

Small Plates

- 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
- Fried Green Tomatoes** - lemon beurre blanc, jumbo lump crab, shallots, chives 15
- Baked Crab, Scallops and Shrimp Dip** - three cheese blend, crispy pita bread 14
- Shishi Cauliflower** - dusted in rice flour and fried, with sweet shishi sauce 7

OUR SUNDAY SPECIAL

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

House Greens and Soups

- BlueStone Salad** - warm brown sugar bacon, baby greens, pecans, tomatoes, honey mustard vinaigrette 7 / 10
- Autumn Squash Salad** - apple cider braised delicata squash, arugula, crumbled goat cheese, pomegranate seeds, white miso balsamic vinaigrette 9 Gluten FREE
- Traditional Caesar** - romaine, shaved parmesan, sourdough croutons 8
- Maryland Crab** - lump crab, house spices, a little heat 7 Gluten FREE
- Cream of Crab** - lump crab, dash of sherry 8

Apple Cider Sangria
6 glass / 28 pitcher

Entrees

3 Courses - \$39

- Chesapeake Rockfish** - pan seared skin-on, bok choy, hen of the woods mushrooms, miso, sake, chili-lime splash 29
- Crab Cakes** - twin cakes with roasted potatoes, crispy brussels 35
- Filet & Cake** - five ounce steak & jumbo lump cake, with mashed potatoes & sautéed carrots, parsnips & celery roots 36
- Deep Sea Scallops** - pan seared, cauliflower purée and florets, tamarind brown butter sauce, golden raisins 29 Gluten FREE
- Ocean and Gulf** - crab cake, scallops, shrimp, roasted reds, crispy brussels, honey-garlic beurre blanc 34
- Filet Mignon** - eight ounce cut, buttermilk-chive whipped potatoes, lemon scented asparagus 36 Gluten FREE

3 Courses - \$32

- Single Crab Cake** - 5 oz. cake with roasted potatoes, crispy brussels 24
- Hanger Steak Frites** - Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 26
- Mediterranean Rainbow Trout** - capers, kalamatas, garlic, tomatoes, asparagus, roasted potatoes, extra virgin Greek olive oil 22 Gluten FREE
- Slow Cooked Meaty Ribs** - roasted pork ribs, bbq sauce, buttermilk-chive mashed potatoes, asparagus 24 Gluten FREE
- Two Way Tuna** - half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, crab fried rice 26
- Crisfield Stew** - loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 26
- Roasted Chicken** - two skin-on, bone-in breasts, sautéed carrots, parsnips and celery roots, chicken jus 22
- 'Firecracker' Salmon** - farmed cold water salmon, spicy sauce, served with crab fried rice 24
- Seafood Club** - fried crab cake, shrimp salad, blt, brioche 23
- Steak Salad** - blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Select Desserts

Pecan Blondie 8 - **Key Lime Pie** 7 - **Creme Brulee** 7 Gluten FREE

Tavern Fare

- 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
- Shrimp Salad Wrap** - flour tortilla, house sauce, lettuce and tomato 15
- Crab Cake Sandwich** - potato roll or crackers, choice of cocktail or tartar sauce 18
- Chicken & Avocado Salad** - romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 19
- Doyle's Garden Harvest** - marinated portobello mushrooms, soy, shallots, carrots, rainbow chard, toasted pecans, togarashi, lemon-ginger Aleppo vinaigrette \$12 Gluten FREE
add citrus yuzu salmon \$8

**Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed, asparagus, roasted potatoes, fries or roasted roots: carrots, parsnips and celery roots*

BlueStone Notes

In keeping with the Governor's mandate, all patrons are required to exit the premises by 10 PM

- The governor's order specifies a face covering must be worn except when consuming food or beverages.
- Bread and water served upon request.
- This menu is for one time use. Please take with you if you'd like.
- We are following the CDC guidelines for operations.

