

From the Bar

\$15 BOTTOMLESS
WITH FOOD PURCHASE

Bloody Marys,
Orange Crushes or Mimosas

OR

**BUILD YOUR OWN
BLOODY
STARTS AT \$6.50**

Choose Your Heat
Spicy or Regular

Choose Your Toppings
Celery, Olives, Pickles,
Vidalia Onions, Pepperoncinis

Make It your Own

Pickled Green Beans .75
Cheese Cubes .75
Cherry Tomatoes .75

Breakfast Skewer 4

Bacon, Sausage, Hard-boiled Egg

Hangover Skewer 6

Grilled Cheese, Bacon,
Hard-boiled Egg,

Shrimp Skewer 3.5

3 Chilled Gulf Shrimp

Raw Bar

Steamed Gulf Shrimp

11 (1/2lb) 19 (1lb)

Littleneck Clam 6 (6)

PEI Mussels 7 (1b)

Snow Crab Clusters 16 (1b)

Cold Water Lobster Tail

MARKET (8oz)

Ask Server for Raw Oyster Selection

Sides

Asparagus 5, Spinach 4,
Broccoli 4, Fresh Fruit 3,
Cabbage Slaw 3,
Cheddar Biscuit 3, Fries 3,
Potato Hash 4, Grits 4,
Sausage Links 5, Bacon 4,
Yogurt 3, Egg 2, Toast 2

Steamed Crabs
Available



BRUNCH MENU

EVERY SUNDAY

10AM-3PM

Starters

Chicken & Waffles 11

Buttermilk fried chicken, jalapeño cheddar waffle,
maple chili syrup

Beer-Battered Crab Balls 12

Jumbo MD lump, battered, Sriracha aioli

Shrimp Spring Rolls 8

Made in-house, Gulf shrimp, cabbage, carrots,
sweet chili sauce

Deviled Eggs 6

Chef's choice of fresh ingredients

Peppercorn Crusted Ahi Tuna 11

Pepper encrusted ahi tuna, rare, sesame brussels slaw

Seared Scallops 13

Pan-seared scallops, cranberry-apple butter, warm
brussels sprout hash, honey crisp apple chips

Fried Oyster Banh Mi Sliders 9

Crispy fried oysters, cucumber, pickled veggies,
Sriracha aioli

Oyster Rockefeller 12

Fresh shucked local oysters, spinach, bacon, provolone

Soup

Maryland Crab 6

Tomato broth, veggies, MD crab meat

Cream of Crab 8

Pancetta, sherry, cream, MD crab meat

Soup du Jour 7

Chef's daily creation

Salads

Conrad Salad 4/8

Mixed greens, tomato, cucumber, red onion, Kalamata
olives, feta cheese, white balsamic vinaigrette

Caesar Salad 4/8

Romaine, radicchio, asiago cheese, croutons,
Caesar dressing

Pear Salad 10

Sliced pears, bleu cheese crumbles, spicy cashews,
onions, celery, radicchio, champagne vinaigrette

Spinach Salad 13

Spinach, mixed greens, red onion, tomato, cucumber,
olives, hard-boiled egg, green beans, Gulf shrimp,
champagne vinaigrette

Oyster Cobb 15

Mixed greens, fried oysters, crabmeat, tomato,
bleu cheese crumbles, bacon, hard-boiled egg,
cilantro vinaigrette

Blackened Tuna Wedge 15

Rare Ahi tuna, romaine, tomato, red onion, bacon,
bleu cheese

Add Ons

Chicken (6oz) 4

Salmon (5oz) 7

Ahi Tuna (4oz) 7

Gulf Shrimp (6) 7

Pastry of the Day

Pastry Chef's choice of ingredients,
baked fresh daily.

Ask your server for today's selection

Omelettes

Served with potato hash, fresh fruit

Mushroom Surprise 14

Oyster, shitake, crimini mushrooms, truffle salt, Swiss cheese

Caprese 12

Roasted cherry tomatoes, fresh mozzarella, basil pesto

Blackened Shrimp 17

Blackened Gulf shrimp, bleu cheese crumbles, spinach

Chesapeake 17

Crab meat, pancetta, baked in creamy crab sauce, Wisconsin cheddar

Sunday Morning Specialties

Shrimp & Avocado Toast 12

Chilled Gulf shrimp, avocado, goat cheese,
hard-boiled egg, red onion, bacon,
French crostini

French Toast 12

2 slices of egg dipped challah bread, maple chili syrup,
fresh fruit, sausage links

Scrambled Eggs 10

2 scrambled eggs, potato hash, fresh fruit,
your choice of toast

Steak & Eggs 19

4 oz. Southwestern rubbed filet, chimichurri, fried
egg, potato hash, broccoli

Spinach Frittata 12

Please allow at least 15 minutes for preparation

Baked eggs, spinach, feta cheese,
potato hash, fresh fruit

Crabcake Benedict 17

Mini crabcake patties, crispy ham, poached eggs,
Chesapeake hollandaise, fresh fruit, potato hash

