

APPS

Thai Calamari

fresh cut, flash fried, a mist of sesame and Thai style dipping sauce 13

Seared Rare Ahi Tuna

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

Caprese Flatbread

red and yellow tomatoes, parmesan, mozzarella, basil pesto, onion 12

Drunken Mussels

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

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 8

Buffalo Cucumbers

cucumbers, buffalo sauce, blue cheese 8

RESTAURANT WEEK

October 15th -25th

Choose either a small house salad or soup and any entree for \$35, \$24, \$18 or \$15

HOUSE SOUPS & SALADS

Cream Of Crab

a touch of sherry 8

The BlueStone Salad

warm brown sugar bacon, romaine and baby greens, pecans, grape tomatoes, honey mustard dressing 7

Soup Du Jour

please ask your server for details 8

Caesar Salad

romaine, house dressing, croutons, parmesan cheese 6

Maryland Crab

eight vegetables, 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

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 31

2 Courses - \$35

Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 33

2 Courses - \$24

Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 18

Steak Salad

grilled tenderloin medallions, mesclun greens, tomatoes, cucumbers, Danish blue cheese, Tabasco onions, brandy-horseradish vinaigrette 23

'Firecracker' Salmon

a little kick from teriyaki and soy glaze, grilled, served with vegetable fried rice 21

2 Courses - \$18

Chicken and Avocado Salad

romaine, BlueStone bacon, avocado, tomatoes, blue cheese, lemon-Dijon vinaigrette 16

The Crisfield Stew

shrimp, fish, mussels, potatoes, zesty tomato and vegetable broth, Italian bread 16

Chicken Francaise

egg dipped pan sautéed chicken breast, white wine, lemon juice, asparagus and rice 15

Shrimp Tacos

fried shrimp, salsa, cilantro purée, mango mole, feta 15

Fish & Chips

cornmeal dredged catfish, wharf seasoned fries, smoked trout remoulade 15

Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 16

2 Courses - \$15

Not Your Average Turkey Club

house turkey, sliced thin, lettuce, tomato, bacon, buttermilk ranch aioli, Italian white bread 14

Fish Taco of the Day

grilled and blackened, pineapple mango salsa, mango mole salsa 14

Curry Chicken Salad

light curry dressed chicken breast, celery with dried cranberries, onion, mayo, lettuce and tomato on toasted ancient grain bread 12

Black Angus Burger

half pound on grilled brioche 13
bacon or cheese add \$1

Sandwiches served with a choice of a side

Warm Old Bay Chips French Fries Chef's Rice Crispy Brussels Sprouts Asparagus

WHITES

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

Brut, Roederer Estate, California 56

Brut, Moet Chandon, France 86

Veuve Cliquot, Yellow Label Brut, France 89

Taittinger, Prelude Grands Crus Brut, France 102

2013 Louis Roederer 'Cristal', France 325



REDS

Specialty Cocktails

The Talented Mr. Topsy

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

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



Apple Cider Sangria
6 glass / 28 pitcher

YOUR EVENT

Contact our Party Ladies- Cara or Lauren

cara@bluestonerestaurant.com

lauren@bluestonerestaurant.com

or call 410-561-1100

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/ Hendricks gin 12

Blackberry Lemonade Fizz 4

blackberry simple syrup, lemonade, splash of soda

Adult it up w/ Deep Eddy lemon vodka 8

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

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit