

STEAMED CRABS

market price, available for purchase by the half dozen

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"

ASK SERVER FOR DAILY AVAILABILITY



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 Blue points, 4 Raspberry Pts.) 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, pancetta, sherry, bleu cheese cream sauce, balsamic glaze

MUSSELS 14

Choose from White Wine or Fra Diavolo

CUBAN SLIDERS 12

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

WINGS 15

10 Jumbo Bone-In Wings, Choose Buffalo, Chesapeake, or Texas BBQ Dry Rub

DEVILED EGGS 8

Chef's choice of fresh toppings

CAULIFLOWER BITES 8

Lightly fried buffalo 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

ADD TO SALAD OR MAIN

4 oz. Ahi Tuna \$10

7oz. Salmon \$10

4oz. Rockfish \$12

3oz. Jumbo Lump Crabmeat \$12

5oz. Jumbo Lump Crab Cake \$14

4 Jumbo Gulf shrimp \$10

6oz. Chicken Breast \$6

3 Scallops \$10

Beef Brisket \$10

Pork Belly \$9

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

TUNA POKE BOWL 17

Raw ahi tuna, sesame vinaigrette, cucumber, avocado, radish, jalapenos, red cabbage, seaweed salad, jasmine rice, lime, tortilla bowl

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, crab imperial, hasselback au gratin, broccolini

FRIED OYSTERS 19

Hand-breaded oysters, 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, hasselback au gratin potatoes, mixed wild mushrooms, loaded potato bisque

SALMON WELLINGTON 22

Pan-roasted salmon, hasselback 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

TEXAS BBQ TUNA 27

Texas style dry rub ahi tuna, rare, spinach, root vegetable and chorizo hash, mustard seed pear beurre blanc

SIRLOIN FILET 22

8 oz. top sirloin filet, hasselback 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, fettuccine

SIDES

Hasselback Au Gratin 5

Fries 3

Root Veg & Chorizo Hash 5

Cabbage Slaw 3

Broccolini 4

Pasta with Garlic Butter 4

Wild Mushrooms 4

Spinach 5

Creamy Cheddar Spinach 5

GLUTEN-FREE