

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 11

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 and
Thai style dipping sauce 16

Fried Green Tomatoes
jumbo lump crab meat,
shallots, chives, garlic,
lemon beurre blanc 19

Shishi Cauliflower
dusted and fried in rice flour
with sweet shishi sauce 10

Seared Rare Ahi Tuna
Cajun seasoned, cusabi,
pickled ginger,
cucumber salad 13 Gluten
FREE

Seafood Bake
crab, scallops, shrimp, three cheese blend,
crispy pitas 15

BLUESTONE BLOODY MARY
absolut peppar, bacon,
jumbo lump crab 16

HAPPENINGS

MONDAYS ARE BACK!
NOW OPEN 7 DAYS A WEEK!

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

***Sunday Special -**
3 Courses for \$32, \$39, \$45, \$52 or \$62
(except holidays)

RED SANGRIA
8 glass / 37 pitcher

YOUR EVENT

**Contact our Party Ladies-
Lauren or Kelly**
lauren@bluestonerestaurant.com
kelly@bluestonerestaurant.com
or call 410-561-1100

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

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

Many menu items may be modified to meet
gluten free requirements

BlueStone

RESTAURANT WEEK DINNER

January 27th - February 5th
we are pleased to offer any house salad or soup,
entree and select house desserts for \$32, \$39, \$45, \$52 or \$62

HOUSE SOUPS & GREENS

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

Cream of Crab
lump crab, dash of sherry 9

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

Traditional Caesar
romaine, shaved Parmesan,
sourdough croutons 10

BlueStone Salad
warm brown sugar bacon, baby greens,
pecans, tomatoes,
honey mustard vinaigrette 10 / 13

Arugula & Goat Cheese
fried goat cheese medallions,
toasted pine nuts, strawberries,
pesto vinaigrette, balsamic glaze 10

ENTREES

3 Courses - \$67

14 oz Creekstone Ribeye
14 ounce center cut Black Angus, house rub, lemon scented asparagus,
buttermilk-chive mashed potatoes 59 Gluten
FREE

3 Courses - \$62

Filet Mignon
eight ounce center cut, braised mixed
mushrooms, lemon scented asparagus 52 Gluten
FREE

3 Courses - \$52

Crab Cakes
twin cakes with roasted potatoes,
Vietnamese Brussels sprouts 48

Ocean and Gulf
crab cake, scallop, shrimp, roasted reds,
Vietnamese Brussels sprouts,
honey-garlic beurre blanc 43

3 Courses - \$45

Fresh Maine Lobster Roll
tail, claw and knuckle meat stuffed into
Stone Mill toasted roll, lobster cream
dipping sauce 38

Hanger Steak Frites
Creekstone Farms, 8 oz sliced, red wine tomato
coulis, chimichurri, truffle Parmesan fries,
Chef recommends med-rare 39

3 Courses - \$39

Chesapeake Rockfish
pan seared, topped with Gulf shrimp,
andouille creole sauce, cauliflower purée 29 Gluten
FREE

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

Rocky Mountain Lamb
volcano lamb shank, raised in Colorado,
slow braised in marsala wine, butternut squash
purée, anise demi glace 34

Stuffed Flounder
baked, stuffed with jumbo lump crab, topped
with lemon buerre blanc, roasted potatoes,
asparagus 32

3 Courses - \$32

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

Pork Chop Porterhouse
14 oz. T-bone pork chop, mango chutney,
lemon scented asparagus, roasted potatoes,
Chef recommends medium 26 Gluten
FREE

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

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 29

Pasta Bolognese
penne pasta, beef bolognese sauce,
Parmesan cheese 23

‘Firecracker’ Salmon
farmed cold water salmon, spicy sauce,
saffron rice and Vietnamese Brussels sprouts 24

Chicken Francaise
egg dipped, pan sautéed chicken breasts,
white wine, lemon juice,
asparagus and roasted potatoes 24

Steak Salad
blue cheese, crispy Tabasco onions,
tomatoes, cucumbers,
brandy-horseradish vinaigrette 25

SELECTED DESSERTS

Heath Bar Chocolate Mousse 8 - Key Lime Pie 7 - Seasonal Creme Brulee 7

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



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

2018/2019 Jordan Cellars Chardonnay
Chardonnay, Alexander Valley, California 48

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

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, 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



SPECIALTY COCKTAILS

Apple Pie Rye

Loveton apple pie rum, Sagamore rye, splash of banana liqueur,
cinnamon simple syrup, ginger beer 13

Pear Martini

Grey Goose pear, cinnamon syrup,
lime juice, ginger beer, thyme 15

Peanut Butter Cup

WhiskeySmith, Skrewball peanut butter whiskey,
cinnamon syrup, soda 10

Salted Caramel Martini

Mozart chocolate liqueur, Stoli salted karamel, Creme de Cacao,
salted caramel cream 13

Pomegranate Mule

Stoli ohranji, pomegranate syrup, lime, ginger beer 12

Apple Pie Old Fashion

Loveton apple pie rum, bitters, soda 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



Red Sangria
8 glass / 37 pitcher

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

Key Anniversary 8

Guinness 6.25

Brewer's Art Resurrection Ale 6.75

Yuengling 4.5

Heavy Seas Impending Doom 8

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

Heineken 4.75

Corona Light 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

Corona 5

Amstel 4.75

Rolling Rock 4

Gluten Free:
Redbridge 5.25

Non Alcohol:
St. Pauli Girl 4.5

Heineken 00 5.25

White Claw Hard Seltzers \$5

mango, lime, raspberry and black cherry

High Noon Hard Seltzers \$7.5

pineapple, grapefruit,
black cherry, mango

Tavern Fare

Half Pound Black Angus Burger

on grilled brioche,
(add \$1 for bacon or cheese) 15

Italian Chopped Salad

cured peppered ham, salami,
pepperoni, sharp provolone, olives,
pepperoncini, tomatoes, onion,
romaine, creamy Italian dressing 19

Fresh Maine Lobster Roll

tail, claw and knuckle meat stuffed
into Stone Mill toasted roll, lobster
cream dipping sauce 38

Crab Cake Sandwich

potato roll or crackers, cocktail or tartar
sauce 26

Crispy Gulf Shrimp Tacos

w/ salsa, cilantro purée,
mango-mole, feta 16

Shrimp Salad Wrap

flour tortilla, house sauce, l&t 18

Chicken & Avocado Salad

chopped romaine, avocado,
tomatoes, BlueStone bacon, blue
cheese, lemon-Dijon vinaigrette 22

**Sandwiches come with a choice of a side -
Vietnamese Brussels sprouts, mashed, asparagus,
roasted potatoes, mushroom mix, fries*

WHITES

REDS