Join our email club for updates. Simply text: BLUESTONE to 22828

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Please alert your server of any allergies

WHITES

William Hill, chardonnay 8.5 / 33
 "Butter" By Jam, chardonnay 11.5 / 43
 Hess "Shirtail Creek" Vineyards, chardonnay 34
 Sonoma Cutrer, Russian River, chardonnay 46
 Cycles "Gladiator", chardonnay 35
 A By Acacia, chardonnay 36
 Criss Cross, chardonnay 36
 Rodney Strong "Chalk Hill", chardonnay 45

Frenzy, sauvignon blanc 8.5 / 32
 Matua, sauvignon blanc 36
 Kim Crawford, sauvignon blanc 45

Ruffino, Lumina, pinot grigio 9.5 / 35
 Ca Montini, pinot grigio 39
 J Vineyards, pinot gris 36
 Beringer, white zinfandel 28
 Alexander Valley, rosé 38

Chateau Ste. Michelle, riesling 8.5 / 32
 Murietta's Well "The Whip" 48

REDS

Hahn, cabernet sauvignon 36
 Alexander Valley, cabernet sauvignon 12.5 / 48
 Criss Cross, cabernet sauvignon 36
 Matchbook, cabernet sauvignon 40

Mirassou, pinot noir 8.5 / 32
 J. Lohr, pinot noir 41
 MacMurray Russian River Valley, pinot noir 48

Alamos, malbec 8.5 / 31
 Crios, malbec 36
 OZV, Old Vine zinfandel 34
 Penfold's, "Rawson's Retreat" merlot 8/29
 Josh Cellars Legacy, red wine 37
 Black Ink, red blend 32

19 Crimes, red blend 33
 Martin Codax "Ergo" Rioja, red blend 33
 Guigal Cotes Du Rhone 36
 Villa Antinori IGT Red 48

BUBBLES

Prosecco Brut Split, Zanin, Italy 7.5
 Cava, Segura Viudas, Spain 8 / 29
 Sparkling Rose Split, Chandon, California 10
 Brut, Roederer Estate, California 38
 Brut, Moet Chandon, France 82
 Veuve Cliquot, Yellow Label Brut, France 85

Happenings

***Half Price Appetizers every Tuesday, Wednesday & Thursday from 3-Close (for a limited time)**

***Sunday Special - 3 Courses for \$39 or \$32**

***Half Priced Bottles of Wine All Day & Night - Every Tuesday!**

Cocktails

Orange Mule

Stoli O, Gran Mariner, ginger beer 9

Pumpkin Martini

Stoli Vanil, Rumchata, pumpkin spice liqueur 10

Box O' Chocolate Martini

Stoli Vanil, Bailey's caramel, Godiva chocolate 10

Morgan Moon

Captain Morgan, oj, cranberry juice, pumpkin spice syrup, ginger beer 7

Golden Margarita

Casamigos, triple sec, lime juice, oj, Gran Mariner 13

White Cosmo

Stoli Razberi, Cointreau, fresh lime and white cranberry juice 9

Orange Crush

Deep Eddy orange vodka, fresh oj 8

Booze Free Sippers \$4

Harvest Moon

orange juice, cranberry juice, pumpkin spice syrup, ginger beer

Blackberry Lemonade Fizz

blackberry simple syrup, lemonade, splash of soda

Lady Lavender

lavender simple syrup, grapefruit juice, grenadine, splash of soda

White Claw

Hard Seltzer \$4.5

mango, lime, raspberry and black cherry
 (about 100 calories-alcohol comes from fermented sugar cane-refreshing)

Cold Pints From The Tap

Dogfish Head 60 Min. 6.5

Stella Artois 6.75

Heavy Seas Loose Cannon 6.25

Miller Lite 4.5

Bottle Crafts, Domestic & Imports

Miller Lite 3.5

Budweiser, Bud Light 3.75

Coors Light 3.75

Blue Point Lager 4.25

Michelob Ultra 4.25

Sierra Nevada 5

Tank 7 Farmhouse Ale 7

New Castle 4.75

Heineken 4.25

Corona Light 5

Corona 5

Amstel 4.25

Non Alcohol:

St Pauli Girl 4

Your Event

Contact our Party Ladies- Cara or Lauren
 carad@bluestoneonline.net laurens@bluestoneonline.net
 or call 410-561-1100