



# 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, spinach, honey mustard, ciabatta bread

## CHEF'S HOT HOAGIE 15

Salami, ham, mortadella, provolone, lettuce, tomato, hot peppers, 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

