

# BlueStone

## SMALL PLATES + SHAREABLES

### Fried Oysters

apple and celery root slaw, lemon garlic aioli 17

### Bang Bang Shrimp

fried banana peppers, bang bang sauce 14

### Shi Shi Cauliflower

dusted and fried in rice flour with sweet garlic chili sauce 12

### Buffalo Chicken Flatbread

roasted chicken, whipped blue cheese, mozzarella, scallions, ranch 16

### Caprese Flatbread

red tomatoes, parmesan, mozzarella, basil pesto, onion 14

### Crab & Spinach Dip

crab, spinach, parmesan and asiago cheese, crispy pitas 18

### Little Jumbos

broiled jumbo lump baby crab cakes, grainy mustard aioli 20

### 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

cajun seasoned, cusabi, pickled ginger, cucumber salad 13

### Philly Cheesesteak Egg Rolls

Aylesbury 11 steak sauce, queso 15

## HAPPENINGS

### \*HAPPY HOUR MONDAY - FRIDAY

3:00 - 6:00 PM

\$1.00 Off Drafts

\$2.00 Off Glasses of Wine

\$1.00 Off Well Liquor

### \*SUNDAY SPECIAL

3 Courses for \$34, \$37, \$40, \$47, & More  
(except holidays)

## 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](http://www.bluestoneonline.net)  
or give us a call 410-561-1100 for a current menu.\*

## RESTAURANT WEEK LUNCH

Choose any house Soup, small BlueStone, or small Caesar salad and  
any entree for our Restaurant Week Special

### Maryland Crab Soup

lump crab, house spices, a little heat 8

### Cream of Crab Soup

lump crab, dash of sherry 9

### Soup Du Jour

please ask your server for details *mkt.*

### BlueStone Salad

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

### Arugula & Goat Cheese

fried goat cheese medallions, toasted pine nuts, strawberries, pesto vinaigrette, balsamic glaze 13

### Roasted Beet Salad

mixed greens, marinated red beets, fresh goat cheese, toasted hazelnuts, red beet citrus vinaigrette, balsamic glaze 10

### Caesar Salad

romaine, shaved parmesan, sourdough croutons 8/10

### add to your salad:

Salmon 12, Chicken 8, Shrimp 12, Scallops 17, Steak 18, Tuna 10,  
2 oz. crab meat 12, 5 oz. Crab cake 24

## LUNCH ENTREES

### Crab Cake Sandwich

potato roll or crackers, cocktail or tartar 27  
(\$32 for 2 Course)

### Seafood Club

5 oz. fried crab cake, shrimp salad, bacon, lettuce, tomato, brioche 32  
(\$36 for 2 Course)

## 2 COURSES - \$29

### Steak Salad

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

### Tuna Two Ways

sesame crusted and ginger glaze; blackened with cucumber-wasabi, served with vegetable fried rice 24

## 2 COURSES - \$27

### 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

### Mahi Mahi Sandwich

blackened, honey sriracha slaw, tartar sauce, toasted brioche 22

## 2 COURSES - \$23

### Shrimp Salad Wrap

house sauce, lettuce, tomato, flour tortilla 18

### Turkey Monte Cristo

house made turkey breast over sage bread, havarti, red onion, cranberry mostarda glaze, sweet potato fries 18

### Crisfield Stew

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

### Baby Kale Scallop Salad

seared scallops, roasted butternut squash, red onion, raisins, toasted pumpkin seeds, maple bourbon dressing 20

### Short Rib Grilled Cheese

smoked gouda, Vermont white cheddar, braised short ribs, sourdough, au jus 19

### Southwest Salmon Salad

blackened on a bed of mixed greens, roasted corn, red bell peppers, tomatoes, black beans, cotija cheese, crispy tortillas, chipotle lime dressing 18

### Lamb Burger

6 oz. domestic patty, goat cheese, onion marmalade, toasted brioche 19

## 2 COURSES - \$20

### The Bambino

8 inch Italian roll, rosemary ham, capicola, genoa salami, provolone, lettuce, tomato, onion, pepper spread, garlic parm mayo 16

### Shrimp Tacos

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

### Sweet Heat Chicken

fried chicken breast, tangy-sweet sauce with a lil' kick, tomato, pickles, toasted brioche 16

