

STEAMED CRABS

all prices per dozen, available for purchase by the half dozen

Market Price

SMALL: 5" - 5 3/4"

MEDIUM: 5 3/4" - 6 1/4"

LARGE: 6 1/4" - 6 3/4"

EX-LARGE: 6 3/4" - 7 1/4"

JUMBO: 7 1/4" - 7 3/4"

Corn on the Cob
\$2.50 per ear \$24 per dozen



RAW BAR

CHESAPEAKE STEAMER 29

Gulf shrimp, PEI mussels, corn, blue crab cluster, corn, 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. 14 1 lb. 26

Ex-large Gulf shrimp steamed with onions

STEAMED PEI MUSSELS 12

One pound served with drawn butter

STARTERS

CRAB PRETZEL DIP 15

Crab dip, pretzels, cheddar cheese

CRAB FRIES 13

Crab meat, cream of crab, pancetta, cheddar cheese, french fries

CRAB BALLS 17

(4) Beer-battered mini crab balls, Sriracha aioli

CRAB MAC 15

MD crab meat, creamy cheese sauce, pasta

ROCKFISH BITES 13

Beer-battered local rockfish, Sriracha aioli

CHARCUTERIE BOARD 19/35

Assorted cheese, imported meats, fresh fruit, olives, crackers

FRIED CALAMARI 14

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 17

10 Jumbo Wings, Choose Buffalo, Chesapeake, or Texas BBQ Dry Rub

DEILED EGGS 8

6 deviled eggs with Chef's choice of fresh toppings

CAULIFLOWER BITES 10

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 18

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) 23/35

5oz. Jumbo lump crab cake(s), fries, cabbage slaw, tartar sauce

CRAB FLUFF(S) 23/35

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 34

Jumbo Gulf shrimp (4), crab imperial, hasselback au gratin, broccolini

FRIED OYSTERS 19

Hand-breaded oysters (5), fries, cabbage slaw, cocktail sauce

FISH & CHIPS 18

Beer-battered cod, fries, cabbage slaw, tartar sauce

FRESH CATCH 27

Your choice of available fish, prepared to your liking with choice of 2 sides

CAPTAIN'S PLATTER 39

5 oz. Jumbo lump crab cake, Gulf shrimp, Tony's fresh catch, scallops, fries, broccolini

ROCKFISH BOUILLIABAISSE 25

local rockfish, Gulf shrimp, PEI mussels, littleneck clams, tomato, Chesapeake saffron broth

POTATO SNAPPER 26

Red snapper, hasselback au gratin potatoes, mixed wild mushrooms, loaded potato bisque

SALMON WELLINGTON 24

Pan-roasted salmon, hasselback au gratin potatoes, creamy cheddar spinach, puff pastry, lemon caper sauce

HALIBUT 32

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 29

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 22

Slow-cooked pork belly, Gulf shrimp, shallots, sherry, bleu cheese alfredo, fettucini

SIDES

Hasselback Au Gratin 5

Fries 3

Root Veg & Chorizo Hash 5

Cabbage Slaw 3

Broccolini 4

Pasta with Garlic Butter 4

Wild Mushrooms 4

Spinach 5

Creamy Cheddar Spinach 5

GLUTEN-FREE



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, 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 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, corn, potatoes, carrots, onion
\$4 Tito's (bar only)

TUESDAY- TACOS!

\$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 (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

\$6 Crushes 11 am -3 pm, Spin the Wheel Specials 8 pm- 11 pm (bar only)

SUNDAY- BURGER, BEERS & CRUSHES

\$9 Burger with lettuce, tomato, cheddar, Chesapeake Chips
\$15 Bartender's choice domestic buckets & \$6 Crushes ALL DAY (bar only)

WINE

WHITES

OYSTER BAY SAUVIGNON BLANC 10/36

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 9/28

Pavia, IGT, Italy

OYSTER BAY ROSE 10/36

Marlborough, New Zealand

RIONDO PROSECCO 10/36

Prosecco, DOC, Veneto Italy

HOUSE 6

Chardonnay, Pinot Grigio, White Zinfandel

REDS

OYSTER BAY PINOT NOIR 10/36

Marlborough, New Zealand

APOTHIC RED BLEND 10/32

Modesto, California

JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

ALAMOS MALBEC 9/32

Mendoza, Argentina

BLACKSTONE MERLOT 9/32

Acampo, California

HOUSE 6

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
KARA FASSIO AT kara@conradscrabs.com
OR CALL 410.529.FISH(3474)

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

Bulleit 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

CARAMEL COLD BREW 9

Jameson Cold Brew, Carolan's Irish Cream, Caramel Sauce, Coffee
(served hot or cold)

S'MORES 9.5

Grey Goose Vanilla, Kahlua, Cream, Chocolate Graham Cracker Rim

CRANBERRY MULE 9

Tito's Vodka, Cranberry Juice, Ginger Beer, Rosemary

AUSTIN MULE 9.5

Tito's Vodka, Ginger Beer, Lime Juice

SALTY BAKER 9

Stoli Karamel, Apple Cider, Ginger Beer

SUGAR COOKIE MARTINI 10

Smirnoff Vanilla, Carolan's Irish Cream, Amaretto, Sugar Rim

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

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