

SMALL PLATES

Bacon Wrapped Shrimp ^{Gluten FREE}
applewood bacon and bbq sauce 16

Shrimp Flatbread
garlic shrimp, mozzarella, goat cheese,
arugula, tomatoes 16

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

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

Thai Calamari
flash fried, southeast Asian sauce
and marinara 16

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

Seared Rare Ahi Tuna ^{Gluten FREE}
Cajun seasoned, cusabi,
pickled ginger, cucumber salad 13

Crab & Spinach Dip
crab, spinach, parmesan and asiago cheese,
crispy pitas 18

Crispy Brie
oven baked brie in a puff pastry, topped with
apple and cranberry chutney 14

HAPPENINGS

***HALF PRICED BOTTLES OF WINE**
All Day & Night - Every Tuesday!
(excluding sparkling & world class wines)

***SUNDAY SPECIAL -**
3 Courses for \$32, \$37, \$47, \$59 or \$67
(except holidays)

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

YOUR EVENT

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

Many menu items may be modified to meet
gluten free requirements

A 20% 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

SUNDAY SPECIAL

we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$37, \$47, \$59 or \$67

HOUSE SOUPS & GREENS

Maryland Crab ^{Gluten FREE}
lump crab, house spices, a little heat 8

Cream of Crab
lump crab, dash of sherry 9

Roasted Beet Salad ^{Gluten FREE}
mixed greens, marinated red beets,
fresh goat cheese, toasted hazelnuts,
red beet citrus vinaigrette, balsamic glaze 10

Traditional Caesar
romaine, shaved Parmesan, sourdough croutons 10

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

Poached Pear Salad
vanilla poached, fresh spinach, bleu
cheese, toasted walnuts, cranberries,
champagne vinaigrette 11

ENTREES

3 Courses - \$74

Filet & Crab Cake
8 oz. filet mignon and a 5 oz. crab cake,
scalloped potatoes, asparagus 68

3 Courses - \$67

14 oz Creekstone Ribeye ^{Gluten FREE}
14 ounce center cut Black Angus, house rub,
grilled broccolini, buttermilk-chive
mashed potatoes 59

3 Courses - \$59

Filet Mignon
eight ounce center cut, scalloped potatoes,
lemon scented asparagus 52

Crab Cakes
twin cakes with roasted potatoes,roasted herb
vegetable medley: zucchini, squash, red onion,
bell pepper 48

3 Courses - \$47

Stuffed Flounder
baked, stuffed with jumbo lump crab, topped
with lemon buerre blanc, vegetable fried rice 39

Mahi-Mahi ^{Gluten FREE}
mahi mahi, pan seared, topped with
Old Bay butter poached fresh lobster,
chef’s rice and asparagus 36

Seafood Salad
fresh Maine lobster, jumbo lump crab &
gulf shrimp tossed in lemon Dijonnaise
on top of mixed white balsamic dressed greens,
assortment of fruit, everything crackers 36

Veal Oscar ^{Gluten FREE}
seasoned and grilled veal medallions, jumbo lump
crab, lemon scented asparagus, béarnaise sauce,
chef recommends medium 38

Rocky Mountain Lamb Shank
lamb shank, raised in Colorado, slow braised in
marsala wine, butternut squash puree, anise
demi glaze 39

3 Courses - \$37

Single Crab Cake
5 oz. crab cake with roasted potatoes, roasted
herb vegetable medley: zucchini, squash, red
onion, bell pepper 29

Black Sea Bass ^{Gluten FREE}
caught off the coast of Virginia, pan seared topped
with fire roasted tomato and garlic Veracruz sauce,
chefs rice and asparagus 33

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

Deep Sea Scallops ^{Gluten FREE}
pan seared, butternut & harissa puree, grilled
broccolini with lemon beurre blanc; pepperoni,
sage & pumpkin seed gremolata 33

Tuscan Seafood Pasta
Gulf shrimp, jumbo lump crab & sea scallops in
sun dried tomato & spinach cream sauce,
cavatappi 29

Chesapeake Rockfish
pan seared, horseradish dill buerre blanc, crispy
leeks, chef’s rice, broccolini 33

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

3 Courses - \$32

‘Firecracker’ Salmon
farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 26

Two Way Tuna ^{Gluten FREE}
half sesame crusted with ginger glaze,
half blackened w/ cucumber wasabi,
served with crab fried rice 27

