

**Calamari**  
flash fried, southeast Asian sauce 13

**Ahi Tuna**  
seared rare, Cajun spices,  
wasabi cucumber, pickled ginger 12 Gluten FREE

**Caprese Flatbread**  
tomatoes, parmesan and mozzarella,  
pesto, onion 12

## SMALL PLATES

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

**Buffalo Cucumbers**  
cucumbers, buffalo sauce, blue cheese 8

**Fried Green Tomatoes**  
lemon beurre blanc, jumbo lump crab,  
shallots, chives 18

**Seafood Bake**  
crab, scallops, shrimp, three cheese blend,  
crispy pitas 14

**Shishi Cauliflower**  
dusted in rice flour and fried,  
with sweet shishi sauce 8

## RESTAURANT WEEK

October 15th -25th

We are pleased to offer any house salad or soup, any entree  
& one of our selected house desserts for \$48, \$39 or \$32

## HOUSE GREENS AND SOUPS

**Maryland Crab**  
lump crab, house spices, a little heat 7 Gluten FREE

**Roasted Beet Salad**  
arugula, marinated red beets, fresh goat cheese,  
toasted hazelnuts, red beet citrus vinaigrette,  
balsamic glaze 8 Gluten FREE

**BlueStone Salad**  
warm brown sugar bacon, baby greens,  
pecans, tomatoes,  
honey mustard vinaigrette 7 / 10

**Cream of Crab**  
lump crab, dash of sherry 8

**Traditional Caesar**  
romaine, shaved parmesan,  
sourdough croutons 8

## ENTREES

### 3 COURSES - \$48

**Ocean and Gulf**  
crab cake, scallop, shrimp, roasted reds,  
crispy Brussels sprouts, honey-garlic beurre blanc 39

**Crab Cakes**  
twin cakes with roasted potatoes,  
crispy Brussels sprouts 46

**Filet & Cake**  
four oz. steak & five oz. jumbo lump cake,  
with mashed potatoes & asparagus 46

**Filet Mignon**  
eight ounce cut, buttermilk-chive whipped  
potatoes, lemon scented asparagus 43 Gluten FREE

### 3 COURSES - \$52

**26 DAY DRY AGED NEW YORK STRIP**  
14 ounce, bone-in, mashed potatoes, asparagus 48 Gluten FREE

### 3 COURSES - \$39

**Single Crab Cake**  
5 oz. cake with roasted potatoes,  
crispy Brussels sprouts 34

**Seafood Club**  
fried crab cake, shrimp salad,  
blt, brioche 33

**Chesapeake Rockfish**  
marinated, roasted and panko crusted with a  
cilantro pesto, Calabrian chili tomato sauce,  
haricot verts, button mushrooms and yellow  
bell peppers 31

**Deep Sea Scallops**  
pan seared, Mexican street corn,  
tamarind brown butter,  
micro cilantro 29 Gluten FREE

### 3 COURSES - \$32

**Crisfield Stew**  
loaded with seafood, potatoes,  
zesty tomato and vegetable broth,  
Italian bread 26

**Pork Chop Porterhouse**  
14 oz. T-bone pork chop, mango chutney,  
roasted reds, asparagus,  
Chef recommends medium 22 Gluten FREE

**Beef Short Rib**  
slow braised, beef demi-glace, onions, mushrooms,  
buttermilk mashed potatoes 25

**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 23

## SELECT DESSERTS

**Cherry Hot Brownie 8 - Key Lime Pie 7 - Caramel Creme Brulee 7**  
*(restaurant week desserts are for dine-in only)*

## 20<sup>TH</sup> ANNIVERSARY \$200 GIFT CARD GIVEAWAY

Join our Email Club!  
Simply text: **BLUESTONE**  
to **22828**

To celebrate BlueStone's 20th Anniversary, we're having a giveaway on our Instagram!  
Enter to win a \$200 gift card from October 1st through October 31st.  
Enter every Friday for the next 20 weeks to win a \$25 gift card.  
**Instagram - @bluestonerestaurant**

