

SMALL PLATES

Drunken Mussels

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

Buffalo Chicken Rangoons

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

Calamari

flash fried, southeast Asian sauce 15

Ahi Tuna

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

Caprese Flatbread

tomatoes, Parmesan and mozzarella,
pesto, onion 14

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 9

BLUESTONE BLOODY MARY

absolut peppar, bacon,
jumbo lump crab 16

HAPPENINGS

*Half Priced Appetizers

*\$2 Off Crushes

Tuesday - Thursday 3-6pm!

*Half Priced Bottles of Wine

All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

*Half Priced Glasses of Wine

All Day & Night - Every Wednesday!

*Sunday Special -

3 Courses for \$32, \$39, \$48 or \$59
(except holidays)

WHITE SANGRIA

8 glass / 37 pitcher

YOUR EVENT

Contact our Party Ladies-
Cara or Lauren

cara@bluestonerestaurant.com

lauren@bluestonerestaurant.com

or call 410-561-1100

Join our Email Club!

Simply text: **BLUESTONE**
to **22828**

SUNDAY SPECIAL

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

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8 Gluten FREE

Cream of Crab

lump crab, dash of sherry 9

Traditional Caesar

romaine, shaved Parmesan,
sourdough croutons 9

BlueStone Salad

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

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts,
strawberries, pesto vinaigrette 10

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

five oz. steak & jumbo lump cake,
with mashed potatoes & asparagus 49

Filet Mignon

eight ounce center cut, braised mixed
mushrooms, lemon scented asparagus 48 Gluten FREE

3 Courses - \$48

Crab Cakes

twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 39

Hanger Steak

Creekstone Farms, 8 oz sliced,
red wine tomato coulis, chimichurri,
tri-color cauliflower tossed with a ginger
and garlic butter,
Chef recommends med-rare 36

Ocean and Gulf

crab cake, scallop, shrimp, roasted reds,
Vietnamese Brussels sprouts,
honey-garlic beurre blanc 42

Chesapeake Rockfish

pan seared over creamed corn coulis,
topped with jumbo lump crab,
corn and tomato succotash 36 Gluten FREE

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

Branzino

lemon pesto marinated, pan seared skin-on,
cous cous salad, spinach, arugula,
red grapes, bell peppers, red onion,
white balsamic vinaigrette 27

Two Way Tuna

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

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24

Pork Chop Porterhouse

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

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

Beef Short Rib

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

Chicken Francaise

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

SELECTED DESSERTS

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

Many menu items may be modified to meet gluten free requirements

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

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

Alexander Valley, rose
Alexander Valley, California 10 / 38

Criss Cross, cabernet sauvignon,
Clarksburg, California 9.5 / 36

Hahn, cabernet sauvignon,
Monterey County, California 10.5 / 40

Alexander Valley, cabernet sauvignon,
Alexander Valley, California 12.5 / 52

Murphy Goode, merlot,
California 9.5 / 36

Burgozone, pinot noir,
Danube Plains, Bulgaria 8.5 / 32

J. Lohr, ‘falcon’s Perch’ pinot noir,
Monterey County, California 11 / 42

MacMurray Russian River Valley, pinot noir,
Sonoma County, California 16 / 56

Gnarly Head, Zinfandel,
Lodi, California 8.5 / 32

Alamos, malbec,
Argentina 8.5 / 32

19 Crimes, red blend,
Southeastern Australia 8.5 / 34

Michael David, Petite Petit Sirah,
Lodi, California 10 / 38

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

2000 Boizel 'Joyau De France' Brut, Champagne, France 155

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



SPECIALTY COCKTAILS

Whatcha Smokin’?

Montelobos Mezcal, hibiscus tea, lime juice, Tajin rim 15

I Can’t Find My Sandals

Gran Centenario plata tequila, pineapple juice,
creme de banane, lime juice, cinnamon bark syrup 13

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 10

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Café Carijillo

Licor 43, Van Gough double espresso 12

Cromwell Sazarac

Sagamore Rye whiskey, Lucid absinthe, bitters, lemon 14

Elderflower and Rose

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

Pink Bunny Martini

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

Spicy Cabo

Gran Centenario reposado tequila,
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



White Sangria
8 glass / 37 pitcher

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

Heavy Seas Tropicannon 7

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

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit

Tavern Fare

Crab Cake Sandwich

potato roll or crackers, cocktail or
tartar sauce 26

Seafood Club

fried crab cake, shrimp salad, blt,
brioche 29

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

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed into
toasted Stone Mill roll, lobster cream
dipping sauce 34

Crispy Gulf Shrimp Tacos

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

Shrimp Salad Wrap

flour tortilla, house sauce, lettuce and
tomato 16

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

WHITES

REDS