

STEAMED CRABS

all prices per dozen, available for purchase by the half dozen

SMALL: 5" - 5 3/4" \$40

MEDIUM: 5 3/4" - 6 1/4" \$70

LARGE: 6 1/4" - 6 3/4" \$90

EX-LARGE: 6 3/4" - 7 1/4" \$120

JUMBO: 7 1/4" - 7 3/4" \$140

ASK SERVER FOR DAILY AVAILABILITY

CRAB FEAST \$99

2 dz. small males, 1 lb. steamed shrimp, 20 wings, 12 domestic beers



OYSTERS CHESAPEAKE 14

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

OYSTERS ROCKEFELLER 13

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

GRILLED OYSTERS 12

6 flame grilled local oysters, soppressata, parmesan, lemon, parsley, butter

RAW BAR

CHESAPEAKE STEAMER 25

Gulf shrimp, PEI mussels, clams, potatoes, carrots, onions

SNOW CRAB CLUSTERS MARKET PRICE

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

STEAMED CLAMS 14

One dozen steamed clams served with drawn butter

STEAMED SHRIMP

1/2 lb. 13 1 lb. 23

Ex-large Gulf shrimp steamed with onions

STEAMED PEI MUSSELS 12

One pound served with drawn butter

CAPTAIN'S TOWER MARKET PRICE

12 oysters (4 Locals, 4 Wellfleets, 4 Raspberry Pts.) Chilled Snow Crab Legs, Crab Claws, Jumbo Lump Crab Meat

STARTERS

CRAB PRETZEL DIP 14

Crab dip, pretzels, cheddar cheese

CRAB FRIES 13

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

CRAB BALLS 15

Beer-battered mini crab balls, Sriracha aioli

CRAB MAC 14

MD crab meat, creamy cheese sauce, pasta

ROCKFISH BITES 12

Beer-battered local rockfish, Sriracha aioli

CHARCUTERIE BOARD 19/35

Assorted cheese, imported meats, fresh fruit, olives, crackers

FRIED CALAMARI 12

Flash-fried, marinara, Sriracha aioli

SEARED SCALLOPS 17

Roasted root vegetables, chorizo and apple hash, hard cider rum reduction, apple chips

FRIED BRUSSELS SPROUTS 10

Lightly fried Brussels sprouts, pancetta, sherry, bleu cheese cream sauce, balsamic glaze

MUSSELS FRA DIAVOLO 14

PEI mussels, romesco, toasted baguette

CUBAN SLIDERS 12

Mini brioche buns, slow-cooked pork belly, pickles, Swiss cheese

WINGS 12

Choose Buffalo, Chesapeake, or Texas BBQ Dry Rub

DEVILED EGGS 8

Chef's choice of fresh toppings

CAULIFLOWER BITES 8

Fried, buffalo marinated cauliflower, Sriracha ranch dipping sauce

SOUPS & SALADS

MARYLAND CRAB SOUP 7

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

CREAM OF CRAB 9

Pancetta, Chesapeake cream broth, sherry, MD crab meat

CONRAD'S BLEND 8

A mix of Maryland and Cream of Crab soups

SOUP & SALAD COMBO 11

Choice of soup and half Caesar or Conrad salad



CONRAD SALAD 8

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

CONRAD'S CLASSIC CAESAR SALAD 8

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

GRILLED CAESAR 12

Chargrilled head of romaine lettuce, shaved parmesan, fried capers, Caesar dressing, croutons, balsamic glaze

OYSTER COBB SALAD 16

Fried oysters, mixed greens, tomato, avocado, cucumber, bleu cheese, bacon, hard-boiled egg, cilantro vinaigrette

ROASTED BEET SALAD 13

Roasted red and golden beets, shaved red onion and fennel, candied walnuts, pears, mixed greens, feta cheese, pear vinaigrette

MAINS

CRAB CAKE(S) 21/33

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

CRAB FLUFF(S) 21/33

Beer-battered, lightly fried, 5oz. jumbo lump crab cake(s), fries, cabbage slaw, tartar sauce

FRIED HARD CRAB 25

Beer-battered, large blue crab, stuffed with a jumbo lump crab cake, fries, cabbage slaw

STUFFED SHRIMP 29

Jumbo Gulf shrimp (4), crab imperial, hassle back au gratin, broccolini

FRIED OYSTERS 19

Hand-breaded oysters (5), fries, cabbage slaw, cocktail sauce

FISH & CHIPS 15

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

FRESH CATCH 24

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

CAPTAIN'S PLATTER 34

5 oz. Jumbo lump crab cake, Gulf shrimp, Tony's fresh catch, grilled oysters, fries, broccolini

