

BlueStone Bloody Mary
absolut peppar, bacon,
jumbo lump crab 16

BlueStone

White Sangria
8 glass / 37 pitcher

SMALL PLATES

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

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

Caprese Flatbread
tomatoes, Parmesan and
mozzarella, pesto, onion 14

Thai Calamari
flash fried, southeast Asian sauce 15

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

Buffalo Chicken Rangoons
crispy stuffed wontons, bleu-ranch and
tangy Thai dipping sauces 10

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

Shishi Cauliflower
dusted in rice flour and fried,
with sweet shishi sauce 9

Sunday Special

we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$39, \$48 or \$59

HOUSE GREENS AND SOUPS

Maryland Crab
lump crab, house spices, a little heat 8 **Gluten FREE**

Roasted Beet Salad
arugula, marinated red beets, fresh goat
cheese, toasted hazelnuts, red beet
citrus vinaigrette, balsamic glaze 10 **Gluten FREE**

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 9 / 12

Cream of Crab
lump crab, dash of sherry 9

Traditional Caesar
romaine, shaved Parmesan,
sourdough croutons 9

ENTREES

3 Courses - \$64

14 oz Creekstone Ribeye
14 ounce center cut Black Angus, house rub, lemon scented broccolini,
buttermilk-chive mashed potatoes 56 **Gluten FREE**

3 Courses - \$59

Filet & Cake
5 oz. filet and jumbo lump cake,
with mashed potatoes and asparagus 49

Filet Mignon
8 oz. cut, braised mushroom medley,
lemon scented asparagus 48 **Gluten FREE**

3 Courses - \$48

Ocean & Gulf
crab cake, scallop, shrimp, roasted reds,
Vietnamese Brussels, honey-garlic beurre blanc 42

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

Crab Cakes
twin crab cakes with roasted potatoes,
Vietnamese Brussels sprouts 39

3 Courses - \$39

Seafood Club
fried crab cake, shrimp salad,
blt, brioche 29

Slow Cooked Meaty Ribs
roasted pork ribs, bbq sauce, potato salad 29 **Gluten FREE**

Single Crab Cake
5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 29

3 Courses - \$32

Pork Chop Porterhouse
14 oz. T-bone pork chop, mango chutney,
roasted potatoes, lemon scented broccolini,
Chef recommends medium 25 **Gluten FREE**

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

Two Way Tuna
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
crab fried rice 27

Seafood Acqua Pazza
shrimp, scallops, mussels, sauce of tomato,
white wine, fennel, garlic and black olives,
over top of Chef's rice 26 **Gluten FREE**

Crisfield Stew
loaded with seafood, potatoes, zesty tomato
and vegetable broth, Italian bread 28

Steak Salad
blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 24

'Firecracker' Salmon
farm cold water salmon, spicy sauce,
served with Vietnamese Brussels sprouts
and saffron rice 24

Branzino
pan seared skin-on, herbs de provence
marinade, onions, bell peppers, scallions,
chili-garlic sauce 27

Beef Short Rib
slow braised, beef demi-glace, onions,
mushrooms, buttermilk mashed potatoes 27

Selected Desserts

Chocolate Mousse 8 - Key Lime Pie 7 - Seasonal Creme Brulee 7

YOUR EVENT

Contact our Party Ladies- Cara or Lauren
cara@bluestonerestaurant.com or lauren@bluestonerestaurant.com
or call 410-561-1100

Join our Email Club! Simply text:
BLUESTONE to 22828

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

An 18% service charge will be added to groups of 6 or more, separate checks unavailable
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)

Duckhorn Sauvignon Blanc
Napa Valley, California 44

Jordan Cellars Chardonnay
Alexander Valley, California 48

Cakebread Cellars Chardonnay
Napa Valley, California 53

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

Wines by the Glass

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

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

Sonoma Cutrer, chardonnay,
California 12 / 46

Etincelle, sauvignon blanc,
Loire Valley, France 9 / 35

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

Beringer, white zinfandel,
California 7.5 / 28

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

Chandon, Sparkling Rose Split, 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

2010 Dom Perignon Champagne Cuvee, France 290

2013 Louis Roederer 'Cristal', France 325

Booze Free Sippers

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 10

Peach Mule 6

peach syrup, ginger beer, lime, splash of soda

Adult it up w/ Deep Eddy peach vodka 10

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit



White Sangria
8 glass / 37 pitcher

Specialty Cocktails

Café Carijillo

Licor 43, Van Gough double espresso 12

Stubborn as an Irish Mule

Jameson orange whiskey, ginger beer, lime 11

Cromwell Sazarac

Sagamore Rye whiskey, Lucid absinthe, bitters, lemon 14

Box O' Chocolate Martini

Stoli Vanil, caramel Irish cream, Godiva chocolate 11

Elderflower and Rose

Deep Eddy lemon vodka, St Germain elderflower liqueur,
rose simple syrup, club soda with lemon wedge 9

Chocolate Old Fashioned

Whiskeysmith chocolate whiskey, orange bitters, Bordeaux cherry 9

Pink Bunny Martini

Deep Eddy grapefruit vodka, Cointreau,
sparkling grapefruit, splash of lime & cranberry 12

Margarita Caliente

Gran Centenario reposado, jalapeño, lime, salted rim 12

Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 10

White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 11

Empress Aviation

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

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

Gluten Free:

Redbridge 5.25

Non Alcohol:

St. Pauli Girl 4.5

Tavern Fare

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar sauce 26

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Crispy Gulf Shrimp Tacos

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

Shrimp Salad Wrap

flour tortilla, house sauce, lettuce and tomato 16

Half Pound Black Angus Burger

on grilled brioche,

(add \$1 for bacon or cheese) 13

Italian Chopped Salad

cured peppered ham, salami, pepperoni,
sharp provolone, olives, pepperoncini, tomatoes,
onion, romaine, creamy Italian dressing 17

Steak Salad

blue cheese, crispy Tabasco onions, tomatoes,
cucumbers, brandy-horseradish vinaigrette 24

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, mashed, asparagus, broccolini,
roasted potatoes, potato salad, mushroom mix, fries,
onion, peppers, chili-garlic mix*

WHITES

REDS