

## 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 16<sup>th</sup> - May 2<sup>nd</sup>

### 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

### Caprese Flatbread

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

### Not Your Average Turkey Club

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

### Black Angus Burger

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

### Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 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 "Shirtail 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)