



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

