



RESTAURANT WEEK

JANUARY 19TH – FEBRUARY 3RD, 2018

DINNER 4:00 PM - CLOSE

\$32.18 PER PERSON (EXCLUDES TAX & GRATUITY)

DINNER MENU

STARTERS

CHOOSE ONE

Soup

Maryland or Cream of Crab or Soup du Jour

Tuna Poke

Cubed raw ahi tuna, watermelon radish, onion, frisée, lettuce, radicchio, cucumber, avocado, sesame seeds, sesame vinaigrette

Deviled Eggs

Chef's choice of fresh ingredients

Conrad's Crab Fries

House-cut fries, pancetta, MD crab meat, creamy crab sauce, melted cheddar

Gumbo Mussels

Large PEI mussels, chorizo, spicy tomato broth, onions, green peppers, jalapeno, pork belly, crostini

MAIN COURSE

CHOOSE ONE

Bourbon Swordfish

Bourbon teriyaki glazed swordfish, sesame seeds, jasmine rice, baby spinach

Crabcake

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

Fried Oysters

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

Grilled Salmon

Grilled salmon filet, roasted Yukon gold potatoes, broccolini, lemon dill aioli

Orecchiette & Sausage Stroganoff

Crumbled Italian sausage, onions, cherry tomatoes, green beans, cream sauce, orecchiette pasta

Meatloaf Dinner

Pan seared, house-made meatloaf, green bean and sausage hash, au gratin potatoes, pan gravy

DESSERT

CHOOSE ONE

Nutella Mousse Cake

Chocolate cake layers, chocolate hazelnut mousse, chocolate ganache

Crème Brulee

Baked vanilla custard, available for dine-in only

Caramel Apple Cheesecake

Cinnamon apple slices, caramel crumb topping, graham cracker crust