

SMALL PLATES + SHAREABLES

Crispy Boardwalk Shrimp

jalapeño, red onion and lemon wheels,
passion fruit and spicy ghost chili sauces 14

Fried Oysters

saltine crusted with
Old Bay remoulade, slaw 14

Curry Cauliflower

roasted cauliflower, red bell peppers,
jalapeno, tomato, cilantro purée 12

BBQ Chicken Flatbread

white cheddar, mozzarella, bacon,
red onion, bell peppers 16

Caprese Flatbread

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

Pomodoro Mussels

1 pound P.E.I. mussels,
marinara sauce, white wine,
butter, parsley, Italian bread 13

Thai Calamari

fresh cut, flash fried,
a mist of sesame,
Thai style dipping 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

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 12, Chicken 8, Shrimp 12

Scallops 17, Steak 18, Tuna 10

2 oz. crab meat 12, 5 oz. crab cake 23

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

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

BlueStone

SANDWICHES + TACOS

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 26

Short Rib 'Birria' Quesadilla

braised short rib, mozzarella, charred corn
salsa, birria dunking sauce 16

California Chicken Sandwich

house marinated grilled chicken,
havarti cheese, avocado spread, alfalfa sprouts,
lettuce, tomato, mayo, wheat toast 15

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

Seafood Club

5 oz. fried crab cake, shrimp salad,
bacon, lettuce, tomato, brioche 29

Soft Shell Crab Sandwich

sautéed, served on white toast,
lettuce, tomato, three mustard sauce 24

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

Chicken Caesar Wrap

marinated grilled chicken,
romaine lettuce, tomato, red onion,
avocado spread, shaved Parmesan,
flour tortilla 15

Sandwiches served with a choice of a side

Warm Old Bay Chips

Fruit

French Fries

Asparagus

Vegetable Fried Rice

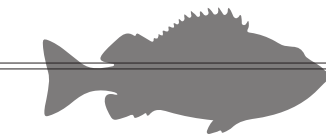
Vietnamese Brussels Sprouts

ROSÉ 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

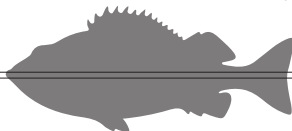
a little kick from teriyaki and
soy glaze, grilled, served with
vegetable fried rice 23

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

Vietnamese Brussels Sprouts 8

Lemon Scented Asparagus 8

BIG SALADS

Seafood Salad

fresh Maine lobster, jumbo lump crab & gulf
shrimp tossed in lemon Dijonnaise on top of
mixed white balsamic dressed greens, grapes
& cantaloupe, grilled pitas 36

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, sliced egg,
lemon-Dijon vinaigrette 22

Italian Chopped Salad

cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 19

Shrimp Sesame Salad

tempura 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 \$32, \$37, \$47, \$59 or \$67
(except holidays)

*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

Half Price Appetizers

Half Price Wines by the Glass

\$2 Off Drafts



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
- Proud Pour**, sauvignon blanc,
South France 10.5 / 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, '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

- Strawberry Lime Crush**
Deep Eddy Lime, strawberry purée, orange juice 10
- Orange Crush**
Deep Eddy Orange, fresh orange juice 10
- Grapefruit Crush**
Deep Eddy Grapefruit, fresh grapefruit juice 10
- Blackberry Bourbon Sour**
High West double rye, blackberry simple syrup,
lemon juice, blackberries 14



- Spicy Pina Colada Margarita**
1800 coconut tequila, pineapple juice,
jalapeño simple syrup, lime, mint leaves 13
- Strawberry Basil**
strawberry vodka, Domaine de Canton,
lemon juice, strawberry purée, basil 13

- Pineapple Ginger Mule**
Domaine de Canton, pineapple vodka, ginger beer, lime 12

- Peach Martini**
Deep Eddys peach, Amaretto, peach Schnapps, lemon juice 12

- Apple Pie Old Fashion**
Loveton apple pie rum, bitters, soda 12

- Birthday Caketini**
Stoli Vanil, Godiva white chocolate, Amaretto 10

- White Cosmo**
Stoli Razberi, Cointreau, fresh lime & white cranberry juice 11

Cold Pints from the Tap

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|--------------------------------------|---|
| Blue Moon 6.25 | Key Speed Wobbles 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 Well Made Lager 8 |
| Yuengling 4.5 | Dogfish Head 60 6.5 |

Bottle Crafts, Domestic, & Imports

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|---------------------------------|---------------------------|
| 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 | Non Alcohol: |
| Brewer's Art Birdhouse 6 | St. Pauli Girl 4.5 |
| Dogfish Head 90 6.5 | 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