### Chicken Francaise

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

### Black Angus Burger

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

### Sandwiches served with a choice of a side

French Fries Warm Old Bay Chips Asparagus  
Vegetable Fried Rice Sweet Potato Fries Bacon 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

## WINES BY THE GLASS



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

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

**Origin**, chardonnay,  
Napa, California 9.5 / 36

**Sonoma Cutrer**, chardonnay,  
California 12 / 46

**Matua**, sauvignon blanc,  
Marlborough, New Zealand 9.5 / 36

**Domaine de Marcé Touraine**, sauvignon blanc  
Loire Valley, France 11.50 / 43

**Chateau Martin Graves Blanc**, sémillon &  
sauvignon blanc, Bordeaux, France 12 / 46

**Raetia**, pinot grigio  
Cortaccia-Alto Adige, Italy 9.5 / 36

**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

**Dio Fili Xinomavro**, rosé, Xynomavro  
Siatista, Greece 9 / 34

WHITES

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

**Alta Pavina**, pinot noir,  
Castilla y León, Spain 9 / 34

**Jezebel**, pinot noir,  
Mcminville, Oregon 11.5 / 43

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

**Domaine L'Arnesque Cotes du Rhone Rouge**, grenache,  
Southern Rhone, France 9 / 35

**Caballo Cimarrón**, malbec,  
Argentina 9.5 / 36

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

Red Sangria  
8 glass / 37 pitcher



## SPECIALTY COCKTAILS

### Midnight Cheers

'Baby' Prosecco, Domaine de Canton, cranberry 11

### Bluestone Espresso Martini

Stoli Vanil, cold brew, espresso liquor 15

### Ambidextrous

High West double rye, campari, licor 43, sweet vermouth, bitters 16

### Queen Lavender

Empress gin, lavender, elderflower liqueur, lemon 14

### Blackberry Whiskey Sour

Buffalo Trace Bourbon, blackberry, lemon juice 15

### Cupid's Cocoa

Stoli van, Baileys chocolate, Mozart chocolate, cream 13

### Apple Harvest Mule

Crown apple, cranberry, lime, blood orange soda, ginger beer 15

### Salted Caramel Martini

Stoli Salted Karamel, Baileys salted caramel, Mozart chocolate, cream 13

### Eggnog, Amore?

House made eggnog infused with Buffalo Trace and Amaretto 11

### Cinnamon Old Fashion

Bulleit Rye, bitters, orange, cherry, cinnamon 11

### White Cosmo

Stoli Razberi, Cointreau, lime, white cranberry juice 12

### Cucumber Yuzu Refresher

Effen cucumber vodka, yuzu liquor, rose syrup, lemon 14

### Piña Diablo

Gran Centenario reposado, Patron Citronge, pineapple, lime, jalapeno 14

### Blackberry Bramble

Tanqueray, Chambord, blackberry, lemon 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

## BUBBLES

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

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

**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

### Ginger Peach Fizz 6

peach syrup, ginger beer, orange juice  
Adult it up w/ Deep Eddy Peach vodka 12

### Pomegranate Fizz 6

Pomegranate simple syrup, cranberry, lime, ginger beer, soda  
Adult it up w/ Deep Eddy orange vodka 12

## BOTTLE CRAFTS, DOMESTIC, & IMPORTS

Guinness Blonde 5.25	Sam Adams 5
Miller Lite 3.5	New Castle 5
Budweiser, Bud Light 4	Heineken 4.75
Coors Light 3.75	Corona Light 5
Blue Point Lager 5.25	Corona 5
Michelob Ultra 4.5	Modelo Especial 5
Sierra Nevada 5.25	Amstel 4.75
Tank 7 Farmhouse Ale 7.5	Rolling Rock 4
Bold Rock Cider 4.75	Non Alcohol:
Brewer's Art Birdhouse 6	Heineken 00 5.25
Dogfish Head 90 6.5	Athletic Golden Ale 5.75
Gluten Free:	Athletic IPA 5.75
Redbridge 5.25	

### White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

### High Noon Hard Seltzers \$7.5

grapefruit, black cherry, mango, pineapple