Biscuits & Gravy 13

House-made biscuits, classic creamy sausage gravy,
fresh fruit

Fried Dough 7

Pillows of fluffy dough, sprinkled with cinnamon and
sugar, whipped cream

WEEKLY SPECIALS

SUNDAY

Brunch 10am-3pm
\$5 Burgers (after 3pm)

MONDAY

\$15 lb. Steamed Shrimp
\$15 Lobster Tail
\$15 Mixed Steamer Pot

TUESDAY

Crab Feast for 2!
1 dz. Small Crabs, Wings, Corn,
Salad, Pitcher of Beer

WEDNESDAY

½ Price Bottles of Wine
Crabcake Night
\$12 Sandwich/Single Entrée
\$19 Double Entrée

THURSDAY

75 cent Local Raw Oysters
½ Priced Oyster Appetizers
\$12 Fried Oyster Entrée

BOTTLED BEER

Amstel Light 4.5
Birdhouse Ale 5
Budweiser 3.5
Bud Light 3.5
Bud Light Lime 3.5
Coors Light 3.5
Coors N/A 3.5
Corona 4.5
Corona Light 4.5
Dogfish 90min IPA 6
Dos Equis Lager 4.5
Flying Dog Easy IPA 5
Flying Dog Raging "B" IPA 5
Guinness Pub Can 4.5
Heineken 4.5
Heineken Light 4.5
Key Chesapeake Common 4
Key Helles Lager 4
Loose Cannon 5
Michelob Ultra 3.5
Mike's Hard Lemonade 4.5
Miller Lite 3.5
Miller 64 3.5
Natty Boh 2
Natural Light 2
Not Your Father's Root Beer 5
Resurrection 5
Rolling Rock 3.5
Sam Adams Lager 5
Sierra Nevada IPA 5
Smirnoff Ice 4.5
Stella Artois 5
Twisted Tea 4.5
Yuengling 3.5

Only ONE check per table of parties 8
or more

18% Gratuity may be added to parties of 8
or more

Sandwiches

All sandwiches served with your choice of hand-cut fries, cabbage slaw, or fruit

Crabcake Cristo 17

Fried jumbo lump crabcake, ham off the bone, fontina cheese, honey mustard, white bread,
egg crusted, fried

Blackened Salmon Rueben 11

Fresh salmon, blackened, cole slaw, 1000 Island, Swiss cheese, rye

Blackened Tuna Salad 10

Chilled, blackened ahi tuna salad, cucumbers, lettuce, rye

Crabcake 14

5oz. jumbo lump crabcake, lettuce, tomato, tartar, homemade roll

Shrimp Cuban 10

Gulf shrimp, pork belly, Swiss cheese, dill pickles, fried onion, peppadew mustard,
toasted homemade baguette

Shrimp Salad 10

Chilled shrimp salad, Chesapeake seasoning, lettuce, tomato, homemade roll

Short Rib Banh Mi 10

Shredded braised short rib, cucumber, pickled veggies, Sriracha aioli, homemade baguette

Charbroiled Burger 10

1/2 lb. hand pressed burger, Vermont cheddar, lettuce, tomato, homemade roll

Add Bacon 1.5 Fried Egg 2 Mushrooms 1

Mains

Blackened Shrimp & Grits 19

Blackened Gulf shrimp, bleu cheese grits, cherry tomato Cajun chili sauce; small salad

Beer-Battered Seafood Platter 19

Fluffy, fried cod, gulf shrimp, scallops, house-cut fries, cabbage slaw, tartar sauce

Blackened Rockfish 24

Blackened rockfish, brussels hash, brulèed grapefruit, melon beurre blanc; side salad

Fried Oyster Dinner 18

Hand-breaded local oysters, house-cut fries, cabbage slaw, cocktail sauce

Snapper Italiano 17

Pan-seared snapper, roasted Yukon gold potatoes, sun-dried tomatoes, rosemary,
lemon, demi glaze; side salad

Crabcakes

Single 17 Double 26

5 oz. jumbo lump crabcakes, house-cut fries, cabbage slaw, tartar

Specialty Cocktails

Extended Wine & Cocktail List Also Available

Bloody Maryland 8

House infused habanero lime vodka,
our own mix, pickle

Baybilly 8

Whiskey, lemonade, honey rosemary simple syrup

Moscow Mule 7

House infused ginger vodka, ginger beer,
fresh lime

Baltimore Bang 8

Whiskey, apricot brandy, fresh lemon, simple syrup

Crushes 6.5

Orange, Grapefruit, Lemon, Lime, Grape
Flavored vodkas, triple sec, Sprite
fresh squeezed juice,

Apple Pie Sangria 5

Carafe \$20

House made sangria, apple brandy, spiced apple
simple syrup
Red & White sangria available

Pumpkin Pie White Russian 8

Vodka, coffee liqueur, pumpkin cream, milk,
whipped cream

Cranberry Cinnamon Sour 8

Whiskey, fresh lime, lemon & orange juices,
cranberry cinnamon syrup

Applejack Sazerac 8

Apple brandy, apple cider whiskey,
maple syrup

Guests with food allergies, chronic illness, or immune disorders are at a greater risk when consuming raw
proteins, therefore they should be consumed fully cooked