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SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw

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

SOFT CRAB SANDWICH 18

Pan-seared soft crab, lettuce, tomato, white toast

Substitute French Fries \$1.50 Onion Rings \$3

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

PULLED PORK 12

Slow-cooked pork shoulder, citrus fennel slaw, Texas BBQ, brioche bun

CHICKEN PARMESAN 15

Lightly fried chicken breast in Italian bread crumbs, marinara sauce, melted provolone, toasted ciabatta

SAN GIUSEPPE 19

Grilled eggplant, tomato, house-made mozzarella, prosciutto, toasted baguette, basil mayo

THE FOOT LONG 14

All beef, foot-long hot dog, relish, onions, mustard

BEER

Budweiser 4

Bud Light 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4.75

Natty Boh 3.5

Natural Light 3.5

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)

12 BEERS ON DRAFT

ASK FOR DAILY SELECTION

HAPPY HOUR IN THE BAR

3-6 PM MONDAY-THURSDAY,

ALL DAY HAPPY HOUR DRINKS ON FRIDAY!

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

75c Boneless Buttermilk Chicken Bites & Steamed Shrimp- (minimum 6)

\$22 Chesapeake Steamer- Gulf shrimp, PEI mussels, crab clusters, corn, potatoes, carrots, onion

\$4 Tito's (bar only)

TUESDAY- TACOS!

\$3 Each Shrimp, Fish, or Chicken Tacos, \$4 Margaritas & Mojitos (bar only),

Free Kid's Meal with Purchase of regular price adult Entree

WEDNESDAY- CRAB CAKE NIGHT

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

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

THURSDAY - FISH & CHIPS

\$12 Fish and Chips Entree, \$4 Craft Drafts & White Claws (bar only)

FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day (food specials until 6 pm) & \$3 Fireballs (bar only),

\$15-32 oz. Red or White Sangria

SATURDAY - CRUSHES

\$7 Crushes 11 am -3 pm

SUNDAY- BURGER, BEERS & CRUSHES

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

\$15 Bartender's choice domestic buckets & \$7 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

HOUSE SANGRIA 7/24

Choose Red, White, or Peach

CRUSHES 8 "We Crush Our Own"

made with fresh fruits and fruit purees, flavored vodkas, triple sec, and Sprite

ORANGE | GRAPEFRUIT | PERFECT | GRAPE | STRAWBERRY | LEMON | LIME
KEY LIME | PINEAPPLE | SOUR BERRY LEMON | WATERMELON | CANTALOUPE
BLUEBERRY LEMONADE | PEACHES & CREAM | RASPBERRY | COCONUT
PINEAPPLE UPSIDE DOWN | CREAMSICLE

MULES 9.5

CRANBERRY MULE

Tito's Vodka, Cranberry Juice, Ginger Beer, Lime Juice, Mint

AUSTIN MULE

Tito's Vodka, Ginger Beer, Lime Juice, Mint

STRAWBERRY MULE

Smirnoff Strawberry Vodka, Strawberry Puree, Lime Juice, Ginger Beer, Mint

WATERMELON MULE

Skyy Watermelon Vodka, Watermelon Puree, Lime juice, Ginger Beer, Mint

PEACH MULE

Deep Eddy Peach Vodka, Peach Puree, Lime Juice, Ginger Beer, Mint

"PAMA"GRANATE MULE

Smirnoff Citrus Vodka, Pama Liqueur, Lime Juice, Ginger Beer, Mint

COCKTAILS

CONRAD'S BLOODY MARY 8

Our own Bloody Mary Blend, Smirnoff Vodka, Conrad's Seasoning Rim, Olives, Crab Claw, Try it Spicy!

PEACH OLD FASHIONED 12

BSB Bourbon, Peach Puree, Lemon Juice, Walnut Bitters

CUCUMBER QUENCH 10.5

Hendrick's Gin or Ketel One Vodka, Lemon Juice, Cucumber, Club Soda

DIRTY BANANA 10

Bacardi Dark Rum, Kaluha, Banana Liqueur, Bananas, Cream, Chocolate Sauce, Whipped Cream

PEACHED WHALE 8

Disaronno, Bacardi Dark Rum, Malibu, Peach Schnapps, Orange Juice

MARGARITAS & MOJITOS

LIME MOJITARITA 14

Don Julio Blanco, lime juice, simple syrup, mint, club soda

FRUITI-RITAS 11

Choose from Watermelon, Grapefruit, or Peach
Cuervo 1800 Silver, Cointreau, Fresh Fruit Puree, Lime Juice, Mint, Sugar Rim

DRAGONBERRY MOJITO 8

Bacardi Dragonberry Rum, Mint, Simple Syrup, Lime, Club Soda

GRAPEFRUIT MOJITO 8

Bacardi Silver, Mint, Simple Syrup, Grapefruit Juice, Club Soda

PINEAPPLE MOJITO 8

Pineapple Infused Rum, Pineapple Puree, Coconut Water, Simple Syrup, Mint, Club Soda

MARTINIS

LAVENDER LEMON TINI 11

Deep Eddy Lemon Vodka, Moscato, Lavender Simple Syrup, Lemon Juice, Sugar Rim

FUZZY RAZZLE TINI 11

Deep Eddy Peach Vodka, Chambord, Peach Puree

MEXI-TINI 13

Cazadores Blanco Tequila, Gran Marnier, Grapefruit Juice, St. Elder Liqueur, Lime Juice, Simple syrup

DIRTY GIRL MARTINI 13

Grey Goose Vodka, Dry Vermouth, Olive Juice, Bleu Cheese Stuffed Olives

KEY LIME TINI 10

Pinnacle Whipped Vodka, Smirnoff Citrus Vodka, Fresh lime Juice, Simple Syrup, Coconut Rim

GRANHATTAN 14

Larceny Bourbon, Grand Marnier, Sweet Vermouth, Orange Zest, Orange Bitters, Italian Cherry, served up or on the rocks

WATERMELON BASIL MARTINI 11

Tito's Vodka, Watermelon Puree, Basil, Simple Syrup, Lime Juice

CONRAD'S OFFERS A VARIETY OF CATERING OPTIONS FROM PRIVATE PARTIES, CRAB FEASTS, & SPECIAL EVENTS. PARTY PLATTERS, AND OFF-SITE CATERING FOR MORE INFORMATION PLEASE CONTACT

LAURA TOMBAUGH AT laura@conradscrabs.com

OR CALL 443.402.0482

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

No split checks on 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