

APPS

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

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

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 13

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 8

RESTAURANT WEEK
January 28th -February 6th
Choose either a small house salad or soup and any entree for
\$30, \$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

Caesar Salad
romaine, house dressing, croutons, parmesan cheese 6

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

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

2 Courses - \$30

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

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

2 Courses - \$24

Tuna Two Ways
sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 18

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

‘Firecracker’ Salmon
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 21

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

Chicken Francaise
egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 15

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

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

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 16

2 Courses - \$15

Not Your Average Turkey Club
house turkey, sliced thin, lettuce, tomato, bacon, buttermilk ranch aioli, Italian white bread 14

Fish Taco of the Day
grilled and blackened, pineapple mango salsa, mango mole salsa 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

Sandwiches served with a choice of a side
Warm Old Bay Chips French Fries Asparagus Vegetable Fried Rice Crispy Brussels Sprouts

WHITES

REDS



WINE BY THE GLASS

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

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

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

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

Las Espinas, Red Piquette Frizzante, Texas 28

Chandon, Sparkling Rose Split, California 12

Moet Chandon, Brut, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2013 Louis Roederer 'Cristal', France 325



YOUR EVENT

Contact our Party Ladies- Cara or Lauren

cara@bluestonerestaurant.com

lauren@bluestonerestaurant.com

or call 410-561-1100

Booze Free Sippers

Harvest Moon 4

orange juice, cranberry juice, pumpkin spice syrup,
ginger beer

Adult it up w/ Captain Morgan spiced rum 7

Blackberry Lemonade Fizz 4

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 8



Specialty Cocktails

Margarita Caliente

Gran Centenario Reposado,
jalepeño, lime, salted rim 10

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 9

White Cosmo

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

Chocolate Manhattan

Whiskeysmith chocolate whiskey, ruby port 9

Empress Aviation

Empress 1908 gin, Luxardo maraschino cherry
liqueur, fresh lemon juice 14

Poinsettia

Siema Baby Prosecco, Cointreau, cranberry juice 8

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

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 Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit

20TH ANNIVERSARY GIFT CARD GIVEAWAY

To celebrate BlueStone's 20th Anniversary,
we're having a giveaway on our Instagram!

Enter every Friday for the next 20 weeks
to win a \$25 gift card.

(Now through February 11th)

Instagram - @bluestonerestaurant