

SMALL PLATES

Bacon Wrapped Shrimp ^{Gluten FREE}
applewood bacon, pineapple salsa, 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)

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

RESTAURANT WEEK

we are pleased to offer any house salad or soup,
entree and select house desserts for \$34, \$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

Hanger Steak
Creekstone Farms, 8 oz sliced, chimichurri, mashed potatoes Chef recommends med-rare 39

Deep Sea Scallops ^{Gluten FREE}
pan seared, butternut & harissa puree, grilled broccolini with lemon beurre blanc; pepperoni, sage & pumpkin seed gremolata 35

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

Chesapeake Rockfish
pan seared, horseradish dill buerre blanc, crispy leeks, chef's rice, 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

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

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

Crisfield Stew
loaded with seafood, potatoes, zesty tomato and vegetable broth, Italian bread 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, grilled 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** ^{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

Apple Cider Sangria
8 glass / 37 pitcher

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

- 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
- 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*

SMALL PLATES + SHAREABLES

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
fresh cut, flash fried, a mist of sesame, Thai dipping 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

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

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

Apple Cider Sangria
8 glass / 37 pitcher

HAPPENINGS

*HALF PRICED BOTTLES OF WINE

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

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

*Menu items subject to change.

Please visit us at www.bluestoneonline.net
or give us a call 410-561-1100 for a current menu.*

RESTAURANT WEEK LUNCH

Choose either a small house salad or soup and any entree for
\$20, \$23, \$26, \$29 or \$33

SOUP + SALADS

Maryland Crab Soup
eight vegetables, house spices
(a little heat) 8

Cream of Crab Soup
a touch of sherry 9

Soup Du Jour
please ask your server for details *mkt.*

The BlueStone Salad
warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 10/13

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

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

Caesar Salad
romaine, house dressing, croutons, Parmesan cheese 8/10

add to your salad:

Salmon 12, Chicken 8, Shrimp 12, Scallops 17, Steak 18,
Tuna 10, 5 oz. crab cake 23

2 COURSES - \$33

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 29

2 COURSES - \$29

Crab Cake Sandwich
potato roll or crackers, cocktail or tartar 26

Steak Salad
grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 25

Tuna Two Ways Gluten FREE
sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

2 COURSES - \$26

Chicken & Avocado Salad
chopped romaine, avocado, tomatoes, BlueStone bacon, blue cheese, sliced egg, lemon-Dijon vinaigrette 22

'Firecracker' Salmon
a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 23

2 COURSES - \$23

Shrimp Salad Wrap
house sauce, lettuce, tomato, flour tortilla 18

Turkey Monte Cristo
house made turkey breast over sage bread, havarti cheese, red onion, cranberry mostardo, sweet potato fries 18

The Crisfield Stew
shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 19

Mahi-Mahi Sandwich
blackened, lime mayo, spiced mango slaw, fresh brioche bun 18

2 COURSES - \$20

Shrimp Tacos
fried shrimp, salsa, cilantro purée, mango mole, feta 16

Chicken Francaise
egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 16

Shrimp Sesame Salad
tempura shrimp, Napa cabbage and romaine, oranges, red onion, watermelon radish, bell peppers, sesame seeds, crunchy noodles, toasted sesame dressing 17

Short Rib Quesadilla
braised short rib, mozzarella, charred corn salsa, birria dunking sauce 16

Black Angus Burger
half pound on grilled brioche 15
bacon or cheese add \$1

Sweet Heat Chicken
fried chicken breast, tangy-sweet sauce with a lil' kick, lettuce, tomato, crispy onions, toasted brioche 16

Sandwiches served with a choice of a side

Warm Old Bay Chips Sweet Potato Fries French Fries Asparagus
Vegetable Fried Rice Vietnamese Brussels Sprouts

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 food-borne 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



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 / 40

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

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, 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



SPECIALTY COCKTAILS

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

Smoked Maple Bourbon Mule

Knob Creek smoked maple bourbon, apple cider,
ginger beer lime 14

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

Stella Artois 6.75

Guinness 6.25

Yuengling 5

Blue Moon 6.25

Dogfish Head 60 6.5

Nanticoke Nectar 7

Key ‘Positive Mental Attitude’ Pilsner 8

Heavy Seas Well Made Lager 8

Heavy Seas ‘Loose Cannon’ 6.5

Brewer’s Art Resurrection Ale 6.75

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

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:

Heineken 00 5.25

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple

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 ohranji vodka 12

WHITES

REDS