

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
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 37
Filet & Cake - five ounce steak & jumbo lump cake, with mashed potatoes & asparagus 38
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 35
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 26
Hanger Steak Frites - Creekstone Farms, 8 oz sliced, red wine tomato coulis, chimichurri, garlic parmesan fries, Chef recommends med-rare 26
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
'Firecracker' Salmon - farmed cold water salmon, spicy sauce, served with saffron rice and crispy brussels sprouts 24
Seafood Club - fried crab cake, shrimp salad, blt, brioche 25
Chicken Francaise - egg dipped fried chicken breasts, white wine, lemon juice, asparagus and roasted potatoes 18
Steak Salad - blue cheese, crispy Tabasco onions, tomatoes, cucumbers, brandy-horseradish vinaigrette 23

Select Desserts

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

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 16
Crab Cake Sandwich - potato roll or crackers, choice of cocktail or tartar sauce 21
Chicken & Avocado Salad - romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 19

**Sandwiches come with a choice of a side - Asianesque brussels sprouts, mashed, asparagus, roasted potatoes, or fries*

BlueStone Notes

- The governor's order specifies a face covering must be worn except when consuming food or beverages.

- 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 32
 Matua, sauvignon blanc 9.5 / 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

REDS

Hahn, cabernet sauvignon 36
 Alexander Valley, cabernet sauvignon 12.5 / 48
 Criss Cross, cabernet sauvignon 9.5 / 36
 Matchbook, cabernet sauvignon 40

Mirassou, pinot noir 32
 J. Lohr, pinot noir 11 / 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 8.5 / 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

***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

Pear & Ginger
 Grey Goose Poire, Domaine de Canton ginger liqueur,
 white cranberry juice, ginger beer, lime 9

Box O' Chocolate Martini
 Stoli Vanil, Bailey's caramel, Godiva chocolate 10

Winter Mimosa
 Cava, cranberry juice, Pama liqueur 8

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
Guinness 6

Bottle Crafts, Domestic & Imports

Miller Lite 3.5	New Castle 4.75
Budweiser, Bud Light 3.75	Heineken 4.25
Coors Light 3.75	Corona Light 5
Blue Point Lager 4.25	Corona 5
Michelob Ultra 4.25	Amstel 4.25
Sierra Nevada 5	
Tank 7 Farmhouse Ale 7	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