



SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

CRAB CAKE 17

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

SHRIMP SALAD 12

Chesapeake seasoning, lettuce, tomato, 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

ANGRY OYSTER PO' BOY 15

Buffalo fried oysters, shredded lettuce, tomatoes, dill pickles, Sriracha ranch dipping sauce

Substitute French Fries \$1.50

CONRAD'S SEAFOOD CLUB 22

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

BURGER 12

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

PIT BEEF SANDWICH 14

Open pit, slow-cooked beef brisket, sliced red onion, brioche roll, tiger sauce

CHICKEN CORDON BLEU 12

Pan-seared chicken breast, crispy, thin-sliced pork belly, melted Swiss cheese, toasted ciabatta bread

CHEF'S HOT HOAGIE 15

Salami, ham, mortadella, provolone, lettuce, tomato, red wine vinaigrette, ciabatta bread

BEER

Budweiser 4	Angry Orchard 5
Bud Light 4	Corona 5
Bud Light Lime 4	Corona Premier 5
Coors Light 4	Evolution No.3 IPA 6
Miller Lite 4	Guinness Blonde 6
Michelob Ultra 4.75	Heineken 5
Natty Boh 3.5	Heineken 0.0 5
Natural Light 3.5	Sierra Nevada Pale Ale 5
	White Claw 5 (assorted flavors available)

HAPPY HOUR

3-6 PM MONDAY-THURSDAY
ALL DAY FRIDAY

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

75 Cent Wings & Shrimp- (minimum 6)
\$18 Chesapeake Steamer- Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion
\$3 Margaritas & Mojitos

TUESDAY- CRAB FEAST FOR 2

1 dozen small males, tomato & cucumber salad, onion rings, pitcher of domestic beer
\$4 Tito's!

WEDNESDAY- CRAB CAKE NIGHT

\$15 Crab Cake Sandwich or Single Entree, \$25 Double Crab Cake Entree,
Half priced bottles of wine, \$4 Whiskey

THURSDAY - DEAL OF THE WEEK!

\$1 Locals, \$7 Oyster Appetizers (Rockefeller/Chesapeake/Grilled), \$15 Fried Oyster Entree,
\$10 Fish-n-Chips, \$15 Snow Crab, \$4 Craft Drafts & White Claws

FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day & \$15 (32oz.) Red or White Sangria

SATURDAY - \$10 DOMESTIC PITCHERS

SUNDAY- BURGER, BEERS & CRUSHES

\$7 Burger with lettuce, tomato, cheddar, Chesapeake Chips
\$13 Bartender's choice domestic buckets & \$6 Crushes ALL DAY

WINE

WHITES

CASTELLO POGGIO MOSCATO 8/28

Pavia, IGT, Italy

BOORDY RIESLING 8/28

Hydes, Maryland

FRANCES COPPOLA SAUVIGNON BLANC 9/32

Sonoma, California

FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

KENDALL JACKSON CHARDONNAY 11/40

Santa Rosa, California

CAPE MENTELLE ROSE 9/32

Margaret River, Australia

BERINGER WHITE ZINFANDEL 8/28

Napa Valley, California

HOUSE 7

Pinot Grigio, Chardonnay, White Zinfandel

REDS

MARK WEST PINOT NOIR 9/32

Santa Rosa, California

APOTHIC RED BLEND 9/32

Modesto, California

JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

ALAMOS MALBEC 9/32

Mendoza, Argentina

BLACKSTONE MERLOT 8/28

Acampo, California

HOUSE 7

Cabernet Sauvignon, Merlot

COCKTAILS

CRUSHES 7.5

Choose Orange, Grapefruit, Grape, Blueberry, Strawberry, Pineapple, Watermelon, Lemon Lime

HOUSE MADE SANGRIA 6.5/22

Choose Red, White, or Apple

CONRAD'S BLOODY MARY 7

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

CINNAMON OLD FASHIONED 13

BSB Bourbon, Cinnamon Simple Syrup, Orange & Walnut Bitters

GRAN MANHATTAN 11

Gran Marnier, Bourbon, Sweet Vermouth, Italian Cherry, Orange Zest, Orange Bitters, on the rocks or up

S'MORES 9.5

Grey Goose Vanilla, Kahlua, Cream, Chocolate Graham Cracker Rim

CRANBERRY MULE 9

Tito's Vodka, Cranberry Juice, Ginger Beer, Rosemary

SALTY BAKER 9

Stoli Karamel, Apple Cider, Ginger Beer

PUMPKIN SPICE MARTINI 9

Pinnacle Whipped Vodka, Fulton's Pumpkin Cream, Pumpkin Spice Liqueur

WHITE POMEGRANATE COSMO 10

Smirnoff Citrus, Pama Liqueur, White Cranberry Juice, Cranberries

DIRTY GIRL MARTINI 13

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

APPLE PIE MARGARITA 10

Cazadores Tequila, Sour Apple Pucker, Apple Cider, Cinnamon & Sugar Rim

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

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

