



SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

Substitute French Fries \$1.50

CRAB CAKE 19

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 15

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 26

Fried MD jumbo lump crab cake, shrimp salad, lettuce, tomato, toasted white

BURGER 14

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)

\$22 Chesapeake Steamer- Gulf shrimp, PEI mussels, blue crab clusters, corn, potatoes, carrots, onion \$4 Tito's (bar only)

TUESDAY- TACOS!

Kid's Eat Free, \$3 Each Shrimp, Fish or Chicken Tacos, \$4 Margaritas & Mojitos (bar only)

WEDNESDAY- CRAB CAKE NIGHT

\$17 Crab Cake Sandwich or Single Entree, \$27 Double Crab Cake Entree,

Half priced bottles of wine, \$4 Whiskey Cocktails (bar only)

THURSDAY - FISH & CHIPS

\$12 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

\$9 Burger with lettuce, tomato, cheddar, Chesapeake Chips

\$15 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
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