

# 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

## CRAB FEAST \$99

2 dz. small males, 1 lb. steamed shrimp, 20 wings, 12 domestic beers



### OYSTERS CHESAPEAKE 14

6 broiled local oysters, crab meat, cream of crab, white cheddar

### OYSTERS ROCKEFELLER 13

6 broiled oysters, bacon, spinach, shallots, garlic, provolone

### GRILLED OYSTERS 12

6 flame grilled local oysters, soppressata, parmesan, lemon, parsley, butter

# RAW BAR

## CHESAPEAKE STEAMER 25

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

## 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

## CAPTAIN'S TOWER MARKET PRICE

12 oysters (4 Locals, 4 Wellfleets, 4 Raspberry Pts.) Chilled Snow Crab Legs, Crab Claws, Jumbo Lump Crab Meat

# 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 MAC 14

MD crab meat, creamy cheese sauce, pasta

## ROCKFISH BITES 12

Beer-battered local rockfish, Sriracha aioli

## CHARCUTERIE BOARD 19/35

Assorted cheese, imported meats, fresh fruit, olives, crackers

## FRIED CALAMARI 12

Flash-fried, marinara, Sriracha aioli

## SEARED SCALLOPS 17

Roasted root vegetables, chorizo and apple hash, hard cider rum reduction, apple chips

## FRIED BRUSSELS SPROUTS 10

Lightly fried Brussels sprouts, pancetta, sherry, bleu cheese cream sauce, balsamic glaze

## MUSSELS FRA DIAVOLO 14

PEI mussels, romesco, toasted baguette

## CUBAN SLIDERS 12

Mini brioche buns, slow-cooked pork belly, pickles, Swiss cheese

## WINGS 12

Choose Buffalo, Chesapeake, or Texas BBQ Dry Rub

## DEVILED EGGS 8

Chef's choice of fresh toppings

## CAULIFLOWER BITES 8

Fried, buffalo marinated cauliflower, Sriracha ranch dipping sauce

# 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

## CONRAD'S CLASSIC CAESAR SALAD 8

Romaine lettuce, radicchio, parmesan cheese, croutons, house-made Caesar dressing

## GRILLED CAESAR 12

Chargrilled head of romaine lettuce, shaved parmesan, fried capers, Caesar dressing, croutons, balsamic glaze

## OYSTER COBB SALAD 16

Fried oysters, mixed greens, tomato, avocado, cucumber, bleu cheese, bacon, hard-boiled egg, cilantro vinaigrette

## ROASTED BEET SALAD 13

Roasted red and golden beets, shaved red onion and fennel, candied walnuts, pears, mixed greens, feta cheese, pear vinaigrette

# 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, hassle back au gratin, broccolini

## FRIED OYSTERS 19

Hand-breaded oysters (5), fries, cabbage slaw, cocktail sauce

## FISH & CHIPS 15

Beer-battered cod, fries, cabbage slaw, tartar sauce

## FRESH CATCH 24

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

## CAPTAIN'S PLATTER 34

5 oz. Jumbo lump crab cake, Gulf shrimp, Tony's fresh catch, grilled oysters, fries, broccolini

## ROCKFISH BOUILLIABASSE 25

local rockfish, Gulf shrimp, PEI mussels, littleneck clams, tomato, Chesapeake saffron broth

## POTATO SNAPPER 24

Red snapper, hassle back au gratin potatoes, mixed wild mushrooms, loaded potato bisque

## SALMON WELLINGTON 22

Pan-roasted salmon, hassle back au gratin potatoes, creamy cheddar spinach, puff pastry, lemon caper sauce

## HALIBUT 28

Pan-seared halibut, roasted root vegetable and chorizo hash, red beet puree, sauteed spinach, pear beurre blanc

## SIRLOIN FILET 22

8 oz. top sirloin filet, hassel back au gratin potatoes, wild mushrooms, demi-glaze

## BAKED TUSCAN CHICKEN 19

Chicken breast, wild mushrooms, sun-dried tomatoes, spinach, provolone, fresh herb cream sauce, penne pasta

## PORK BELLY & SHRIMP BLEU CHEESE ALFREDO 19

Slow-cooked pork belly, Gulf shrimp, shallots, sherry, bleu cheese alfredo, fettucini

## SIDES

Fries 3

Cabbage Slaw 3

Broccolini 4

Wild Mushrooms 4

Creamy Cheddar Spinach 5

Hassel Back Au Gratin 5

Root Veg & Chorizo Hash 5

Pasta with Garlic Butter 4

Spinach 5

GLUTEN-FREE



# 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, toasted white

## BURGER 12

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

## PIT BEEF SANDWICH 14

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

## CHICKEN CORDON BLEU 12

Pan-seared chicken breast, crispy, thin-sliced pork belly, melted Swiss cheese, 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 Light 5
Coors Light 4	Guinness Pub Can 6.5
Coors N/A 4	Heineken 5
Miller Lite 4	Heineken Light 5
Michelob Ultra 4.75	Heineken 0.0 5
Natty Boh 3.5	Sam Adams Lager 5
Natural Light 3.5	White Claw 5 (assorted flavors available)

### HAPPY HOUR IN THE BAR

3-6 PM MONDAY-THURSDAY, ALL DAY FRIDAY!

Check in on the Untappd App to see complete draft beer menu and descriptions

# WEEKLY SPECIALS

## MONDAY- STEAMER NIGHT

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

## TUESDAY- CRAB FEAST FOR 2

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

## WEDNESDAY- CRAB CAKE NIGHT

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

## THURSDAY - OYSTER DAY

\$1 Locals, \$7 Oyster Appetizers (Rockefeller/Chesapeake/Grilled), \$15 Fried Oyster Entree  
\$4 Craft Drafts & White Claws (bar only)

## FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day & \$3 Fireballs (bar only)

## SATURDAY - CRUSHES

\$6 Crushes 11 am -3 pm (bar only)

## SUNDAY- BURGER, BEERS & CRUSHES

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

# 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 7.5

Choose Orange, Grapefruit, Grape, Blueberry Lemonade, Key Lime, Apple

## 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!

## APPLE PIE MARGARITA 10

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

## CINNAMON OLD FASHIONED 13

BSB Bourbon, Cinnamon Simple Syrup, Orange & Walnut Bitters

## GRANHATTAN 11

Gran Marnier, Larceny 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 PAMAGRANATE COSMO 10

Smirnoff Citrus, Pama Liqueur, White Cranberry Juice, Cranberries

## DIRTY GIRL MARTINI 13

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

## CHOCOLATE PEANUT BUTTER MARTINI 12

Skrewball Peanut Butter Whiskey, Dorda Chocolate Liqueur, Kahlua

## 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

