



SANDWICHES

Served with Chesapeake Chips, Cabbage Slaw available upon request

Substitute French Fries \$1.50

CRAB CAKE 17

Broiled 5oz. MD jumbo lump crab cake, lettuce, tomato, tartar, brioche bun

TACOS 13

Choose Gulf Shrimp, Fresh Catch, or Chicken
2 flour tortillas, lettuce, pico de gallo, pickled red cabbage, queso fresco, Sriracha aioli

SALMON REUBEN 13

Blackened salmon, cabbage slaw, 1000 Island dressing, Swiss cheese, grilled rye

SHRIMP SALAD 12

Chesapeake seasoning, lettuce, tomato, brioche bun

CONRAD'S SEAFOOD CLUB 22

Fried MD jumbo lump crab cake, shrimp salad, lettuce, tomato, toasted white

BURGER 12

Half pound, hand-pressed patty, cheddar, lettuce, tomato, brioche bun

SHORT RIB GRILLED CHEESE 14

Braised beef short rib, caramelized onions, arugula, fontina, grilled sour dough bread, beer cheese dipper

RANCH CHICKEN CLUB 12

Buttermilk fried chicken breast, lettuce, tomato, bleu cheese crumble, fried egg, bacon, ranch, white toast

BEER

Budweiser 4

Bud Light 4

Coors N/A 4

Miller Lite 4

Michelob Ultra 4.75

Natural Light 3.5

White Claw 5

(assorted flavors)

Angry Orchard 5

Corona Premier 5

Corona Light 5

Duckpin Pale Ale Can 5.5

Guinness Pub Can 6.5

Guinness Blonde 6.5

Heineken 5

Heineken 0.0 5

Sierra Nevada 5

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

\$18 Chesapeake Steamer-

Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion, corn

\$15 lb. Steamed Shrimp with onions

TUESDAY- TACO TUESDAY

\$35 Tacos (4-chicken or fish), 32 oz. Margaritas, Mexican Street Corn

WEDNESDAY- CRAB CAKE NIGHT

\$15 Crab Cake Sandwich or Single Entree \$25 Double Crab Cake Entree

THURSDAY - FISH & CHIPS

\$10 Fish and Chips Entree with Slaw

FRIDAY - HAPPY HOUR SPECIAL

\$15 Red or White Sangria in keepsake Conrad's mason jar

SUNDAY- BURGER SPECIAL

\$7 Burger with lettuce, tomato, cheddar, Chesapeake chips

WINE

WHITES

OYSTER BAY SAUVIGNON BLANC 9/32

Marlborough, New Zealand

KENDALL JACKSON CHARDONNAY 11/40

Santa Rosa, California

BOORDY REISLING 8/28

Hydes, Maryland

FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

MOSCATO CASTELLO POGGIO 8/28

Pavia, IGT, Italy

OYSTER BAY ROSE 9/32

Marlborough, New Zealand

RIONDO PROSECCO 10/36

Prosecco, DOC, Veneto Italy

HOUSE 6

Chardonnay, Pinot Grigio, White Zinfandel

REDS

OYSTER BAY PINOT NOIR 9/32

Marlborough, New Zealand

APOTHIC RED BLEND 9/32

Modesto, California

JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

ALAMOS MALBEC 8/28

Mendoza, Argentina

BLACKSTONE MERLOT 8/28

Acampo, California

HOUSE 6

Cabernet Sauvignon, Merlot

COCKTAILS

CRUSHES 6.5

Choose Orange, Grapefruit, Watermelon, Grape, Blueberry

HOUSE MADE SANGRIA 6/20

Choose Red or White

CONRAD'S BLOODY MARY 7

Our own Bloody Mary Blend, Smirnoff Vodka, Conrad's Seasoning Rim, Olives, Crab Claw, Try it Spicy!

WATERMELON MARGARITA 12

Patron Silver Tequila, Triple Sec, Watermelon Puree, Mint, Lime, Simple Syrup

GRAPEFRUIT ANTI-JITO 9

Cazadores Blanco Tequila, Grapefruit & Lime Juice, Mint, Simple Syrup, Club Soda

SUMMER MULE 9

Tito's Vodka, Blueberries, Cucumber, Mint, Lime, Ginger Beer

PUCKER UP 11

Deep Eddy's Lemon Vodka, Grand Marnier, Lemon, Simple Syrup

DIRTY GIRL 11

Grey Goose Vodka, Dry Vermouth, Olive Juice, Bleu Cheese Stuffed Olives

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

Guests with chronic illness, or immune disorders are more at risk when

consuming raw proteins: therefore, they should be consumed fully cooked.

