

# STEAMED CRABS

\*all prices per dozen, available for purchase by the half dozen\*

**SMALL:** 5" - 5 3/4" \$40

**MEDIUM:** 5 3/4" - 6 1/4" \$70

**LARGE:** 6 1/4" - 6 3/4" \$90

**EX-LARGE:** 6 3/4" - 7 1/4" \$120

**JUMBO:** 7 1/4" - 7 3/4" \$140

ASK SERVER FOR DAILY AVAILABILITY



# RAW BAR

## CHESAPEAKE STEAMER 25

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

## SNOW CRAB CLUSTERS MARKET PRICE

One pound (approx. 2 clusters) served with drawn butter

## STEAMED CLAMS 14

One dozen steamed clams served with drawn butter

## STEAMED SHRIMP

1/2 lb. 13 1 lb. 23

Ex-large Gulf shrimp steamed with onions

## STEAMED PEI MUSSELS 12

One pound served with drawn butter

# STARTERS

## CRAB PRETZEL DIP 14

Crab dip, pretzels, cheddar cheese

## CRAB FRIES 13

Crab meat, cream of crab, pancetta, cheddar cheese, french fries

## CRAB BALLS 15

Beer-battered mini crab balls, Sriracha aioli

## CRAB CLUSTER SCAMPI 14

Blue crab clusters, garlic, white wine, charred lemon, cream, fresh herbs, toasted baguette

## CRAB MAC 14

MD crab meat, creamy cheese sauce

## FRIED CALAMARI 12

Flash-fried, marinara, Sriracha aioli

## SEARED SCALLOPS 17

Bruleed peaches stuffed with bleu cheese, candied walnuts, peach beurre blanc, blueberry gastrique

## TUNA CRUDO 12

Sesame soy marinated ahi tuna (raw), shallots, watermelon, cucumber, radish, blueberry vinaigrette

## MUSSELS FRA DIAVOLO 14

PEI mussels, romesco, toasted baguette

## ROCKFISH BITES 12

Beer-battered local rockfish, Sriracha aioli

## STREET CORN 8

Grilled corn, Sriracha aioli, queso fresco, pico de gallo, romesco, lime

## WINGS 12

Choose Buffalo, Chesapeake, or Sake Honey Soy

## DEVILED EGGS 8

Chef's choice of fresh toppings

# SOUPS & SALADS

## MARYLAND CRAB SOUP 7

Traditional, spicy, tomato broth, vegetables, MD crab meat

## CREAM OF CRAB 9

Pancetta, Chesapeake cream broth, sherry, MD crab meat

## CONRAD'S BLEND 8

A mix of Maryland and Cream of Crab soups

## SOUP & SALAD COMBO 11

Choice of soup and half Caesar or Conrad salad



## CONRAD SALAD 8

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

## CAESAR SALAD 8

Romaine lettuce, radicchio, parmesan cheese, croutons, Caesar dressing

## ROASTED CORN SALAD 13

Grilled corn, red onion, tomato, radicchio, spinach, feta, avocado, cilantro lime vinaigrette, tortilla bowl

## MD COBB SALAD 19

Mixed greens, jumbo lump, Gulf shrimp, tomato, avocado, bleu cheese, bacon, hard-boiled egg, cilantro vinaigrette

## PEACH ORCHARD SALAD 12

Sliced peaches, candied walnuts, red onion, bleu cheese, mixed greens, ranch dressing

# MAINS

## CRAB CAKE(S) 21/33

5oz. Jumbo lump crab cake(s), fries, cabbage slaw, tartar sauce

## CRAB FLUFF(S) 21/33

Beer-battered, lightly fried, 5oz. jumbo lump crab cake(s), fries, cabbage slaw, tartar sauce

## FRIED HARD CRAB 25

Beer-battered, large blue crab, stuffed with a jumbo lump crab cake, fries, cabbage slaw

## STUFFED SHRIMP 29

Jumbo Gulf shrimp (4), crab imperial, Yukon Gold potato hash, broccolini

## FISH & CHIPS 15

Beer-battered cod, fries, cabbage slaw, malt creole

## FRIED SHRIMP 19

Hand-breaded jumbo Gulf shrimp (5), fries, cabbage slaw, cocktail sauce

## CAPTAIN'S PLATTER 38

5 oz. Jumbo Lump crab cake, Gulf shrimp, Tony's fresh catch, seared scallops, fries, broccolini

## FRESH CATCH 24

Your choice of available fish, prepared to your liking with choice of 2 sides

## BALTIMORE BOULLIABASSE 19

Blue crab cluster, Gulf shrimp, PEI mussels, littleneck clams, whitefish, tomato, Chesapeake saffron broth

## PACIFIC SNAPPER 27

Red snapper, littleneck clams, potatoes, broad beans, onions, romesco pan stew

## SHRIMP VODKA 19

Jumbo Gulf shrimp, roasted tomatoes, vodka rose sauce, parmesan, pasta

## CHICKEN PAD THAI 19

Chicken breast, broccolini, spinach, cashews, sesame seeds, lime, rice noodles

## SIRLOIN FILET 22

8 oz. top sirloin filet, Yukon potato hash, broccolini, demi-glaze

## BEEF SHORT RIB 22

Braised short ribs, jasmine rice, sweet Thai chili, bok choy, nuts, lime, ginger soy broth

## SIDES

Fries 3

Cabbage Slaw 3

Broccolini 4

Bok Choy 4

Spinach 4

Jasmine Rice 4

Yukon Gold

Potato Hash 5

Pasta with

Garlic Butter 4

Ear Corn 1.5



# 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.