

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 Bottles of Wine

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

*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 glaze 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

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

"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

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