Many menu items  
may be modified to  
meet gluten free  
requirements



## World Class Wines

(not included in half price promotion)

**Jordan Cellars Chardonnay**  
Alexander Valley, California 48

**Cakebread Cellars Chardonnay**  
Napa Valley, California 53

**Chateau Montelena Chardonnay**  
Napa Valley, California 62

**Cakebread Cellars Cabernet Sauvignon**  
Napa Valley, California 92

**Duckhorn Merlot**  
Napa Valley, California 66

**Silver Oak Cabernet Sauvignon**  
Cabernet Sauvignon, Alexander Valley, California 92

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

## WINE BY THE GLASS

**William Hill, chardonnay,**  
Central Coast, CA 8.5 / 34

**"Butter" By Jam, chardonnay,**  
California 11.5 / 43

**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

**Criss Cross, cabernet sauvignon,**  
Clarksburg, California 90 pts Wine 9.5 / 36

**Alexander Valley, cabernet sauvignon,**  
Alexander Valley, California 12.5 / 52

**Murphy Goode, merlot,**  
California 9.5 / 36

**J. Lohr, 'falcon's Perch' pinot noir,**  
Monterey County, California 11 / 42

**MacMurray Russian River Valley, pinot noir,**  
Sonoma County, California 16 / 56

**Alamos, malbec,**  
Argentina 91 pts James Suckling 8.5 / 32

**19 Crimes, red blend,**  
Southeastern Australia 8.5 / 34

## BUBBLES

(not included in half price promotion)

**Prosecco Sparkling Wine Split, Lamarca, Italy 10**

**Siema Estate 'Baby' Prosecco, Veneto, Italy 7 / 20**

**Cava, Segura Viudas, Spain 8 / 29**

**Las Espinas Red Piquette Frizzante, Texas 28**

**Sparkling Rose Split, Chandon, 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**

**2013 Louis Roederer 'Cristal', France 325**



## YOUR EVENT

Contact our Party Ladies- Cara or Lauren

cara@bluestonerestaurant.com

lauren@bluestonerestaurant.com

or call 410-561-1100

## Happenings

\*Sunday Special - 3 Courses for \$32, \$39 or \$48  
(except holidays)

\*Half Priced Bottles of Wine  
All Day & Night - Every Tuesday!  
(excluding sparkling & world class wines)

## Specialty Cocktails

### The Talented Mr. Tipsy

Fernet Branca, Green Chartreuse,  
simple syrup, lime 12

### Margarita Caliente

Gran Centenario Reposado, jalepeño, lime, salted rim 10

### Apple Pie Old Fashioned

Loveton Farms apple pie rum,  
muddled orange, orange bitters 9

### Birthday Caketini

Stoli Vanil, Godiva white chocolate, Amaretto 9

### Elderflower and Rose

Deep Eddy lemon vodka, rose simple syrup,  
St Germain elderflower liqueur,  
club soda with lemon wedge 7

### White Cosmo

Stoli Razberi, Cointreau, fresh lime & white cranberry juice 9

### Chocolate Manhattan

Whiskeysmith chocolate whiskey, ruby port 9

### Pumpkin Martini

Stoli Vanil, Rumchata, Pumpkin liqueur 11

### Pomegranate Burst

Stoli Oranj, Pama liqueur, baby prosecco 7

### Empress Aviation

Empress 1908 gin, Luxardo maraschino cherry liqueur, fresh  
lemon juice 14

## Booze Free Sippers

### Harvest Moon 4

orange juice, cranberry juice, pumpkin spice syrup  
ginger beer

Adult it up w/ Captain Morgan spiced rum 7

### Tropical Gentleman 4

Mango syrup, grapefruit juice, lime juice, tonic

Adult it up w/ Hendrieks gin 12

### Blackberry Lemonade Fizz 4

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 8

### White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

### High Noon Hard Seltzers \$7.5

pineapple, grapefruit

## Cold Pints From The Tap

Allagash White 7

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

Sam Seasonal 6.25

## 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

Non Alcohol:

St Pauli Girl 4.5

Gluten Free:

Redbridge 5.25

WHITES

REDS

