

**BEST CRABS**  
in Baltimore



9654 Belair Rd Perry Hall, MD 21236  
410.529.FISH

www.conradscrabs.com/perryhall

No split checks on parties of 6 or more  
20% gratuity added to parties of 6 or more

## CRABS

Market Price

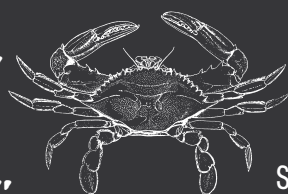
SMALL: 5" - 5 3/4"

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"



## STARTERS

## RAW BAR

CHESAPEAKE STEAMER 29

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

SNOW CRAB CLUSTERS 45

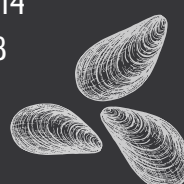
STEAMED SHRIMP

1/2 lb. 15 1 lb. 28

STEAMED LITTLENECK CLAMS 14

STEAMED TOPNECK CLAMS 18

STEAMED PEI MUSSELS 12



CRAB PRETZEL DIP 15  
Crab dip, pretzels, cheddar cheese

CRAB FRIES 15  
Crab meat, cream of crab, pancetta, cheddar cheese, fries

CRAB BALLS 18  
(4) Beer-battered crab balls, Sriracha aioli

MUSSELS 14  
White Wine or Fra Diavolo, crostini

DEVILED EGGS 8  
Chef's choice of fresh toppings

WINGS 15  
Jumbo Wings, Choose Buffalo, Chesapeake, Bar "Bay" Q

ZUCCHINI GARLIC BITES 10  
Baked zucchini balls, tomato sauce

FRIED CALAMARI 17  
Italiano or Boom-Boom

COCONUT SCALLOPS 17  
Pineapple salsa, coconut "snow", coconut beurre blanc

TUNA CRUDO 15  
Capers, radish sprouts, endive, radicchio, honey soy sauce

BRUSCHETTA DI PARMA 12  
Prosciutto, ricotta, apple, honey, arugula

PORK SPRING ROLLS 10  
Served with apricot ginger dipping sauce

ASPARAGUS PASTRY PUFFS 12  
Prosciutto, goat cheese, lemon dill aioli

FRIED BRUSSELS SPROUTS 12  
Pancetta, sherry bleu cheese cream sauce, balsamic

## SALADS

CONRAD'S SALAD 10  
Mixed greens, feta, olives, tomatoes, cucumber, red onion, white balsamic vinaigrette

CAESAR SALAD 10  
Romaine, radicchio, parmesan cheese, croutons, Caesar dressing

FARMER'S MARKET 14  
Romaine, spinach, blueberries, strawberries, zucchini, pickled red onions, avocado, goat cheese, strawberry lemon vinaigrette

ARUGULA SALAD 14  
Watermelon, pickled red onion, cucumber, pine nuts, feta, basil mint vinaigrette

CARNE ASADA SALAD 19  
5 oz. hanger steak, corn, tomato, avocado, tortilla strips, Green Goddess dressing

SOUP & SALAD COMBO 12- Half Conrad or Caesar Salad with choice of Soup

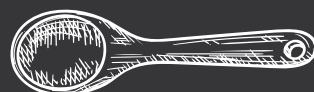
## SOUPS

MARYLAND CRAB 7 CREAM OF CRAB 9

CONRAD'S BLEND 8 SOUP DU JOUR 8

ADD TO ANY SALAD OR ENTREE

AHI TUNA 15  
SALMON 10  
MAHI-MAHI 12  
JUMBO LUMP 17  
GULF SHRIMP 14  
SCALLOPS 14  
CRAB CAKE 18  
CRAB IMPERIAL 18  
HANGER STEAK 14  
CHICKEN 8



## FROM THE SEA



CRAB CAKE (S) 25/39  
5 oz. jumbo lump, fries, slaw

CRAB FLUFF (S) 25/39  
Beer-battered jumbo lump crab cake, fries, slaw

SOFT SHELL CRAB (S) 25/39  
Pan-seared, fries, slaw

FRIED HARD CRAB 25  
Large hard crab, 5 oz. crab cake, beer-battered and fried, fries, slaw

