

BlueStone Bloody Mary
absolut peppar, bacon,
jumbo lump crab 16

BlueStone

White Sangria
8 glass / 37 pitcher

SOUPS + 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 9/12

Roasted Beet Salad
arugula, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette,
balsamic glaze 10

Caesar Salad
romaine, house dressing,
croutons, Parmesan cheese 7/9

add to your salad:
Salmon 11, Chicken 8, Shrimp 12
Scallops 17, Steak 18, Tuna 10

BIG SALADS

Italian Chopped Salad
cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncinis, tomatoes, onion,
romaine, creamy Italian dressing 17

Steak Salad
grilled tenderloin medallions,
mesclun greens, tomatoes,
cucumbers, Danish blue cheese,
Tabasco onions,
brandy-horseradish vinaigrette 24

Happenings

***Sunday Special - 3 Courses for**
\$32, \$39, \$48 or \$59
(except holidays)

***Every Tuesday -**
1/2 Priced Bottles of Wine
All Day & Night!

YOUR EVENT
Contact our Party Ladies-
Cara or Lauren
cara@bluestonerestaurant.com
lauren@bluestonerestaurant.com
or call 410-561-1100

SANDWICHES & TACOS

Soft Shell Crab Sandwich
sautéed, served on white toast,
lettuce, tomato, three mustard sauce 21

Pork Rib Sandwich
BBQ sauce, crispy onions, toasted brioche 18

Tuscan Panini
prosciutto, mortadella,
sun-dried tomato pesto, spinach,
onion, fontina cheese 15

Sweet Heat Chicken Sandwich
two fried breasts, tangy-sweet sauce
with a lil' kick, lettuce, tomato,
crispy onions, toasted brioche 16

Fresh Fish Tacos
Atlantic cod, citrus mojo,
honey sriracha coleslaw 15

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

Crab Cake Sandwich
potato roll or crackers,
cocktail or tartar 26

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 29

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 Vegetable Fried Rice
Vietnamese Brussels Sprouts

Many menu items may be modified to meet
gluten free requirements

SMALL PLATES + APPETIZERS

Buffalo Chicken Rangoons
crispy stuffed wontons,
bleu-ranch and
tangy Thai dipping sauces 10

Drunken Mussels
1 pound P.E.I. mussels,
white wine, butter, parsley,
Italian bread 12

Thai Calamari
fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 15

Fried Green Tomatoes
jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 18

Shishi Cauliflower
dusted and fried in rice flour
with sweet shishi sauce 9

Caprese Flatbread
red tomatoes, Parmesan,
mozzarella,
basil pesto, onion 14

Seared Rare Ahi Tuna
Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12

LUNCH MAINS

Fish & Chips
cornmeal dredged catfish,
wharf seasoned fries,
smoked trout remoulade 15

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 18

'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 15

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

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



WINE BY THE GLASS

WHITES

William Hill, chardonnay,
Central Coast, CA 8.5 / 34

"Butter" By Jam, chardonnay,
California 11.5 / 43

Sonoma Cutrer, chardonnay,
California 12 / 46

Etincelle, sauvignon blanc,
Loire Valley, France 9 / 35

Matua, sauvignon blanc,
Marlborough, New Zealand 9.5 / 36

Ruffino pinot grigio,
Della Venezia DOC, Italy 9.5 / 35

Ca Montini, pinot grigio,
Trentino-Alto Adige, Italy 10.5 / 40

Chateau Ste. Michelle, riesling,
Columbia Valley, Washington 8.5 / 34

Beringer, white zinfandel,
California 7.5 / 28

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

J. Lohr, 'falcon's Perch' pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

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

2010 Dom Perignon Champagne Cuvee, France 290

2013 Louis Roederer 'Cristal', France 325



Booze Free Sippers

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 10

Peach Mule 6

peach syrup, ginger beer, lime, splash of soda

Adult it up w/ Deep Eddy peach vodka 10

White Sangria
8 glass / 37 pitcher

Specialty Cocktails

Café Carijillo

Licor 43, Van Gough double espresso 12

Cromwell Sazarac

Sagamore Rye whiskey, Lucid absinthe,
bitters, lemon 14

Elderflower and Rose

Deep Eddy lemon vodka, St Germain elderflower liqueur,
rose simple syrup, club soda with lemon wedge 9

Pink Bunny Martini

Deep Eddy grapefruit vodka, Cointreau,
sparkling grapefruit, splash of lime & cranberry 12

Spicy Cabo

Gran Centenario reposado, 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

Allagash White 7

Nanticoke Nectar 7

Dogfish Head 60 Min. 6.5

Stella Artois 6.75

Heavy Seas Loose Cannon 6.5

Miller Lite 4.5

Guinness 6.25

Brewer's Art Resurrection Ale 6.75

Yuengling 4.5

Sam Seasonal 6.25

White Claw Hard Seltzers \$5

100, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit

Bottle Crafts, Domestic & Imports

Guinness Blonde 5.25

Miller Lite 3.5

Budweiser, Bud Light 4

Coors Light 3.75

Blue Point Lager 5.25

Michelob Ultra 4.5

Sierra Nevada 5.25

Tank 7 Farmhouse Ale 7.5

Bold Rock Cider 4.75

Brewer's Art Birdhouse 6

Dogfish Head 90 6.5

Sam Adams 5

New Castle 5

Heineken 4.75

Corona Light 5

Corona 5

Amstel 4.75

Gluten Free:

Redbridge 5.25

Non Alcohol:

St. Pauli Girl 4.5