

SMALL PLATES

Ahi Tuna

seared rare, Cajun spices, wasabi
cucumber, pickled ginger 12 Gluten FREE

Caprese Flatbread

tomatoes, Parmesan and
mozzarella, pesto, onion 12

Thai Calamari

flash fried, southeast Asian sauce 13

Drunken Mussels

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

Seafood Bake

crab, scallops, shrimp, three cheese
blend, crispy pitas 14

Fried Green Tomatoes

lemon beurre blanc, jumbo lump crab,
shallots, chives 18

Shishi Cauliflower

dusted in rice flour and fried, with
sweet shishi sauce 8

Sunday Special

we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$39 or \$48

HOUSE GREENS AND SOUPS

Maryland Crab

lump crab, 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

BlueStone Salad

warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 7 / 10

Cream of Crab

lump crab, dash of sherry 8

Traditional Caesar

romaine, shaved Parmesan,
sourdough croutons 8

ENTREES

3 Courses - \$48

Ocean & Gulf

crab cake, scallop, shrimp, roasted reds,
crispy Brussels, honey-garlic beurre blanc 39

Crab Cakes

twin crab cakes with roasted potatoes,
crispy Brussels sprouts 39

Filet Mignon

8 oz. cut, braised mushroom medley,
lemon scented asparagus 43 Gluten FREE

Filet & Cake

5 oz. filet and jumbo lump cake, with mashed
potatoes and asparagus 46

3 Courses - \$52

26 Day Dry Aged Ny Strip

14 ounce, bone-in, mashed potatoes,
roasted root medley 48 Gluten FREE

3 Courses - \$39

Single Crab Cake

5 oz. crab cake with roasted potatoes,
crispy Brussels sprouts 29

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Hanger Steak

Creekstone Farms 8 oz sliced, red wine tomato
coulis, chimichurri, braised mushroom mix,
Chef recommends med-rare 29

Chesapeake Rockfish

oven roasted, topped with jumbo lump crab
and chimichurri beurre blanc,
served over "arroz del mar" *(Spanish rice)* 36

Two Way Tuna

half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
crab fried rice 28

Rocky Mountain Lamb Shank

volcano lamb shank, raised in Colorado, slow
braised in marsala wine, butternut squash
puree, anise demi glace 34

Deep Sea Scallops

pan seared, butternut squash puree,
tamarind brown butter 29 Gluten FREE

‘Firecracker’ Salmon

farm cold water salmon, spicy sauce,
served with crispy Brussels sprouts and
saffron rice 24

Bronzino

pan seared skin-on, herbs de provence
marinade, onions, bell peppers, scallions,
chili-garlic sauce 25

Crisfield Stew

loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 26

3 Courses - \$32

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney,
roasted root medley, asparagus,
Chef recommends medium 22 Gluten FREE

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice, asparagus
and roasted potatoes 22

Swordfish

red wine tomato coulis, Escabeche,
Chef recommends medium 26

Steak Salad

blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 23

Beef Short Rib

slow braised, beef demi-glace, onions,
mushrooms, buttermilk mashed potatoes 25

Selected Desserts

Hot Brownie 8 - Key Lime Pie 7 - Creme Brulee 7
(Sunday 3 Course Special - Desserts are for Dine-In Only)

Tavern Fare

Crab Cake Sandwich

potato roll or crackers,
choice of cocktail or tartar sauce 26

Shrimp Salad Wrap

flour tortilla, house sauce, lettuce and tomato 16

Chicken & Avocado Salad

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

Crispy Shrimp Tacos

w/ salsa, cilantro puree, mango-mole, feta 15

Half Pound Black Angus Burger

on grilled brioche
(add \$1 for bacon or cheese) 13

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

Many menu items can
simply be made gluten free
- Please ask your server -

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**

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

Sandwiches served with
a choice of a side

Warm Old Bay Chips French Fries
Asparagus Vegetable Fried Rice
Crispy Brussels Sprouts



World Class Wines

(not included in half price promotion)

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

Chateau Montelena Chardonnay
Napa Valley, California 62

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

Silver Oak Cabernet Sauvignon
Cabernet Sauvignon, Alexander Valley, California 92

Stag's Leap 'Artemis' Cabernet Sauvignon
Napa Valley, California 79

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

Happenings

***Sunday Special - 3 Courses for \$32, \$39 or \$48**
(except holidays)

***Half Priced Bottles of Wine**
All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)



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

Grinch-tini

Stoli Vanil vodka, white creme de cacao
green creme de menthe, cream 9

Poinsettia

Siema Baby Prosecco, Cointreau, cranberry juice 8

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

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit

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