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

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

Pork Loin ^{Gluten FREE}
honey Dijon and garlic marinated pork loin,
braised swiss chard, roasted brown sugar
sweet potato fries 26

Shrimp & Grits
smoked Gouda grits, lightly blackened shrimp,
Cajun cream sauce with peppers, onions and
andouille sausage 26

Short Rib Pasta
braised short rib Bolognese sauce, peppers,
parmesan, penne 25

Crab Fried Rice 11
6 Cheese Mac & Cheese 12

SHAREABLE SIDES
Scalloped Potatoes 9

Vietnamese Brussels Sprouts 8
Lemon Scented Asparagus 8

SELECTED DESSERTS

Seasonal Chocolate Mousse 8 ^{Gluten FREE} - **Key Lime Pie** 9 - **Seasonal Crème Brûlée** 8 ^{Gluten FREE}



WHITES

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
- Touraine**, sauvignon blanc, Loire, France 11 / 38
- Strauss**, sauvignon blanc, Südsteiermark, Austria 11 / 42
- Ca Montini**, pinot grigio, Trentino-Alto Adige, Italy 10.5 / 40
- Ruffino** pinot grigio, Della Venezia DOC, Italy 9.5 / 35
- Chateau Ste. Michelle**, riesling, Columbia Valley, Washington 8.5 / 34
- Beringer**, white zinfandel, California 7.5 / 28
- Alexander Valley**, rosé, Alexander Valley, California 10 / 38



Apple Cider Sangria
8 glass / 37 pitcher

- 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
- 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



BOOZE FREE SIPPERS

- Blackberry Lemonade Fizz 6**
blackberry simple syrup, lemonade, splash of soda
Adult it up w/ Deep Eddy lemon vodka 10
- Pomegranate Fizz 6**
pomegranate syrup, ginger beer, lime
Adult it up w/ Stoli okranji vodka 12

SPECIALTY COCKTAILS

- Grinchtini**
Whipped vodka, clear creme de cacao, green creme de menth, Irish cream 13
- Salted Caramel Martini**
Mozart chocolate liqueur, Stoli Salted Karamel, salted caramel cream, cinnamon 13
- Stormy Orchard**
Bulleit bourbon, apple cider, lemon juice, cinnamon 14
- Blackberry Bourbon Sour**
High West double rye, blackberry, lemon juice 14
- Green Leaf**
Tanqueray, Green Chartreuse, cherry liqueur, lime 13
- Pineapple Ginger Mule**
Domaine de Canton, pineapple vodka, ginger beer, lime 12
- Pear Martini**
Grey Goose Pear, cointreau, amaretto, sour 13
- Bluestone Bourbon Eggnog**
Bulleit bourbon, cinnamon, cherry liqueur, egg 14
- Cinnamon Apple Old Fashion**
Loveton apple pie rum, cinnamon, orange bitters, soda 14
- Birthday Caketini**
Stoli Vanil, white chocolate liqueur, Amaretto 12
- White Cosmo**
Stoli Razberi, Cointreau, lime, white cranberry juice 12
- Sweater Weather**
WhiskeySmith, Screwball peanut butter whiskey, cinnamon 13

COLD PINTS FROM THE TAP

- | | |
|---|----------------------------|
| Nanticoke Nectar 7 | Stella Artois 6.75 |
| Key ‘Positive Mental Attitude’ Pilsner 8 | Guinness 6.25 |
| Heavy Seas ‘Well Made Lager’ 8 | Yuengling 5 |
| Heavy Seas ‘Loose Cannon’ 6.5 | Blue Moon 6.25 |
| Brewer’s Art Resurrection Ale 6.75 | Dogfish Head 60 6.5 |

- White Claw Hard Seltzers \$5**
mango, lime, raspberry and black cherry
- High Noon Hard Seltzers \$7.5**
grapefruit, black cherry, mango, pineapple

Tavern Fare

- Crab Cake Sandwich**
potato roll or crackers, cocktail or tartar sauce 26
- Shrimp Sesame Salad**
tempura shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17
- Half Pound Black Angus Burger**
on grilled brioche,
(add \$1 for bacon or cheese) 15
- Chicken & Avocado Salad**
chopped romaine, avocado, tomatoes, BlueStone bacon, blue cheese, sliced egg, lemon-Dijon vinaigrette 22
- 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, chef rice, mashed, asparagus, broccolini,
roasted potatoes, fries*