



# SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

Substitute French Fries \$1.50

## 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

## 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, ciabatta bread

# BEER

Budweiser 4

Bud Light 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4.75

Natty Boh 3.5

Natural Light 3.5

\*12 drafts beers available

Angry Orchard 5

Corona 5

Corona Premier 5

Dogfish 60 IPA 6

Evolution No.3 IPA 6

Guinness Blonde 6

Heineken 5

Heineken 0.0 5

White Claw 5

(assorted flavors available)

Truly Lemonade 5

(assorted flavors available)

# HAPPY HOUR

3-6 PM MONDAY-THURSDAY  
ALL DAY FRIDAY!

# WEEKLY SPECIALS

## MONDAY- STEAMER NIGHT

75¢ Boneless Buttermilk Chicken Bites & Ex-Large Shrimp- (minimum 6)  
\$18 Chesapeake Steamer- Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion  
\$4 Tito's (bar only)

## TUESDAY- CRAB FEAST FOR 2

1 dozen males, tomato & cucumber salad, onion rings, pitcher of domestic beer  
Kid's Eat Free, \$3 Each Shrimp, Fish or Chicken Tacos, \$4 Margaritas & Mojitos (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 Cocktails (bar only)

## THURSDAY - OYSTER DAY

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

## FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day (food specials until 6pm) & \$3 Fireballs (bar only),  
\$15-32 oz. Red or White Sangria

## SATURDAY - \$6 CRUSHES 11 am - 3 pm

## 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

### FRANCES COPPOLA SAUVIGNON BLANC 9/32

Sonoma, California

### FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

### MEZZACORONA PINOT GRIGIO 7/24

Mezzacorona TN, Italy

### KENDALL JACKSON CHARDONNAY 11/40

Santa Rosa, California

### BOORDY REISLING 8/30

Hydes, Maryland

### CAPE MENTELLE ROSE 8/28

Margaret River, Australia

### RIONDO PROSECCO 10/36

DOC, Veneto, Italy

### HOUSE 7

Pinot Grigio, Chardonnay, White Zinfandel

## REDS

### SMOKETREE 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

### HOUSE 7

Cabernet Sauvignon, Merlot

CONRAD'S OFFERS A VARIETY OF CATERING  
OPTIONS FROM PRIVATE PARTIES, CRAB FEASTS, &  
SPECIAL EVENTS. PARTY PLATTERS, AND  
OFF-SITE CATERING ALSO AVAILABLE.

FOR MORE INFORMATION PLEASE CONTACT  
LAURA TOMBAUGH AT [laura@conradscrabs.com](mailto:laura@conradscrabs.com)  
OR CALL 443.402.0482

# COCKTAILS

## CRUSHES 7.5

Orange, Grapefruit, Blueberry, Strawberry, Pineapple, 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

## GRANHATTAN 11

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

## S'MORES 9.5

Vanilla Vodka, 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

## CRAN-APEROL SPRITZ 10

Aperol, white cranberry juice, prosecco, cranberries

## 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