



CONRAD'S

RESTAURANT WEEK

LUNCH 11 AM - 4 PM \$20.22 FOR 3 COURSES

JANUARY 21 - JANUARY 30

STARTERS

choose 1

Soup

Choose Maryland Crab or Soup du Jour

Salad

Small Caesar or Conrad

Boujee Bread

Pull-apart mini baguette toasted with pepperoni & provolone

Deviled Eggs

6 Deviled eggs with Chef's choice of fresh toppings

Crab Fries

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

Angels on Horseback

(4) lightly fried cornmeal crusted oysters wrapped in bacon, tiger sauce, pickled shallots

MAINS

choose 1

Green Goddess Crunch

Red and green leaf lettuces, cucumber, avocado, mozzarella, broccoli sprouts, Green Goddess sauce, marbled rye

Fall Harvest Salad

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

Tacos

Choose Gulf shrimp, or Tony's catch, or Chicken, 2 flour tortillas, lettuce, pico de gallo, pickled red cabbage, queso fresco, Sriracha aioli

Fried Oyster Sandwich

Lightly fried cornmeal crusted oysters, lettuce & tomato on toasted white bread with cocktail sauce

Shrimp & Spinach Pizza

House-made fresh pizza dough, Gulf shrimp, spinach, shallots, cheddar cheese

Korean BBQ Chicken Sandwich

Panko fried boneless chicken breast, carrot, cabbage & jalapeno slaw on a toasted brioche bun

DESSERT

choose 1

Chef's Bread Pudding

Daily flavor of fresh made bread pudding served with vanilla ice cream

Nutella Arancini

(2) lightly fried sweet rice balls stuffed with nutella, tossed in cinnamon & sugar, served with nutella ganache sauce

Please inform your server of any dietary requirements before ordering.



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RESTAURANT WEEK
DINNER 4 PM- CLOSE \$35.22 FOR 3 COURSES
JANUARY 21 - JANUARY 30

STARTERS

choose 1

Soup

Choose Maryland Crab, Cream of Crab or Soup du Jour

Salad

Small Caesar or Conrad

Roasted Beet Caprese

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

Pad Thai Sprouts

Lightly fried brussels sprouts, cashews, sesame seeds, pad thai sauce

Shrimp Coddies

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

MAINS

choose 1

Oyster Cobb

(3) fried local oysters, hard-boiled egg, avocado, bacon, tomato, bleu cheese, green goddess dressing

Fish & Chips

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

Fried Oyster Platter

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

Swordfish

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

Airline Chicken

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

Crabcake Entrée

5oz. Jumbo lump crab cake, fries, cabbage slaw

DESSERT

choose 1

Chef's Bread Pudding

Daily flavor of fresh made bread pudding served with vanilla ice cream

Nutella Arancini

(2) lightly fried sweet rice balls stuffed with nutella, tossed in cinnamon & sugar, served with nutella ganache sauce