 / 43
- MacMurray** Russian River Valley, pinot noir,  
Sonoma County, California 16 / 56
- Domaine l'Arnesque Cotes du Rhone Rouge**, Grenache  
Southern Rhone, France 9 / 35
- 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, Bébé Rosé 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

- Banana Split Martini**  
vanilla and pineapple vodka, creme de banana, creme de cacao 13
- Salted Caramel Martini**  
Mozart chocolate liqueur, Stoli Salted Karamel,  
salted caramel cream, cinnamon 13
- Queen Lavender**  
Empress gin, lavender, elderflower liqueur, lemon 14
- 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 chocolate, Screwball peanut butter whiskey, cinnamon 13
- Tequila Horchata**  
Gran Centenario reposado, Rumchata, amaretto, 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 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       |                          |
| Tank 7 Farmhouse Ale 7.5 | Gluten Free:             |
| Bold Rock Cider 4.75     | Redbridge 5.25           |
| Brewer's Art Birdhouse 6 |                          |
| Dogfish Head 90 6.5      | Non Alcohol:             |
|                          | Heineken 00 5.25         |
|                          | Athletic Golden Ale 5.75 |
|                          | Athletic 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