

SMALL PLATES

**BBQ Chicken Flatbread**  
white cheddar, mozzarella, bacon,  
red onion, bell peppers 16

**Caprese Flatbread**  
red tomatoes, Parmesan,  
mozzarella, basil pesto, onion 14

**Buffalo Chicken Rangoons**  
crispy stuffed wontons,  
bleu-ranch and tangy  
Thai dipping sauces 11

**Drunken Mussels**  
1 pound P.E.I. mussels,  
white wine, butter, parsley,  
Italian bread 13

**Thai Calamari**  
fresh cut, flash fried,  
a mist of sesame and  
Thai style dipping sauce 16

**Fried Green Tomatoes**  
jumbo lump crab meat,  
shallots, chives, garlic,  
lemon beurre blanc 19

**Shishi Cauliflower**  
dusted and fried in rice flour  
with sweet shishi sauce 10

**Seared Rare Ahi Tuna**  
Cajun seasoned, cusabi,  
pickled ginger,  
cucumber salad 13 Gluten  
FREE

**Seafood Bake**  
crab, scallops, shrimp, three cheese blend,  
crispy pitas 15

**BLUESTONE BLOODY MARY**  
absolut peppar, bacon,  
jumbo lump crab 16

HAPPENINGS

MONDAYS ARE BACK!  
NOW OPEN 7 DAYS A WEEK!

**\*Half Priced Appetizers**  
Dine-In Only  
Monday - 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, \$45, \$52 or \$62  
(except holidays)

**RED SANGRIA**  
8 glass / 37 pitcher

YOUR EVENT

**Contact our Party Ladies-**  
**Lauren or Kelly**  
lauren@bluestonerestaurant.com  
kelly@bluestonerestaurant.com  
or call 410-561-1100

Join our Email Club!  
Simply text: **BLUESTONE** to **22828**

Many menu items may be modified to meet  
gluten free requirements

BlueStone

SUNDAY SPECIAL

we are pleased to offer any house salad or soup,  
entree and select house desserts for \$32, \$39, \$45, \$52 or \$62

HOUSE SOUPS & GREENS

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

**Cream of Crab**  
lump crab, dash of sherry 9

**Maryland Tomato and Burrata**  
locally grown tomatoes,  
mixed greens, balsamic glaze 12 Gluten  
FREE

**Traditional Caesar**  
romaine, shaved Parmesan,  
sourdough croutons 10



**BlueStone Salad**  
warm brown sugar bacon, baby greens,  
pecans, tomatoes,  
honey mustard vinaigrette 10 / 13

**Arugula & Goat Cheese**  
fried goat cheese medallions,  
toasted pine nuts, strawberries,  
pesto vinaigrette, balsamic glaze 10

ENTREES

3 Courses - \$67

**14 oz Creekstone Ribeye**  
14 ounce center cut Black Angus, house rub, lemon scented asparagus,  
buttermilk-chive mashed potatoes 59 Gluten  
FREE

3 Courses - \$62

**Filet & Cake**  
five oz. steak & jumbo lump cake,  
with mashed potatoes & asparagus 54

**Filet Mignon**  
eight ounce center cut, braised mixed  
mushrooms, lemon scented asparagus 52 Gluten  
FREE

3 Courses - \$52

**Crab Cakes**  
twin cakes with roasted potatoes,  
Vietnamese Brussels sprouts 48

**Ocean and Gulf**  
crab cake, scallop, shrimp, roasted reds,  
Vietnamese Brussels sprouts,  
honey-garlic beurre blanc 43

3 Courses - \$45

**Fresh Maine Lobster Roll**  
tail, claw and knuckle meat stuffed into  
toasted roll, lobster cream dipping sauce 38

**Hanger Steak Frites**  
Creekstone Farms, 8 oz sliced, red wine tomato  
coulis, chimichurri, truffle Parmesan fries,  
Chef recommends med-rare 39

3 Courses - \$39

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

**Rocky Mountain Lamb**  
volcano lamb shank, raised in Colorado,  
slow braised in marsala wine, butternut squash  
purée, anise demi glace 34 Gluten  
FREE

**Beef Short Rib**  
slow braised, beef demi-glace, onions,  
mushrooms, buttermilk mashed potatoes 29

**Stuffed Flounder**  
baked, stuffed with jumbo lump crab, topped  
with lemon buerre blanc, roasted potatoes,  
asparagus 32

