



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

Caprese Flatbread

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

APPS

Drunken Mussels

1 pound P.E.I. mussels,
white wine, butter, parsley,
Italian bread 12

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

Buffalo Cucumbers

cucumbers, buffalo sauce,
blue cheese 8

IT'S RESTAURANT WEEK

July 23rd - August 1st

OUR SPECIALS

Choose either a small house salad or soup and any entree for **\$35, \$24, \$18 or \$15**

HOUSE SOUPS & SALADS

Gazpacho

chilled tomato soup with vegetables 6
with 1 oz crab 9 Gluten
FREE

The Bluestone Salad

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

Cream Of Crab

a touch of sherry 8

Caesar Salad

romaine, house dressing, croutons,
parmesan cheese 6

Tomato & Mozz

local Maryland tomatoes, fresh mozzarella,
basil pesto, EVOO 9 Gluten
FREE

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 - \$35

Crab Cake Sandwich

potato roll or crackers,
cocktail or tartar 31

Seafood Club

5 oz. fried crab cake, shrimp salad,
bacon, lettuce, tomato, brioche 33

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

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 Chef's Rice Crispy Brussels Sprouts Asparagus Tomato/Cucumber Salad

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

WINE BY THE GLASS

WHITES

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

Ga 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 90 pts Wine 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 91 pts James Suckling 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Six Hats, pinotage,
Western Cape, South Africa 11.5 / 43

BUBBLES

(not included in half price promotion)

Prosecco Sparkling Wine Split, Lamarca, Italy 10

Siema Estate 'Baby' Prosecco, Veneto, Italy 7 / 20

Cava, Segura Viudas, Spain 8 / 29

Las Espinas Red Piquette Frizzante, Texas 28

Sparkling Rose Split, Chandon, California 12

Brut, Roederer Estate, California 56

Brut, Moet Chandon, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2013 Louis Roederer 'Cristal', France 325

White Sangria
6 glass / 28 pitcher

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 reposado, Damiana liqueur,
fresh lime juice 10

Peach Puerto Vallarta

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

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 7

Orange Mule

Stoli O, Gran Marnier, ginger beer 9

White Cosmo

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

Orange Crush

Deep Eddy orange vodka, fresh orange juice 8

Grapefruit Crush

Deep Eddy grapefruit vodka, fresh grapefruit juice 8

Watermelon Crush

Deep Eddy lime vodka, fresh watermelon puree 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

For Your Special Event - Give us a call 410-561-1100
or Email Our Event Coordinators - Cara and Lauren
cara@bluestonerestaurant.com
lauren@bluestonerestaurant.com

