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# SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw

## CRAB CAKE MKT

Broiled 5oz. MD jumbo lump crab cake, lettuce, tomato, tartar, brioche bun

## SHRIMP SALAD 14

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 15

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

## FRIED OYSTER GRILLED CHEESE 16

Lightly fried, cornmeal crusted local oysters, bacon jam, pimento cheese, grilled white bread

Substitute French Fries \$1.50 Onion Rings \$3

## CONRAD'S SEAFOOD CLUB MKT

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

## BURGER 15

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

## CHICKEN SALAD 13

Chicken breast, caramelized cashews, pears, sweet Thai mayo, broccoli sprouts, marble rye toast

## SHORT RIB GRILLED CHEESE 16

Slow-cooked beef short rib, caramelized onions, pimento cheese, spinach, grilled white bread

## GREEN GODDESS CRUNCH 12

Red and green leaf lettuces, cucumber avocado, mozzarella, broccoli sprouts, Green Goddess sauce, marbled rye

# WEEKLY SPECIALS

**MONDAY- STEAMER NIGHT - 75¢ Boneless Buttermilk Chicken Bites & Steamed Shrimp (minimum 6), \$22 Chesapeake Steamer \$4 Tito's (bar only)**

**TUESDAY- TACOS - \$3 Each Shrimp, Fish, Chicken Tacos, \$4 Margaritas & Mojitos (bar only), Free Kid's Meal w/ Purchase of Adult Entree**

**WEDNESDAY- CRAB CAKE NIGHT - \$5 OFF Crab Cakes (Sandwich or Entrees), Half priced bottles of wine, \$4 Whiskey (bar only), CHARM CITY TRIVIA - 7 pm - 9 pm ~ FREE to play!**

**THURSDAY - OYSTER DAY! - Half-priced Oyster Appetizers, \$17 Fried Oyster Entree, \$1 Raw Local Oysters, \$12 Fish & Chips Entree \$4 Craft Drafts & White Claws (bar only)**

**FRIDAY - HAPPY HOUR SPECIAL - Happy Hour All Day (bar only, food specials til 6 pm), \$3 Fireballs (bar only), \$15 - 32 oz. Sangria, LIVE MUSIC on the patio 6 pm-9 pm**

**SATURDAY - BEST CRUSHES IN TOWN! - \$7 Crushes 11 am -3 pm**

**SUNDAY- BURGER, BEERS & CRUSHES - \$9 Burgers, \$15 Pitchers & \$7 Crushes ALL DAY!**

# BEER

## HAPPY HOUR IN THE BAR

3-6 PM MONDAY-THURSDAY

ALL DAY HAPPY HOUR DRINKS ON FRIDAY!

Budweiser 4  
Bud Light 4  
Coors Light 4  
Miller Lite 4  
Michelob Ultra 4.75  
Natty Boh 3.5  
Natural Light 3.5  
Yuengling 4

Angry Orchard 5  
Corona 5  
Corona Premier 5  
Dogfish 60 IPA 6  
Evolution No.3 IPA 6  
Guinness Blonde 6  
Heineken 5  
Heineken 0.0 5  
Sierra Nevada 5  
White Claw 5  
(assorted flavors available)  
Truly Lemonade 5  
(assorted flavors available)

12 BEERS ON DRAFT  
ASK FOR DAILY SELECTION

## CRUSHES 8 "We Crush Our Own!"

Made with fresh fruits and fruit purees, flavored vodkas, triple sec, and Sprite

ORANGE | GRAPEFRUIT | PERFECT | GRAPE | STRAWBERRY | LEMON | LIME  
KEY LIME | PINEAPPLE | SOUR BERRY LEMON | CANTALOUPE |  
BLUEBERRY LEMONADE | PINEAPPLE UPSIDE DOWN | CREAMSICLE  
CRANBERRY ORANGE | APPLE CIDER | CARAMEL APPLE

## MULES 10

### CRANBERRY

Tito's Vodka, Cranberry Juice, Ginger Beer, Lime Juice, Mint

### AUSTIN

Tito's Vodka, Ginger Beer, Lime Juice, Mint

### PUMPKIN

Caramel Vodka, Pumpkin Syrup, Pumpkin Puree, Ginger Beer

### CINNAMON APPLE

Fireball Whiskey, Crown Royal Apple Whiskey, Caramel Syrup, Ginger Beer

### "PAMA" GRANATE

Citrus Vodka, Pama Liqueur, Lime Juice, Ginger Beer, Mint

CONRAD'S OFFERS A VARIETY OF CATERING OPTIONS  
FROM PRIVATE PARTIES, CRAB FEASTS, SPECIAL  
EVENTS & PARTY PLATTERS

FOR MORE INFORMATION PLEASE CONTACT

Ashley at catering.abingdon@conradscrabs.com

or call 443.402.0482

# COCKTAILS

## CONRAD'S BLOODY MARY 8

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

## OYSTER SHOOT FLIGHT 15

Vodka & Cocktail Sauce, Spicy Tequila Cocktail Sauce & Bloody Mary Mix, Conrad's Lager & Bloody Mary Mix, each shooter topped with a raw local oyster

## APPLE BOURBON SMASH 13

Maker's Mark Whiskey, Apple Cider, Cinnamon Syrup, Lemon Juice

## CARAMEL APPLE SANGRIA 8.5

House-made White Sangria, Apple Brandy, Apple Cider, Caramel Syrup

## CRANBERRY FIZZ 13

Sagamore Rye Whiskey, Muddled Cranberries, Spiced Cranberry Syrup, Lime Juice

## PEPPERMINT MOCHA FRAPPUCINO 13

Rumple Minze, Chocolate Liqueur, Baileys, Coffee, Whipped Cream served HOT or COLD

## POMEGRANATE PALOMA 13

Tequila, Pama, Lemon, Lime, White Cranberry & Grapefruit Juices, Pomegranate Syrup

## SWEET ON YOU 10

Gran Marnier, Mt. Gay Rum, Chambord, Pineapple & Orange Juices, Raspberry Puree

## WINTER SPICED OLD FASHIONED 12

Bulleit Bourbon, Spiced Syrup, Italian Cherry, Orange, Chocolate Bitters

## CRANBERRY MOJITO 8.5

Bacardi Silver, Mint, Simple Syrup, Cranberries, Lime Juice, Club Soda

# MARTINIS

## ESPRESSO 11

Double Espresso Vodka, Baileys, Espresso

## GINGER SAGE GIMLET 11

Bombay Sapphire Gin, Sage Ginger Syrup, Lime Juice

## SNICKERDOODLE 9

Rumchata, Vanilla Vodka, Irish Cream, Cinnamon Rim

## DIRTY GIRL 13

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

## PUMPKIN 11

Pinnacle Pumpkin Vodka, Pumpkin Cream, Pumpkin Syrup, Pumpkin Puree

## GRANHATTAN 14

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

## 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

No split checks on 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