



# 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 (white supplies last)

DUBOEUF CHARDONNAY

BERINGER WHITE ZINFANDEL

## \$20 BOTTLES-RED (white 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