



APPS

Thai Calamari

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

Seared Rare Ahi Tuna

Cajun seasoned, cusabi, pickled ginger, cucumber salad 12

Gluten FREE

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

IT’S RESTAURANT WEEK
April 16th - May 2nd
OUR SPECIALS

Choose either a small house salad or soup and any entree for \$24, \$18 or \$15

HOUSE SOUPS & SALADS

Cream Of Crab

a touch of sherry 8

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

Maryland Crab

eight vegetables, house spices (a little heat) 7

Gluten FREE

Caesar Salad

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

2 Courses - \$24

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 21

Steak Salad

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

Seafood Club

w/ Soup or Salad - \$27

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 25

WHITE SANGRIA
6 glass / 28 pitcher

2 Courses - \$18

Chicken and Avocado Salad

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

The Crisfield Stew

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

Tuna Two Ways

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

Shrimp Tacos

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

‘Firecracker’ Salmon

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

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 16

2 Courses - \$15

Three Cheese Grilled Cheese

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

Mahi Tacos

grilled blackened mahi, pineapple mango salsa, avocado sauce 14

Curry Chicken Salad

light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on toasted ancient grain bread 12

Black Angus Burger

half pound on grilled brioche 13
bacon or cheese add \$1

Not Your Average Turkey Club

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

Caprese Flatbread

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

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Chef’s Rice Crispy Brussels Sprouts Asparagus

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

For Your Special Event - Give us a call 410-561-1100
or Email Our Event Coordinators - Cara and Lauren
carad@bluestoneonline.net laurens@bluestoneonline.net

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

WHITES

William Hill, chardonnay 8.5 / 33
“Butter” By Jam, chardonnay 11.5 / 43
Hess “Shirttail Creek” Vineyards, chardonnay 34
Sonoma Cutrer, Russian River, chardonnay 46
A By Acacia, chardonnay 36
Rodney Strong “Chalk Hill”, chardonnay 45

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

REDS

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
Freakshow, cabernet sauvignon 46
Benziger, cabernet sauvignon 48
B.R. Cohn, cabernet sauvignon 52

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

Alamos, malbec 8.5 / 31
Crios, malbec 36
J Lohr Tower Road petite syrah 53
OZV, 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, 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/ Hendrieks 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)