



# 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

### ANGELS ON HORSEBACK 14

6 lightly fried cornmeal crusted, bacon wrapped local oysters, tiger sauce, pickled fennel

# 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 LITTLENECK CLAMS 14

One dozen littleneck clams served with drawn butter

### STEAMED TOPNECK CLAMS 18

One dozen topneck 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 BITES 14

Beer-battered local fish, Sriracha aioli

### FRIED CALAMARI 17

Flash-fried, marinara, Sriracha aioli

### SCALLOPS 17

(3) Pumpkin crusted scallops, pumpkin grits, dried cranberries, crumbled bleu cheese, balsamic reduction

### ANGRY MAC FRITTERS 10

Lightly fried macaroni, green peppers, jalapeño, chorizo, Sriracha, romesco, pimento cheese sauce

### ACORN SQUASH BOWL 14

Gulf shrimp, prosciutto, peas, shallots, spinach, goat cheese, crushed pumpkin seeds, shrimp bisque

### LOADED POTATO 12

Lightly fried potato skins stuffed with caramelized onions, bacon jam, broccoli, cheddar cheese, Green Goddess sauce

### CHARCUTERIE BOARD 22

Prosciutto, salami, mortadella, goat cheese, mozzarella, grapes, bacon jam, grain mustard, olives, baguette

### CEVICHE FLIGHT 18

3 tumbler glasses of chef's choice ceviches sourcing the freshest local and seasonal seafood

### WINGS 15

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

### SHRIMP "CODDIE" 12

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

### DEVEILED EGGS 8

6 deviled eggs with Chef's choice of fresh toppings

# 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 12

Choice of soup and half Caesar or Conrad salad

## ADD TO SALAD OR MAIN

7 oz. Ahi Tuna \$14

7oz. Salmon \$10

7 oz. Mahi-Mahi \$12

7oz. Grouper \$15

3oz. Jumbo Lump Crabmeat MKT

5oz. Jumbo Lump Crab Cake MKT

4 Jumbo Gulf shrimp \$14

6oz. Chicken Breast \$8

3 Scallops \$14

8oz. Beef Sirloin \$22

Fried Oyster \$3.5 ea.

### 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

Raw ahi tuna, salmon and halibut, radish, shredded carrots and cabbage, jalapeño, red onion, cucumber, wonton crisps, tataki sauce

### FALL HARVEST SALAD 14

Roasted beets, sweet potato and 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, roasted 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

### BEER-BATTERED SHRIMP 22

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

### CAPTAIN'S PLATTER MKT

5 oz. Jumbo lump crab cake, Gulf shrimp, scallops, fries, seasonal vegetables

### MAHI-MAHI 22

Tataki glazed mahi mahi, shredded cabbage and carrots, Kimchi cucumbers, radish, jalapeños, crispy wontons, sesame seeds, gochujang aioli, jasmine rice

### GROUPER 28

Bouillabaisse stew, PEI mussels, topneck clams, Gulf shrimp, tomatoes, onions, crostini

### ROCKFISH 24

Roasted beet caprese, mozzarella, pears, sage, crushed walnuts, EVOO, balsamic reduction

### HALIBUT 35

Acorn squash bowl, prosciutto, wilted spinach, peas, shallots, goat cheese, crushed pumpkin seeds, seafood bisque

### TUNA 22

Med rare Texas rubbed ahi tuna, seasonal vegetables, roasted Yukon gold potatoes, pimento cheese sauce

### BOURBON STREET ALFREDO 24

Dry rubbed pork tenderloin, Gulf shrimp, blistered tomatoes, romesco, peas, wilted spinach, alfredo sauce

### SIRLOIN FILET 29

8 oz. top sirloin filet, bacon jam, broccoli loaded potato, herb butter, Green Goddess sauce

### PORK TENDERLOIN 21

Texas dry rubbed pork tenderloin, green beans, pumpkin grits, bleu cheese sauce

### AIRLINE CHICKEN 19

Bone-in 8 oz. chicken breast, roasted seasonal vegetable, pumpkin grits, herb pan sauce

## SIDES

Onion Rings 10	Green Beans 5
French Fries 3	Spinach 5
Cabbage Slaw 3	Jasmine Rice 4
Butter Peas 4	Pumpkin Grits 4
Seasonal Vegetables 5	Roasted Yukon Potatoes 5

GLUTEN-FREE