

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

\$145 (SMALL)/\$230 (MEDIUM)

3 dz. small or medium males, 6 ears of corn, 1 lb. steamed shrimp, onion rings, 6 domestic beers



RAW BAR

CHESAPEAKE STEAMER 25

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

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

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 CLUSTER SCAMPI 14

Blue crab clusters, garlic, white wine, charred lemon, cream, fresh herbs, toasted baguette

CRAB MAC 14

MD crab meat, creamy cheese sauce, pasta

FRIED CALAMARI 12

Flash-fried, marinara, Sriracha aioli

SEARED SCALLOPS 17

Bruleed peaches stuffed with bleu cheese, candied walnuts, peach buerre blanc, blueberry gastrique

TUNA CRUDO 12

Sesame soy marinated ahi tuna (raw), shallots, watermelon, cucumber, radish, blueberry vinaigrette

MUSSELS FRA DIAVOLO 14

PEI mussels, romesco, toasted baguette

ROCKFISH BITES 12

Beer-battered local rockfish, Sriracha aioli

STREET CORN 8

Grilled corn, Sriracha aioli, queso fresco, pico de gallo, romesco, lime

WINGS 12

Choose Buffalo, Chesapeake, or Sake Honey Soy

DEVILED EGGS 8

Chef's choice of fresh toppings

SOUPS & SALADS

MARYLAND CRAB SOUP 7

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

CREAM OF CRAB 9

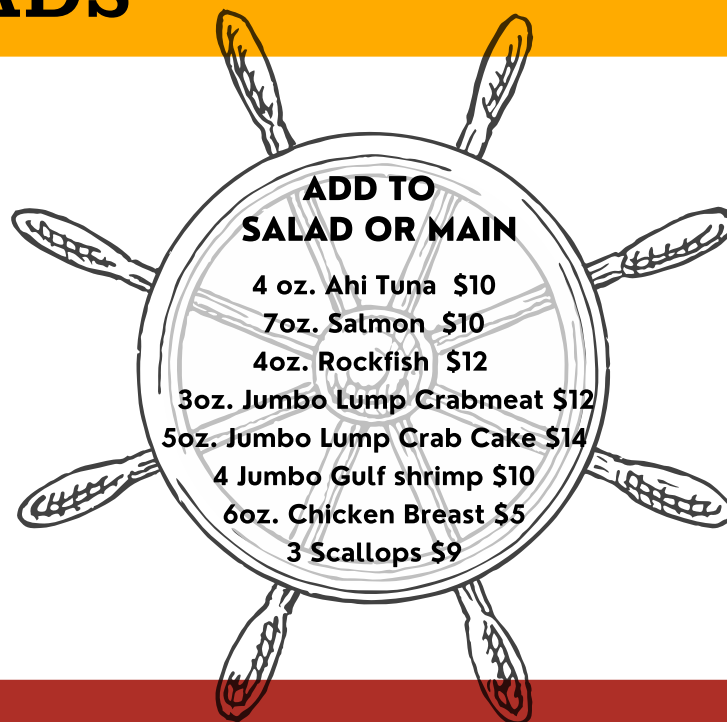
Pancetta, Chesapeake cream broth, sherry, MD crab meat

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

CAESAR SALAD 8

Romaine lettuce, radicchio, parmesan cheese, croutons, Caesar dressing

ROASTED CORN SALAD 13

Grilled corn, red onion, tomato, radicchio, spinach, feta, avocado, cilantro lime vinaigrette, tortilla bowl

MD COBB SALAD 19

Mixed greens, jumbo lump, Gulf shrimp, tomato, avocado, bleu cheese, bacon, hard-boiled egg, cilantro vinaigrette

PEACH ORCHARD SALAD 12

Sliced peaches, candied walnuts, red onion, bleu cheese, mixed greens, ranch dressing

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, Yukon Gold potato hash, broccolini

SOFT SHELL CRAB(S) 21/33

Pan-seared soft shell crab(s), fries, cabbage slaw, tartar sauce

FRIED SHRIMP 19

Hand-breaded jumbo Gulf shrimp (5), fries, cabbage slaw, cocktail sauce

FISH & CHIPS 15

Beer-battered cod, fries, cabbage slaw, malt creole

CAPTAIN'S PLATTER 38

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

FRESH CATCH 24

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

BALTIMORE BOULLIABAISSE 19

Blue crab cluster, Gulf shrimp, PEI mussels, littleneck clams, whitefish, tomato, Chesapeake saffron broth

PACIFIC SNAPPER 27

Red snapper, littleneck clams, potatoes, broad beans, onions, romesco pan stew

SHRIMP VODKA 19

Jumbo Gulf shrimp, roasted tomatoes, vodka rose sauce, parmesan, pasta

CHICKEN PAD THAI 19

Chicken breast, broccolini, spinach, cashews, sesame seeds, lime, rice noodles

SIRLOIN FILET 22

8 oz. top sirloin filet, Yukon potato hash, broccolini, demi-glaze

BEEF SHORT RIB 22

Braised short ribs, jasmine rice, sweet Thai chili, bok choy, nuts, lime, ginger soy broth

SIDES

Fries 3	Jasmine Rice 4
Cabbage Slaw 3	Ear of Corn 2.5
Broccolini 4	Yukon Gold Potato Hash 5
Bok Choy 4	Pasta with Garlic Butter 4
Spinach 4	

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

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