

STEAMED CRABS

VOTED BALTIMORE'S BEST CRABS 2014-2021!

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"



OYSTERS CHESAPEAKE 16

6 broiled local oysters, crab meat, cream of crab, white cheddar

OYSTERS ROCKEFELLER 14

6 broiled oysters, bacon, spinach, shallots, garlic, provolone

FIRE-ROASTED CHIPOTLE 12

6 grilled oysters, chipotle lime butter, queso fresco, shaved jalapenos

RAW BAR

CHESAPEAKE STEAMER 29

Gulf shrimp, PEI mussels, blue crab cluster, potatoes, carrots, onions

SNOW CRAB CLUSTERS

MARKET PRICE

One pound (appx. 2 clusters) served with drawn butter

STEAMED CLAMS 14

One dozen littleneck or middleneck clams served with drawn butter

STEAMED SHRIMP

1/2 lb. 15 1 lb. 28

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 MKT

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

MUSSELS 14

White Wine or Fra Diavolo, toasted baguette

CAPTAIN'S BITES 14

Beer-battered local fish, Sriracha aioli

FRIED CALAMARI 17

Flash-fried, marinara, Sriracha aioli

PUMPKIN SCALLOPS 17

(3) Pan-seared scallops, pancetta, pumpkin seeds, dried cranberries, goat cheese, pumpkin bisque, squash bowl

SHRIMP & CRAB STUFFED SHELLS 16

(2) Jumbo pasta shells, Gulf shrimp, blue crab meat, ricotta cheese, wilted spinach, crab bisque sauce

SWEET POTATO "CROSTINI" 12

(2) Lightly fried sweet potato "crostini", prosciutto, pear, goat cheese, spicy almonds, frisee, balsamic reduction

DEVILED EGGS 8

(6) Deviled eggs with Chef's choice of fresh toppings

CHEF'S POLENTA 14

Creamy parmesan polenta, roasted seasonal vegetables, sunny side up egg, crushed walnuts, queso fresco

OYSTER BAHN MI SLIDERS 15

(3) Cornmeal crusted fried oyster sliders, mini brioche, kimchi cucumbers, gochujang mayo

WINGS 15

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

SHRIMP "CODDIE" 12

Gulf shrimp pieces, sweet potato, thyme, Chesapeake seasoning, pickled pepper mustard, micro salad

SOUPS & SALADS

MARYLAND CRAB SOUP 7

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

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 12

Choice of soup and half Caesar or Conrad salad



CONRAD SALAD 10

Mixed greens, tomato, cucumber, feta cheese, red onion, Kalamata olives, white balsamic vinaigrette

CONRAD'S CLASSIC CAESAR SALAD 10

Romaine lettuce, radicchio, parmesan cheese, croutons, house-made Caesar dressing

SASHIMI SALAD 19

Ahi tuna, salmon, seabass, radish, shredded carrots and cabbage, jalapeno, red onion, cucumber, wonton crisps, tataki sauce

FALL HARVEST SALAD 14

Roasted beets, sweet potato, acorn squash, red onion, fennel, pears, goat cheese, walnuts, pear vinaigrette

ROASTED BEET CAPRESE 12

Layers of red and golden beets, fresh mozzarella, pears, sage, crushed walnuts, EVOO, balsamic reduction

MAINS

Substitute Onion Rings for any side \$3

CRAB CAKE(S) MKT

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

CRAB FLUFF(S) MKT

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 MKT

Jumbo Gulf shrimp (4), crab imperial, Yukon gold potatoes, green beans, shrimp bisque

FRIED OYSTERS 22

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

FISH & CHIPS 18

Beer-battered cod, fries, cabbage slaw

FRESH CATCH MKT

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

CAPTAIN'S PLATTER MKT

5 oz. Jumbo lump crab cake, Gulf shrimp, chipotle grilled oysters, fries, seasonal vegetables, bisque sauce

SWORDFISH 25

Texas dry-rubbed and grilled, seasonal vegetables, peas, pimento cheese sauce, chipotle lime butter

CHILEAN SEA BASS 38

Roasted acorn squash, stuffed with chorizo, fennel, apple, blue cheese crumble, squash bisque sauce

ROCKFISH 24

Pan-roasted rockfish, loaded sweet potato "crostini", squash bisque sauce

SCALLOPS 29

(5) Pan-seared scallops, parmesan pumpkin risotto, peas, dried cranberries, crushed pumpkin seeds, seafood bisque sauce

SALMON 22

Tataki-glazed, jasmine rice, kimchi cucumbers, shaved radish, Napa cabbage, carrots, sesame seeds, wonton crisps

SIRLOIN FILET 29

8 oz. Top sirloin filet, roasted seasonal vegetables, Yukon gold potatoes, burgundy pan sauce

BEEF SHORT RIB 25

Slow-cooked boneless short rib, blue cheese & bacon grits, onion rings, short rib au jus

AIRLINE CHICKEN 19

Bone-in 8 oz. chicken breast, parmesan pumpkin risotto, green beans, crushed pumpkin seeds

SIDES	
French Fries 3	Green Beans 5
Cabbage Slaw 3	Spinach 5
Butter Peas 4	Pumpkin Risotto 4
Seasonal Vegetables 5	Roasted Yukon Potatoes 5
Bacon&Bleu Grits 4	Onion Rings 10

GLUTEN-FREE