

STEAMED CRABS

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

Market Price

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"

Corn on the Cob
\$2.50 per ear \$24 per dozen



RAW BAR

CHESAPEAKE STEAMER 29

Gulf shrimp, PEI mussels, blue crab cluster, corn, 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. 14 1 lb. 26

Ex-large Gulf shrimp steamed with onions

STEAMED PEI MUSSELS 12

One pound served with drawn butter

STARTERS

CRAB PRETZEL DIP 15

Crab dip, pretzels, cheddar cheese

CRAB FRIES 15

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

CRAB BALLS MKT

(4) Beer-battered mini crab balls, Sriracha aioli

MUSSELS 14

White Wine or Fra Diavolo, toasted baguette

ROCKFISH BITES 13

Beer-battered local rockfish, Sriracha aioli

FRIED CALAMARI 14

Flash-fried, marinara, Sriracha aioli

CHAI TEA SCALLOPS 17

Pan-seared, chai dusted scallops, citrus bierre blanc, succotash, dehydrated oranges

STREET CORN 10

(2) Grilled ears of corn, pico de gallo, Sriracha aioli, queso fresco, lime

PAD THAI SPROUTS 10

Lightly fried brussels sprouts, cashews, sesame seeds, shaved radish pad Thai sauce,

CAULIFLOWER ARANCINI 12

100% cauliflower rice balls, Gulf shrimp, peas, sun-dried tomatoes, queso fresco, tarragon, cheddar, seafood bisque

MOZZARELLA TOAST 16

House-made mozzarella, prosciutto, peaches, basil, EVOO, balsamic glaze, ciabatta

EGGPLANT ROLLATINI 12

Grilled eggplant stuffed with goat cheese, prosciutto, basil, marinara, parmesan cheese

WINGS 15

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

DEVILED EGGS 8

6 deviled eggs with Chef's choice of fresh toppings

PIGS IN A BLANKET 12

Mini all beef hot dogs rolled and baked in puff pastry, mustard & relish

SOUPS & SALADS

MARYLAND CRAB SOUP 7

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

CREAM OF CRAB 9

Chesapeake cream broth, sherry, crab meat

CONRAD'S BLEND 8

A mix of Maryland and Cream of Crab soups

SOUP & SALAD COMBO 12

Choice of soup and half Caesar or Conrad salad

ADD TO SALAD OR MAIN

4 oz. Ahi Tuna \$10

7oz. Salmon \$10

Soft Shell Crab \$17

3oz. Jumbo Lump Crabmeat MKT

5oz. Jumbo Lump Crab Cake MKT

4 Jumbo Gulf shrimp \$12

6oz. Chicken Breast \$8

3 Scallops \$12

8 oz. Beef Sirloin \$18

6 oz. Pulled Pork \$10

CONRAD SALAD 9

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

CONRAD'S CLASSIC CAESAR SALAD 9

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

TUNA TATAKI 17

Chilled, seared rare, ahi tuna, shaved jalapeno, sesame seeds, micro greens, radish, seaweed salad, soy ginger dipping sauce

CHESAPEAKE COBB SALAD 14

Mixed greens, cherry tomatoes, roasted corn, bacon, bleu cheese crumbles, avocado, hard-boiled egg, honey Chesapeake vinaigrette

CRAB & CORN SALAD 19

Tossed crab meat, roasted corn, red onion, radicchio, cherry tomatoes, queso fresco, corn tortillas, citrus ranch dressing

MAINS

Substitute Onion Rings for any side \$3

CRAB CAKE(S) MKT

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

CRAB FLUFF(S) MKT

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

FRIED HARD CRAB 25

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

STUFFED SHRIMP MKT

Jumbo Gulf shrimp (4), crab imperial, rosemary potatoes, green beans

BEER-BATTERED SHRIMP 21

(5) Hand-battered, lightly fried Gulf shrimp, fries, cabbage slaw, cocktail sauce

FISH & CHIPS 18

Beer-battered cod, fries, cabbage slaw

FRESH CATCH 27

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

CAPTAIN'S PLATTER MKT

5 oz. Jumbo lump crab cake, Gulf shrimp, scallops, fries, grilled vegetables

CHESAPEAKE ROCK RISOTTO 25

7 oz. local rockfish, blue crab clusters, spinach, peas, parmesan risotto

CARROT SNAPPER 26

Pan-seared red snapper, Chesapeake carrot bisque, roasted baby carrots, wilted spinach, thyme

HONEY ALMOND SALMON 24

Toasted almond, honey glazed salmon, rosemary potatoes, sauteed green beans, citrus bierre blanc

SOFT SHELL CAPRESE 21/33

Pan-seared soft shell crab(s), house-made mozzarella, tomato, basil, EVOO, balsamic glaze, crab bisque

JAMBALAYA 22

Gulf shrimp, chorizo, pulled pork, mussels, blue crab clusters, jambalaya rice

SIRLOIN FILET 29

8 oz. top sirloin filet, rosemary potatoes, grilled zucchini, squash & eggplant

THAI CHICKEN 19

Sweet chili & soy glazed chicken breasts, over a salad of Napa cabbage, radish, cucumber, carrots, red cabbage, spicy almonds, sesame seeds, seaweed salad, peanut butter vinaigrette

SIDES

French Fries 3

Green Beans 5

Cabbage Slaw 3

Spinach 5

Grilled Vegetables 4

Parmesan Risotto 4

Baby Carrots 4

Rosemary Potatoes 5

Succotash 5

Steamed Corn 2.5

Onion Rings 10

GLUTEN-FREE