

Calamari

flash fried, southeast Asian sauce 13

Ahi Tuna

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

Caprese Flatbread

tomatoes, parmesan and mozzarella,
pesto, onion 12

SMALL PLATES

Drunken Mussels

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

Buffalo Cucumbers

cucumbers, buffalo sauce, blue cheese 8

Fried Green Tomatoes

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

Seafood Bake

three cheese blend, crispy pita bread 14

Shishi Cauliflower

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

FRESH SHUCKED BLUE POINT OYSTERS

cocktail sauce & lemon
12 - half dozen / 22 - dozen

SUNDAY SPECIAL

We are pleased to offer any house salad or soup, any entree
& one of our selected house desserts for \$48, \$39 or \$32

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 and Gulf

crab cake, scallop, shrimp, roasted reds,
green beans with caramelized onions
and garlic butter, honey-garlic beurre blanc 39

Crab Cakes

twin cakes with roasted potatoes,
green beans with caramelized onions & garlic butter 46

Filet & Cake

four oz. steak & five oz. jumbo lump cake,
with mashed potatoes & asparagus 46

Filet Mignon

eight ounce cut, buttermilk-chive whipped
potatoes, lemon scented asparagus 43 Gluten FREE

3 COURSES - \$52

26 DAY DRY AGED NEW YORK STRIP

14 ounce, bone-in, mashed potatoes, asparagus 48 Gluten FREE

3 COURSES - \$39

Single Crab Cake

5 oz. cake with roasted potatoes,
green beans with caramelized onions
and garlic butter 34

Seafood Club

fried crab cake, shrimp salad,
blt, brioche 33

Chesapeake Rockfish

marinated, roasted and panko crusted with a
cilantro pesto, Calabrian chili tomato sauce,
haricot verts, button mushrooms and yellow
bell peppers 31

Deep Sea Scallops

pan seared, Mexican street corn,
tamarind brown butter,
micro cilantro 29 Gluten FREE

Rocky Mountain Lamb Shank

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

Two Way Tuna

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

‘Firecracker’ Salmon

farmed cold water salmon, spicy sauce,
served with saffron rice and green beans
with caramelized onions and garlic butter 24

Hanger Steak Frites

Creekstone Farms, 8 oz sliced, red wine tomato
coulis, chimichurri, garlic parmesan fries,
Chef recommends med-rare 27

Crisfield Stew

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

Pork Chop Porterhouse

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

Beef Short Rib

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

Chicken Francaise

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

Steak Salad

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

SELECT DESSERTS

Hot Brownie 8 - Key Lime Pie 7 - Creme Brulee 7

TAVERN FARE

Crab Cake Sandwich

potato roll or crackers,
choice of cocktail or tartar sauce 31

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 Gulf Shrimp Tacos

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

Half Pound Black Angus Burger

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

**Sandwiches come with a choice of a side - green beans with caramelized onions and garlic butter, mashed, asparagus, roasted potatoes, fries*

20TH ANNIVERSARY
\$200 GIFT CARD GIVEAWAY

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

To celebrate BlueStone's 20th Anniversary, we're having a giveaway on our Instagram!
Enter to win a \$200 gift card from October 1st through October 31st.
Enter every Friday for the next 20 weeks to win a \$25 gift card.

Instagram - **@bluestonerestaurant**

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



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 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

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
Roederer Estate, Brut, California 56
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

The Talented Mr. Tipsy
Fernet Branca, Green Chartreuse,
simple syrup, lime 12

Margarita Caliente
Gran Centenario Reposado, jalepeño, lime, salted rim 10

Apple Pie Old Fashioned
Loveton Farms apple pie rum,
muddled orange, orange bitters 9

Birthday Caketini
Stoli Vanil, Godiva white chocolate, Amaretto 9

Elderflower and Rose
Deep Eddy lemon vodka, rose simple syrup,
St Germain elderflower liqueur,
club soda with lemon wedge 7

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

Chocolate Manhattan
Whiskeysmith chocolate whiskey, ruby port 9

Pumpkin Martini
Stoli Vanil, Rumchata, Pumpkin liqueur 11

Pomegranate Burst
Stoli Oranj, Pama liqueur, baby prosecco 7

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

Booze Free Sippers

Harvest Moon 4
orange juice, cranberry juice, pumpkin spice syrup
ginger beer
Adult it up w/ Captain Morgan spiced rum 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

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	New Castle 5
Miller Lite 3.5	Heineken 4.75
Budweiser, Bud Light 4	Corona Light 5
Coors Light 3.75	Corona 5
Blue Point Lager 5.25	Amstel 4.75
Michelob Ultra 4.5	Rolling Rock 4
Sierra Nevada 5.25	
Tank 7 Farmhouse Ale 7.5	Non Alcohol:
Bold Rock Cider 4.75	St Pauli Girl 4.5
Brewer's Art Birdhouse 6	
Dogfish Head 90 6.5	Gluten Free:
Sam Adams 5	Redbridge 5.25