

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 10

Drunken Mussels

1 pound P.E.I. mussels,
white wine, butter, parsley,
Italian bread 12

Thai Calamari

fresh cut, flash fried,
a mist of sesame and
Thai style dipping sauce 15

Fried Green Tomatoes

jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 18

Shishi Cauliflower

dusted and fried in rice flour
with sweet shishi sauce 9

Seared Rare Ahi Tuna

Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 12 Gluten
FREE

Seafood Bake

crab, scallops, shrimp, three cheese blend,
crispy pitas 14

BLUESTONE BLOODY MARY

absolut peppar, bacon,
jumbo lump crab 16

HAPPENINGS

*Half Priced Appetizers

*\$2 Off Crushes

Tuesday - 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, \$48 or \$59
(except holidays)

WHITE SANGRIA

8 glass / 37 pitcher

YOUR EVENT

Contact our Party Ladies- Cara or Lauren

cara@bluestonerestaurant.com

lauren@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, \$48 or \$59

HOUSE SOUPS & GREENS

Maryland Crab

lump crab, house spices, a little heat 8 Gluten
FREE

Cream of Crab

lump crab, dash of sherry 9

Traditional Caesar

romaine, shaved Parmesan,
sourdough croutons 9

BlueStone Salad

warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 9 / 12

Arugula & Goat Cheese

fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

ENTREES

3 Courses - \$64

14 oz Creekstone Ribeye

14 ounce center cut Black Angus, house rub, lemon scented broccolini,
buttermilk-chive mashed potatoes 56 Gluten
FREE

3 Courses - \$59

Filet & Cake

five oz. steak & jumbo lump cake,
with mashed potatoes & asparagus 49

Filet Mignon

eight ounce center cut, braised mixed
mushrooms, lemon scented asparagus 48 Gluten
FREE

3 Courses - \$48

Crab Cakes

twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 39

Ocean and Gulf

crab cake, scallop, shrimp, roasted reds,
Vietnamese Brussels sprouts,
honey-garlic beurre blanc 42

Chesapeake Rockfish

pan seared over creamed corn coulis,
topped with jumbo lump crab,
corn and tomato succotash 36 Gluten
FREE

3 Courses - \$39

Seafood Club

fried crab cake, shrimp salad, blt, brioche 29

Single Crab Cake

5 oz. crab cake with roasted potatoes,
Vietnamese Brussels sprouts 29

Fresh Maine Lobster Roll

tail, claw and knuckle meat
stuffed into toasted Stone Mill roll,
lobster cream dipping sauce 34

3 Courses - \$32

Fish of the Day

ask your server for details *mkt.*

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

'Firecracker' Salmon

farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24

Pork Chop Porterhouse

14 oz. T-bone pork chop, mango chutney,
lemon scented broccolini,
roasted potatoes,
Chef recommends medium 25 Gluten
FREE

Seafood Acqua Pazza

shrimp, scallops, mussels, sauce of tomato,
white wine, fennel, garlic and black olives,
over top of Chef's rice 26 Gluten
FREE

Crisfield Stew

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

Beef Short Rib

slow braised, beef demi-glace, onions,
mushrooms, buttermilk mashed potatoes 27

Chicken Francaise

egg dipped, pan sautéed chicken breasts,
white wine, lemon juice,
asparagus and roasted potatoes 22

Steak Salad

blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 24

SELECTED DESSERTS

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

Cakebread Cellars Cabernet Sauvignon
Napa Valley, California 92

Duckhorn Merlot
Napa Valley, California 66

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

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

Etincelle, sauvignon blanc,
Loire Valley, France 9 / 35

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

Booze Free Sippers

Blackberry Lemonade Fizz 6

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 10

Peach Mule 6

peach syrup, ginger beer, lime, splash of soda

Adult it up w/ Deep Eddy peach vodka 10

SPECIALTY COCKTAILS

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

Strawberry Lime Crush

Deep Eddy Lime, strawberry purée, orange juice 10

Orange Crush

Deep Eddy Orange, fresh orange juice 10

Grapefruit Crush

Deep Eddy Grapefruit, fresh grapefruit juice 10

Café Carijillo

Licor 43, Van Gough double espresso 12

Cromwell Sazarac

Sagamore Rye whiskey, Lucid absinthe, bitters, lemon 14

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

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

Miller Lite 4.5

Guinness 6.25

Brewer's Art Resurrection Ale 6.75

Yuengling 4.5

Heavy Seas Tropicannon 7

Bottle Crafts, Domestic & Imports

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

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

Heineken 4.75

Corona Light 5

Corona 5

Amstel 4.75

Rolling Rock 4

Gluten Free:

Redbridge 5.25

Non Alcohol:

St. Pauli Girl 4.5

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango

Tavern Fare

Crab Cake Sandwich

potato roll or crackers, cocktail or
tartar sauce 26

Seafood Club

fried crab cake, shrimp salad, blt,
brioche 29

**Half Pound Black Angus
Burger**

on grilled brioche,
(add \$1 for bacon or cheese) 13

Italian Chopped Salad

cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 17

Lamb Burger

Australian lamb, sweet onion
marmalade, Swiss, arugula, toasted
brioche 15

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée,
mango-mole, feta 15

Shrimp Salad Wrap

flour tortilla, house sauce, l&t 16

Steak Salad

blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 24

Tuna Poke Salad

wild tuna, ponzu, romaine,
onion chili-lime slaw, sesame ranch
vinaigrette, crispy wontons 19

*Sandwiches come with a choice of a side -

Vietnamese Brussels sprouts, mashed, asparagus, broccolini,
roasted potatoes, mushroom mix, fries

WHITES

REDS