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

**Pork Chop Porterhouse**  
14 oz. T-bone pork chop, mango chutney,  
lemon scented asparagus,  
roasted potatoes,  
Chef recommends medium 26 Gluten  
FREE

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

**Salad of the Seas**  
trio of lobster, crab and shrimp swimming atop  
of green goddess dressed mixed greens,  
pepperoncini, pomegranates, red onion 32

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

**Pasta Bolognese**  
penne pasta, beef bolognese sauce,  
Parmesan cheese 23

**‘Firecracker’ Salmon**  
farmed cold water salmon, spicy sauce,  
saffron rice and Vietnamese Brussels sprouts 24

**Chicken Francaise**  
egg dipped, pan sautéed chicken breasts,  
white wine, lemon juice,  
asparagus and roasted potatoes 24

**Steak Salad**  
blue cheese, crispy Tabasco onions,  
tomatoes, cucumbers,  
brandy-horseradish vinaigrette 25

SELECTED DESSERTS

**Cinnamon Cherry Chocolate Mousse 8 - Key Lime Pie 7 - Seasonal Creme Brulee 7**

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

**Chateau Montelena Chardonnay**  
Napa Valley, California 75

**Cakebread Cellars Cabernet Sauvignon**  
Napa Valley, California 92

**Duckhorn Merlot**  
Napa Valley, California 66

**Stag's Leap 'Artemis' Cabernet Sauvignon**  
Napa Valley, California 79

**2018/2019 Jordan Cellars Chardonnay**  
Chardonnay, Alexander Valley, California 48

## 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

**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

**2010 Dom Perignon Champagne Cuvee**, France 290



## SPECIALTY COCKTAILS

### Apple Pie Rye

Loveton apple pie rum, Sagamore rye, splash of banana liqueur,  
cinnamon simple syrup, ginger beer 13

### Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 12

### Pumpkin Martini

Fultons pumpkin, Stoli vanil, Rumchata 12

### Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 12

### 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

### 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



Red Sangria  
8 glass / 37 pitcher

## COLD PINTS FROM THE TAP

**Blue Moon** 6.25

**Nanticoke Nectar** 7

**Dogfish Head 60 Min.** 6.5

**Stella Artois** 6.75

**Heavy Seas 'Loose Cannon'** 6.5

**Dogfish Pumpkin** 7

**Guinness** 6.25

**Brewer's Art Resurrection Ale** 6.75

**Yuengling** 4.5

**Heavy Seas Hazy Cannon** 7

## Bottle Crafts, Domestic & Imports

**24 Karat Smyth Kolsch** 7

**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

**Heineken** 4.75

**Corona Light** 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

**Corona** 5

**Amstel** 4.75

**Rolling Rock** 4

Gluten Free:  
**Redbridge** 5.25

Non Alcohol:  
**St. Pauli Girl** 4.5

**Heineken 00** 5.25

### White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

### High Noon Hard Seltzers \$7.5

pineapple, grapefruit,  
black cherry, mango

## Tavern Fare

### Crab Cake Sandwich

potato roll or crackers, cocktail or  
tartar sauce 26

### Half Pound Black Angus Burger

on grilled brioche,  
(add \$1 for bacon or cheese) 15

### Italian Chopped Salad

cured peppered ham, salami,  
pepperoni, sharp provolone, olives,  
pepperoncini, tomatoes, onion,  
romaine, creamy Italian dressing 19

### Chicken & Avocado Salad

chopped romaine, avocado,  
tomatoes, BlueStone bacon, blue  
cheese, lemon-Dijon vinaigrette 22

### Seafood Club

fried crab cake, shrimp salad, blt,  
brioche 29

### Lamb Burger

Australian lamb, sweet onion  
marmalade, Swiss, arugula, toasted  
brioche 16

### Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée,  
mango-mole, feta 16

### Shrimp Salad Wrap

flour tortilla, house sauce, l&t 18

### Steak Salad

blue cheese, crispy Tabasco onions,  
tomatoes, cucumbers,  
brandy-horseradish vinaigrette 25

*\*Sandwiches come with a choice of a side -  
Vietnamese Brussels sprouts, mashed, asparagus,  
roasted potatoes, mushroom mix, fries*

WHITES

REDS