

# 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, 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 15

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

## CRAB BALLS 17

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

## MUSSELS 14

White Wine or Fra Diavolo, toasted baguette

## ROCKFISH BITES 13

Beer-battered local rockfish, Sriracha aioli

## FRIED CALAMARI 14

Flash-fried, marinara, Sriracha aioli

## CHAI TEA SCALLOPS 17

Pan-seared, chai dusted scallops, citrus beurre blanc, succotash, dehydrated oranges

## STREET CORN 10

(2) Grilled ears of corn, pico de gallo, Sriracha aioli, queso fresco, lime

## PAD THAI SPROUTS 10

Lightly fried brussels sprouts, cashews, classic pad Thai sauce, sesame seeds, shaved radish

## CAULIFLOWER ARANCINI 12

100% cauliflower rice balls, Gulf shrimp, peas, sun-dried tomatoes, queso fresco, tarragon, cheddar, seafood bisque

## MOZZARELLA TOAST 16

House-made mozzarella, prosciutto, peaches, basil, EVOO, balsamic glaze, ciabatta

## EGGPLANT ROLLATINI 12

Grilled eggplant stuffed with goat cheese, prosciutto, basil, marinara, parmesan cheese

## WINGS 15

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

## DEVILED EGGS 8

6 deviled eggs with Chef's choice of fresh toppings

## PIGS IN A BLANKET 12

Mini all beef hot dogs rolled and baked in puff pastry, mustard & relish

# SOUPS & SALADS

## MARYLAND CRAB SOUP 7

Traditional, spicy, tomato broth, vegetables, bacon, MD crab meat

## CREAM OF CRAB 9

Chesapeake cream broth, sherry, 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

Soft Shell Crab \$17

3oz. Jumbo Lump Crabmeat \$15

5oz. Jumbo Lump Crab Cake \$17

4 Jumbo Gulf shrimp \$12

6oz. Chicken Breast \$8

3 Scallops \$12

8 oz. Beef Sirloin \$18

6 oz. Pulled Pork \$10

## 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 TATAKI 17

Chilled, seared rare, ahi tuna, shaved jalapeno, sesame seeds, micro greens, radish, soy ginger dipping sauce

## CHESAPEAKE COBB SALAD 14

Mixed greens, cherry tomatoes, roasted corn, bacon, bleu cheese crumbles, avocado, hard-boiled egg, honey Chesapeake vinaigrette

## CRAB & CORN SALAD 19

Tossed crab meat, roasted corn, red onion, radicchio, cherry tomatoes, queso fresco, corn tortillas, citrus ranch dressing

# MAINS

## CRAB CAKE(S) 23/35

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

## CRAB FLUFF(S) 23/35

Beer-battered, lightly fried, 5oz. jumbo lump crab cake(s), fries, cabbage slaw

## 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, rosemary potatoes, green beans

## BEER-BATTERED SHRIMP 19

(5) Hand-battered, lightly fried Gulf shrimp, fries, cabbage slaw, cocktail sauce

## FISH & CHIPS 18

Beer-battered cod, fries, cabbage slaw

## 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, grilled vegetables

## CHESAPEAKE ROCK RISOTTO 25

4 oz. local rockfish, blue crab clusters, spinach, peas, parmesan risotto

## CARROT SNAPPER 26

Pan-seared red snapper, Chesapeake carrot bisque, roasted baby carrots, wilted spinach, thyme

## HONEY ALMOND SALMON 24

Toasted almond, honey glazed salmon, rosemary potatoes, sauteed green beans, citrus beurre blanc

## SOFT SHELL CAPRESE 21/33

Pan-seared soft shell crab(s), house-made mozzarella, tomato, basil, EVOO, balsamic glaze, crab bisque

## JAMBALAYA 22

Gulf shrimp, chorizo, pulled pork, mussels, blue crab clusters, jambalaya rice

## SIRLOIN FILET 29

8 oz. top sirloin filet, rosemary potatoes, grilled zucchini, squash & eggplant

## THAI CHICKEN 19

Sweet chili & soy glazed chicken breasts, over a salad of Napa cabbage, radish, cucumber, carrots, red cabbage, spicy almonds, sesame seeds, seaweed salad, peanut butter vinaigrette

## SIDES

French Fries 3

Green Beans 5

Cabbage Slaw 3

Spinach 5

Grilled Vegetables 4

Parmesan Risotto 4

Baby Carrots 4

Rosemary Potatoes 5

Succotash 5

Steamed Corn 2.5

Onion Rings 10

GLUTEN-FREE