

Thai 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

Fresh Shucked Oysters of the Day
cocktail sauce & lemon
\$12 - half dozen / \$22 - dozen Gluten FREE

Fried Green Tomatoes
lemon beurre blanc, jumbo lump crab,
shallots, chives 18

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

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

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

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

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

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

3 Courses - \$52
26 DAY DRY AGED NY STRIP
14 ounce, bone-in, mashed potatoes, roasted root medley 48 Gluten FREE

Rocky Mountain Lamb Shank
volcano lamb shank, raised in Colorado, slow
braised in marsala wine, butternut squash
puree, anise demi glaze 34

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

‘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

Single Crab Cake
5 oz. crab cake with roasted potatoes,
crispy Brussels sprouts 39

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 Gluten FREE

Chesapeake Rockfish
marinated, roasted and panko crusted
with a cilantro pesto,
Calabrian chili tomato sauce, onions,
bell peppers, scallions, chili-garlic sauce 31

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

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

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

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

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

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

**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

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

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

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
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