



SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

CRAB CAKE 17

Broiled 5oz. MD jumbo lump crab cake, lettuce, tomato, tartar, brioche bun

SOFT SHELL SANDWICH 17

Pan-seared soft shell, lettuce, tomato, white toast, tartar sauce

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 13

Blackened salmon, cabbage slaw, 1000 Island dressing, Swiss cheese, grilled rye

Substitute French Fries \$1.50

CONRAD'S SEAFOOD CLUB 22

Fried MD jumbo lump crab cake, shrimp salad, lettuce, tomato, toasted white

SHRIMP SALAD 12

Chesapeake seasoning, lettuce, tomato, brioche bun

BURGER 12

Half pound, hand-pressed patty, cheddar, lettuce, tomato, brioche bun

SHORT RIB GRILLED CHEESE 14

Braised beef short rib, caramelized onions, arugula, fontina, grilled sour dough bread, beer cheese dipper

RANCH CHICKEN CLUB 12

Buttermilk fried chicken breast, lettuce, tomato, bleu cheese crumble, fried egg, bacon, ranch, white toast

BEER

Budweiser 4	Angry Orchard 5
Bud Light 4	Corona 5
Bud Light Lime 4	Corona Light 5
Coors Light 4	Guinness Pub Can 6.5
Coors N/A 4	Heineken 5
Miller Lite 4	Heineken Light 5
Michelob Ultra 4.75	Heineken 0.0 5
Natty Boh 3.5	Sam Adams Lager 5
Natural Light 3.5	White Claw 5 (assorted flavors available)

Check in on the Untappd App to see complete draft beer menu and descriptions

HAPPY HOUR IN THE BAR 3 PM-6 PM MONDAY THRU FRIDAY

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

75 Cent Wings & Shrimp- (minimum 6)
\$18 Chesapeake Steamer- Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion, corn

TUESDAY- CRAB FEAST FOR 2

1 dozen small males, 2 ears of corn, tomato & cucumber salad, onion rings, pitcher of domestic beer

WEDNESDAY- CRAB CAKE NIGHT

\$15 Crab Cake Sandwich or Single Entree, \$25 Double Crab Cake Entree

THURSDAY - FISH & CHIPS

\$10 Fish and Chips Entree with Slaw

FRIDAY - HAPPY HOUR SPECIAL

\$15 Red or White Sangria in keepsake Conrad's mason jar, \$3 Fireballs (3pm-6pm bar only)

SATURDAY - CRUSHES

\$6 Crushes 11 am -3 pm (bar only)

SUNDAY- BURGER, BEERS & CRUSHES

\$7 Burger with lettuce, tomato, cheddar, Chesapeake Chips
\$13 Bartender's choice domestic buckets & \$6 Crushes ALL DAY (bar only)

WINE

WHITES

OYSTER BAY SAUVIGNON BLANC 9/32

Marlborough, New Zealand

KENDALL JACKSON CHARDONNAY 11/40

Santa Rosa, California

BOORDY REISLING 8/28

Hydes, Maryland

FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

MOSCATO CASTELLO POGGIO 8/28

Pavia, IGT, Italy

OYSTER BAY ROSE 9/32

Marlborough, New Zealand

RIONDO PROSECCO 10/36

Prosecco, DOC, Veneto Italy

HOUSE 6

Chardonnay, Pinot Grigio, White Zinfandel

REDS

OYSTER BAY PINOT NOIR 9/32

Marlborough, New Zealand

APOTHIC RED BLEND 9/32

Modesto, California

JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

ALAMOS MALBEC 8/28

Mendoza, Argentina

BLACKSTONE MERLOT 8/28

Acampo, California

HOUSE 6

Cabernet Sauvignon, Merlot

\$20 BOTTLES-WHITE (while supplies last)

DUBOEUF CHARDONNAY

BERINGER WHITE ZINFANDEL

\$20 BOTTLES-RED (while supplies last)

HAYES RED BLEND

MARK WEST PINOT NOIR

JOEL GOTT CABERNET SAUVIGNON

COCKTAILS

CRUSHES 7

Choose Orange, Grapefruit, Watermelon, Grape, Blueberry Lemonade, Key Lime

HOUSE MADE SANGRIA 6/20

Choose Red, White, or Peach

CONRAD'S BLOODY MARY 7

Our own Bloody Mary Blend, Smirnoff Vodka, Conrad's Seasoning Rim, Olives, Crab Claw, Try it Spicy!

WATERMELON MARGARITA 11

Patron Silver Tequila, Triple Sec, Watermelon Puree, Mint, Lime, Simple Syrup

BAYBILLY 9

IT'S BACK! Jameson, Lemon, Honey Rosemary Simple Syrup, Thyme Sprig

GRAPEFRUIT ANTI-JITO 9

Cazadores Blanco Tequila, Grapefruit & Lime Juice, Mint, Simple Syrup, Club Soda

BOOZY ROOT BEER FLOAT 9

Smirnoff Vanilla Vodka, Root Beer, Vanilla Ice Cream
(non-alcoholic option available \$6)

SUMMER MULE 9

Tito's Vodka, Blueberries, Cucumber, Mint, Lime, Ginger Beer

RASPBERRY LEMON MULE 8

Smirnoff Raspberry Vodka, Lemon Juice, Simple Syrup, Mint, Ginger Beer

PUCKER UP MARTINI 11

Deep Eddy's Lemon Vodka, Grand Marnier, Lemon, Simple Syrup

APRICOT COSMO 10

Skyy Apricot Vodka, Triple Sec, Cranberry Juice, Lime

DIRTY GIRL MARTINI 13

Grey Goose Vodka, Dry Vermouth, Olive Juice, Bleu Cheese Stuffed Olives

CHOCOLATE ESPRESSO MARTINI 12

Van Gough Double Espresso Vodka, Grey Goose Vanilla, Dorda Chocolate Liqueur, Cream

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

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