

SMALL PLATES

- Bacon Wrapped Shrimp** Gluten FREE

applewood bacon, pineapple salsa, bbq sauce 16
- Shrimp Flatbread**

garlic shrimp, mozzarella, goat cheese, spinach, 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)
- *EVERY SUNDAY -**

3 Courses for \$34, \$37, \$47, & More

(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 a 3 course option. Choose any house soup or greens,
entree, and select house dessert

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 13
- 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 13

ENTREES

- Filet & Crab Cake**

8 oz. filet mignon and a 5 oz. crab cake, scalloped potatoes, Vietnamese Brussels sprouts 68
(\$74 for 3 Course)
- Filet Mignon** Gluten FREE

8 oz. ounce center cut, mashed potatoes, lemon scented asparagus 58
(\$66 for 3 Course)
- 14 oz Creekstone Ribeye**

14 oz. center cut Black Angus, house rub, broccolini, scalloped potatoes 63
(\$71 for 3 Course)
- Crab Cakes**

twin cakes with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 48
(\$56 for 3 Course)

3 Courses - \$47

- Stuffed Rockfish**

house crab cake stuffed and baked, topped with lemon buerre blanc, crispy leeks; vegetable fried rice, broccolini 39
- Hanger Steak** Gluten FREE

Creekstone Farms, 8 oz sliced, chimichurri, mashed potatoes; chef recommended med-rare 39
- Veal Oscar** Gluten FREE

grilled veal medallions, jumbo lump crab, lemon scented asparagus, béarnaise sauce; chef recommended medium 38
- Deep Sea Scallops** Gluten FREE

pan seared, lemon beurre blanc, topped with pepperoni, sage & pumpkin seed gremolata; roasted potatoes, broccolini 35

3 Courses - \$37

- Single Crab Cake**

5 oz. crab cake with roasted potatoes, roasted herb vegetable medley: zucchini, squash, red onion, bell pepper 29
- Crisfield Stew**

loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 29
- Mahi-Mahi** Gluten FREE

pan seared, lightly blackened, with honey garlic glaze, sauteed shrimp, onions, peppers; chef's rice and asparagus 29
- Tuscan Seafood Pasta**

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

3 Courses - \$34

- 'Firecracker' Salmon**

farmed cold water salmon, spicy sauce, saffron rice and Vietnamese Brussels sprouts 26
- Short Rib Pasta**

braised short rib Bolognese sauce, peppers, parmesan, penne 25
- Shrimp & Grits**

smoked Gouda grits, lightly blackened shrimp, Cajun cream sauce with peppers, onions and andouille sausage 26
- Two Way Tuna** Gluten FREE

half sesame crusted with ginger glaze, half blackened w/ cucumber wasabi, served with crab fried rice 27
- Chicken Francaise**

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

SHAREABLE SIDES

- Crab Fried Rice 11**

6 Cheese Mac & Cheese 12

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



REDS

- 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

Red Sangria
8 glass / 37 pitcher

BUBBLES

- (not included in half price promotion)
- Lamarca, Prosecco Sparkling Wine Split**, Italy 10
- Siema Estate, Bébé Rosé of Pinot Grigio**, Veneto, Italy 7 / 20
- 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



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

- Razzmatazz Martini**
Stoli Razberi, Razzmatazz liqueur, creme de cacao, Baileys 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
- Queen Lavender**
Empress gin, lavender, elderflower liqueur, lemon 13
- Blackberry Whiskey Sour**
High West double rye, blackberry, lemon juice 14
- Glasgow Mule**
Johnny Walker Black scotch, elderflower liqueur, ginger beer, lemon 14
- Pear Martini**
Grey Goose Pear, cointreau, amaretto, sour 13
- Sarsaparilla Old Fashion**
Bulleit Rye, bitters, orange, cherry, Birch beer 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
- Tequila Horchata**
Centenario tequila, Rumchata, amaretto, 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 27
- Shrimp Sesame Salad**
tempura shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17
- Black Angus Burger**
half pound on grilled brioche 15
bacon or cheese add \$1
- Chicken & Avocado Salad**
chopped romaine, avocado, tomatoes, BlueStone bacon, bleu cheese, sliced egg, lemon-Dijon vinaigrette 22
- Seafood Club**
5 oz fried crab cake, shrimp salad, blt, brioche 32
- Crispy Gulf Shrimp Tacos**
w/ salsa, cilantro purée, mango-mole, feta 16
- Shrimp Salad Wrap**
house sauce, lettuce, tomato, flour tortilla 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’s rice, mashed potatoes, asparagus, roasted potatoes, broccolini, french fries*