STUFFED SHRIMP 35  
Gulf shrimp, crab imperial, asparagus, roasted potatoes

FISH & CHIPS 18  
Beer-battered cod, fries, slaw

FRIED SHRIMP 22  
Beer-battered Gulf shrimp, fries, slaw

FRESH CATCH mkt  
Choice of fish, preparation, and 2 sides

HONEY ALMOND SALMON 24  
Broccoli, roasted potatoes, citrus beurre blanc

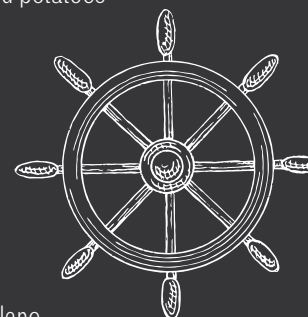
CAPTAIN'S PLATTER 39  
5 oz. crab cake, scallops, Gulf shrimp, fries, broccoli

SWORDFISH AU POIVRE 25  
Peppercorn crust, asparagus, smashed potatoes, cognac cream sauce

BLACKENED MAHI 22  
Broccoli, pineapple salsa, pickled red onions, pineapple rum beurre blanc

ROCKFISH 24  
Asparagus, baby carrots, guanciale, leek cream sauce

ESPRESSO RUBBED AHI 24  
Broccoli, baby carrots, radish sprouts, beurre blanc



## FROM THE LAND



STEAK & FRITES 36  
12 oz. New York strip, asparagus, rosemary shoestring frites, lemon dill aioli

CORNERED BEEF & SMASH 22  
Cored beef, smashed potatoes, baby carrots, grainy mustard au jus

ESPRESSO RUBBED PORCHETTA 21  
Pine nut, blueberry, lemon, porchetta roll, asparagus, smashed potatoes

HANGER STEAK 29  
10 oz. hanger steak, cornbread, broccoli, bar "bay" q

STUFFED TUSCAN CHICKEN 19  
Tomato, spinach, broccoli, ricotta, parmesan risotto

## SIDES

ASPARAGUS 5  
SPINACH 5  
BROCCOLINI 5

BABY CARROTS 4  
PINEAPPLE SALSA 4  
EAR OF CORN 3

SMASHED POTATOES 5  
ROASTED POTATOES 5  
PARMESAN RISOTTO 5

FRENCH FRIES 4  
CORNBREAD 5  
ONION RINGS 10

Guests with food allergies, chronic illness, or immune disorders are more at risk when consuming raw proteins; therefore they should be consumed fully cooked.

## PASTA & RISOTTO

BACON & LEEK 19  
Asparagus, pine nuts, egg noodles, leek cream sauce

CRAB CACCIATORE 25  
Jumbo lump crab, peppers, onion, tomato, rigatoni

ZUCCHINI & SHRIMP PESTO 22  
Gulf shrimp, basil pesto, parmesan, zoodles

RISOTTO CARBONARA 19  
Guanciale, fried egg, parmesan risotto

ITALIAN WEDDING RISOTTO 22  
Meatballs, spinach, parmesan risotto



## SANDWICHES

SERVED CHESAPEAKE CHIPS OR SLAW OR CORN  
FRENCH FRIES 1.50 ONION RINGS 3.00

CRAB CAKE 22  
5 oz. jumbo lump, lettuce, tomato, brioche bun

SOFT SHELL CRAB 22  
Pan-seared soft shell crab, lettuce, tomato, white toast

SHRIMP SALAD 14  
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, slaw, 1000 Island dressing, Swiss cheese, marbled rye

CONRAD'S SEAFOOD CLUB 25  
Fried jumbo lump crab cake, shrimp salad, lettuce, tomato, white toast

BURGER 15  
Cheddar, lettuce, tomato, brioche bun

MAHI GODDESS CRUNCH 17  
Mixed greens, cucumber, avocado, radish sprouts, mozzarella, Green Goddess dressing, marbled rye

PORCHETTA 14  
Broccoli, caramelized onion, provolone, lemon dill aioli, hoagie roll

IRISH DIP 16  
Cored beef, Swiss cheese, hoagie roll, grain mustard au jus

CHICKEN CORDON BLEU 14  
Fried chicken, prosciutto, Swiss cheese, grain mustard, radish sprouts, ciabatta

