

# 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**



## 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 14

Choose from white wine or Fra Diavolo

## CUBAN SLIDERS 12

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

## 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

## ADD TO SALAD OR MAIN

4 oz. Ahi Tuna \$10

7oz. Salmon \$10

4oz. Rockfish \$12

3oz. Jumbo Lump Crabmeat \$12

5oz. Jumbo Lump Crab Cake \$14

4 Jumbo Gulf shrimp \$10

6oz. Chicken Breast \$6

3 Scallops \$10

Beef Brisket \$10

Pork Belly \$9

## 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

## TUNA POKE BOWL 17

Raw ahi tuna, sesame vinaigrette, cucumber, avocado, radish, jalapenos, red cabbage, seaweed salad, jasmine rice, lime, tortilla bowl

## 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, hasselback 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, hasselback au gratin potatoes, mixed wild mushrooms, loaded potato bisque

## SALMON WELLINGTON 22

Pan-roasted salmon, hasselback 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

## TEXAS BBQ TUNA 27

Texas style dry rub ahi tuna, rare, spinach, root vegetable and chorizo hash, mustard seed pear beurre blanc

## SIRLOIN FILET 22

8 oz. top sirloin filet, hasselback 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

Hasselback Au Gratin 5

Root Veg & Chorizo Hash 5

Pasta with Garlic Butter 4

Spinach 5

GLUTEN-FREE