

SANDWICHES & TACOS

SOUPS + SALADS

Cream Of Crab

a touch of sherry 8

Maryland Crab

eight vegetables, house spices
(a little heat) 7 Gluten FREE

The BlueStone Salad

warm brown sugar bacon,
romaine and baby greens,
pecans, grape tomatoes,
honey mustard dressing 7/10

Roasted Beet Salad

arugula, marinated red beets, fresh goat
cheese, toasted hazelnuts, red beet citrus
vinaigrette, balsamic glaze 8 Gluten FREE

Caesar Salad

romaine, house dressing,
croutons, parmesan cheese 6/8

add to your salad:

Salmon 8, Chicken 6, Shrimp 9.
Scallops 12, Steak 15, Tuna 9

BIG SALADS

Steak Salad

grilled tenderloin medallions,
mesclun greens, tomatoes,
cucumbers, Danish blue cheese,
Tabasco onions,
brandy-horseradish vinaigrette 23

Chicken and Avocado Salad

romaine, BlueStone bacon,
avocado, tomatoes, blue cheese,
lemon-Dijon vinaigrette 16

Happenings

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

***Every Tuesday - 1/2 Priced
Bottles of Wine**

Not Your Average Turkey Club

house turkey, sliced thin, lettuce,
tomato, bacon, buttermilk ranch aioli,
Italian white bread 14

Mahi Tacos

grilled blackened mahi, pineapple mango
salsa, avocado sauce 14

Shrimp Tacos

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

Crab Cake Sandwich

potato roll or crackers,
cocktail or tartar 21

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 25

Three Cheese

Grilled Cheese

comes with a cup of
chunky tomato bisque,
cheddar, American,
provolone and bacon
on grilled white bread 12

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 Crispy Brussels Sprouts
Vegetable Fried Rice

BlueStone Notes

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- This menu is for one time use. Please take with you if you'd like.
- We are following the CDC guidelines for operations.

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

Many menu items may be modified to meet gluten free requirements

An 18% service charge will be added to groups of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SMALL PLATES + APPETIZERS

Thai Calamari

fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 13

Fried Green Tomatoes

jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 15

Shishi Cauliflower

dusted and fried in rice flour
with sweet shishi sauce 7

Caprese Flatbread

red tomatoes, parmesan,
mozzarella,
basil pesto, onion 12

Seared Rare Ahi Tuna

Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12 Gluten FREE

LUNCH MAINS

Tuna Two Ways

sesame crusted and ginger glaze;
blackened with cucumber-wasabi,
served with vegetable fried rice 16

The Crisfield Stew

shrimp, fish, mussels, potatoes,
zesty tomato and vegetable broth,
Italian bread 16

'Firecracker' Salmon

a little kick from teriyaki and
soy glaze,grilled, served with
vegetable fried rice 17

Chicken Francaise

egg dipped pan sautéed chicken
breast, white wine,
lemon juice, asparagus and rice 12

Your Event

**Contact our Party Ladies-
Cara or Lauren**

cara@bluestonerestaurant.com
lauren@bluestonerestaurant.com
or call 410-561-1100

WHITES

William Hill, chardonnay 8.5 / 33
"Butter" By Jam, chardonnay 11.5 / 43
Hess "Shirtail Creek" Vineyards, chardonnay 34
Sonoma Cutrer, Russian River, chardonnay 46
A By Acacia, chardonnay 36
Sisters Forever, chardonnay 38
Joel Gott, chardonnay 38
St. Francis chardonnay 42
Rodney Strong "Chalk Hill", chardonnay 45
DeLoach Russian River, chardonnay 59

Frenzy, sauvignon blanc 32
Matua, sauvignon blanc 9.5 / 36
Kim Crawford, sauvignon blanc 45

Ca Montini, pinot grigio 10.5 / 39
Ruffino, Lumina, pinot grigio 35
J Vineyards, pinot gris 36
Beringer, white zinfandel 28
Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32

Criss Cross, cabernet sauvignon 9.5 / 36
Alexander Valley, cabernet sauvignon 12.5 / 48
Tribute, cabernet sauvignon 39
Hahn, cabernet sauvignon 40
Matchbook, cabernet sauvignon 40
1865, cabernet sauvignon 44
Freakshow, cabernet sauvignon 46
Benziger, cabernet sauvignon 48
B.R. Cohn, cabernet sauvignon 52

Mirassou, pinot noir 32
J. Lohr, pinot noir 11 / 41
DeLoach Heritage Reserve, pinot noir 35
Annabella, pinot noir 43
Benziger, pinot noir 48
MacMurray Russian River Valley, pinot noir 16 / 56

Alamos, malbec 8.5 / 31
Crios, malbec 36
J Lohr Tower Road petite syrah 53
QZV, Old Vine zinfandel 37
Black Ink, red blend 32
Josh Cellars Legacy, red wine 40
19 Crimes, red blend 8.5 / 33
Martin Codax "Ergo" Rioja, red blend 33
Guigal Cotes Du Rhone 40
Villa Antinori IGT Red 48

BUBBLES

Prosecco Sparkling Wine Split, Lamarca, Italy 10
Cava, Segura Viudas, Spain 8 / 29
Sparkling Rose Split, Chandon, California 10
Brut, Roederer Estate, California 38
Brut, Moet Chandon, France 82
Veuve Cliquot, Yellow Label Brut, France 85

Booze Free Sippers

Strawberry Limeade 4
strawberry simple syrup, limeade, lime
Adult it up w/ Smirnoff strawberry vodka 7

Tropical Gentleman 4
Mango syrup, grapefruit juice, lime juice, tonic
Adult it up w/ Hendricks gin 12

Blackberry Lemonade Fizz 4
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 8

Specialty Cocktails



Margarita Loca
Gran Centenario Plata, Damiana liqueur,
fresh lime juice 10

Stubborn As An Irish Mule
Jameson Irish whiskey, honey syrup,
grapefruit juice, lime, ginger beer 10

Peach Puerto Vallarta
Casamigos silver tequila, peach syrup, grapefruit juice,
splash of lime and orange juice 13

Kiwi Caipirinha
Leblon Cachaca, lime, kiwi puree 9



Aperol Spritz
Aperol, Deep Eddy grapefruit vodka,
Cava sparkling, splash of soda 8

Elderflower and Rose
Deep Eddy lemon vodka, rose simple syrup,
St Germain elderflower liqueur,
club soda with lemon wedge 6



Chocolate Old Fashioned
Whiskeysmith chocolate whiskey,
orange bitters, Bordeaux cherry 6

Box O' Chocolate Martini
Stoli Vanil, caramel Irish cream,
Godiva chocolate 10

Orange Mule
Stoli O, Gran Mariner, ginger beer 9

White Cosmo
Stoli Razberi, Cointreau, fresh lime &
white cranberry juice 9

Orange Crush
Deep Eddy orange vodka, fresh oj 8

Cold Pints From The Tap

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

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
Rolling Rock 4

Non Alcohol:
St Pauli Girl 4.5
Gluten Free:
Redbridge 5.25

White Claw Hard Seltzer \$5
mango, lime, raspberry and black cherry
(about 100 calories-alcohol comes from
fermented sugar cane-refreshing)