ROCKFISH BOUILLIABASSE 25

local rockfish, Gulf shrimp, PEI mussels, littleneck clams, tomato, Chesapeake saffron broth

POTATO SNAPPER 24

Red snapper, hassle back au gratin potatoes, mixed wild mushrooms, loaded potato bisque

SALMON WELLINGTON 22

Pan-roasted salmon, hassle back au gratin potatoes, creamy cheddar spinach, puff pastry, lemon caper sauce

HALIBUT 28

Pan-seared halibut, roasted root vegetable and chorizo hash, red beet puree, sauteed spinach, pear beurre blanc

SIRLOIN FILET 22

8 oz. top sirloin filet, hassel back au gratin potatoes, wild mushrooms, demi-glaze

BAKED TUSCAN CHICKEN 19

Chicken breast, wild mushrooms, sun-dried tomatoes, spinach, provolone, fresh herb cream sauce, penne pasta

PORK BELLY & SHRIMP BLEU CHEESE ALFREDO 19

Slow-cooked pork belly, Gulf shrimp, shallots, sherry, bleu cheese alfredo, fettucini

SIDES

Fries 3

Cabbage Slaw 3

Broccolini 4

Wild Mushrooms 4

Creamy Cheddar Spinach 5

Hassel Back Au Gratin 5

Root Veg & Chorizo Hash 5

Pasta with Garlic Butter 4

Spinach 5

GLUTEN-FREE



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

SHRIMP SALAD 12

Chesapeake seasoning, 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 13

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

ANGRY OYSTER PO' BOY 15

Buffalo fried oysters, shredded lettuce, tomatoes, dill pickles, Sriracha ranch dipping sauce

Substitute French Fries \$1.50

CONRAD'S SEAFOOD CLUB 22

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

BURGER 12

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

PIT BEEF SANDWICH 14

Open pit, slow-cooked beef brisket, sliced red onion, brioche bun, tiger sauce

CHICKEN CORDON BLEU 12

Pan-seared chicken breast, crispy, thin-sliced pork belly, melted Swiss cheese, ciabatta bread

CHEF'S HOT HOAGIE 15

Salami, ham, mortadella, provolone, lettuce, tomato, red wine vinaigrette, ciabatta bread

BEER

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| 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) |

HAPPY HOUR IN THE BAR

3-6 PM MONDAY-THURSDAY, ALL DAY FRIDAY!

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

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

75¢ Wings & Shrimp- (minimum 6)
\$18 Chesapeake Steamer- Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion
\$3 Margaritas & Mojitos (bar only)

TUESDAY- CRAB FEAST FOR 2

1 dozen small males, tomato & cucumber salad, onion rings, pitcher of domestic beer
\$4 Tito's (bar only)

WEDNESDAY- CRAB CAKE NIGHT

\$15 Crab Cake Sandwich or Single Entree, \$25 Double Crab Cake Entree,
Half priced bottles of wine, \$4 Whiskey (bar only)

THURSDAY - OYSTER DAY

\$1 Locals, \$7 Oyster Appetizers (Rockefeller/Chesapeake/Grilled), \$15 Fried Oyster Entree
\$4 Craft Drafts & White Claws (bar only)

FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day & \$3 Fireballs (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

COCKTAILS

CRUSHES 7.5

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

HOUSE MADE SANGRIA 6.5/22

Choose Red, White, or Apple

CONRAD'S BLOODY MARY 7

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

APPLE PIE MARGARITA 10

Cazadores Tequila, Sour Apple Pucker, Apple Cider, Cinnamon & Sugar Rim

CINNAMON OLD FASHIONED 13

BSB Bourbon, Cinnamon Simple Syrup, Orange & Walnut Bitters

GRANHATTAN 11

Gran Marnier, Larceny Bourbon, Sweet Vermouth, Italian Cherry, Orange Zest, Orange Bitters, on the rocks or up

S'MORES 9.5

Grey Goose Vanilla, Kahlua, Cream, Chocolate Graham Cracker Rim

CRANBERRY MULE 9

Tito's Vodka, Cranberry Juice, Ginger Beer, Rosemary

SALTY BAKER 9

Stoli Karamel, Apple Cider, Ginger Beer

PUMPKIN SPICE MARTINI 9

Pinnacle Whipped Vodka, Fulton's Pumpkin Cream, Pumpkin Spice Liqueur

WHITE PAMAGRANATE COSMO 10

Smirnoff Citrus, Pama Liqueur, White Cranberry Juice, Cranberries

DIRTY GIRL MARTINI 13

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

CHOCOLATE PEANUT BUTTER MARTINI 12

Skrewball Peanut Butter Whiskey, Dorda Chocolate Liqueur, Kahlua

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

