

From the Bar

\$15 BOTTOMLESS
WITH FOOD PURCHASE

Bloody Marys,
Orange Crushes or Mimosas

Oysters

ROCKEFELLER 12

Broiled local oysters, crispy bacon,
shallots, garlic, spinach,
provolone cheese

CASINO 12

Broiled local oysters, compound
butter of onion, green & red peppers,
garlic, pancetta,
Chesapeake seasoning

CHESAPEAKE 14

Broiled local oysters, MD crabmeat,
creamy crab sauce, white cheddar

**ASK SERVER FOR DAILY
SELECTION OF
RAW OYSTERS ON THE
HALF SHELL**

Raw Bar

Steamed Gulf Shrimp (21/25 ct)
11 (1/2lb) 19 (1lb)
Littleneck Clam 6 (6)
PEI Mussels 7 (1b)
Snow Crab Clusters MARKET (1b)
Cold Water Lobster Tail
MARKET (8oz)

Sides

Sausage Links 5, Bacon 4,
Egg 2, Toast 2
Asparagus 5, Spinach 4,
Broccoli 4, Bok Choy 4,
Brussel & Pancetta Hash 5,
Fresh Fruit 3, Cabbage Slaw 3,
Fries 3, Au Gratin Potatoes 5,
Potato Hash 4, Polenta Grits 4,
Yukon Gold Potatoes 4

Steamed Crabs
Available



BRUNCH MENU

EVERY SUNDAY
10AM-3PM

Starters

Chicken & Waffles 11

Buttermilk fried chicken, jalapeño cheddar waffle,
maple chili syrup

Blue Crab Beignets 12

Lightly fried beignets, crab meat, onion, jalapeno, leeks,
roasted red peppers, remoulade

Shrimp Spring Rolls 8

Made in-house, Gulf shrimp, cabbage, carrots,
sweet chili sauce

Tuna Poke (GF) 14

Cubed raw ahi tuna, watermelon radish, onion, frisée,
lettuce, radicchio, cucumber, avocado, sesame seeds,
sesame vinaigrette

Bacon Wrapped Scallops (GF) 15

Sea scallops, brussels sprout & pancetta hash,
butternut squash beurre blanc

Big Mac Sliders 9

Mini burger patties, 1000 Island dressing, bread & butter
pickles, onions, lettuce, American cheese

Roasted Kobacha Squash Bowl 9

Stuffed Kobacha squash, brussels sprout & pancetta
hash, goat cheese, micro salad

Add Ons

Chicken (6oz) 4 Salmon (5oz) 7
Ahi Tuna (4oz) 7 Jumbo Shrimp (4) 8

GF = gluten free

Salads

Conrad Salad (GF) 4/8

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

Caesar Salad (GF) 4/8

Romaine, radicchio, asiago cheese, croutons,
Caesar dressing

Apple Wedge (GF) 10

Romaine lettuce, tomato, cucumber, bacon, red onion,
apple slices, candied pecans, bleu cheese dressing

Butternut & Spinach Salad (GF) 13

Roasted butternut squash, onion, frisée, fennel,
chopped bacon, bleu cheese crumbles, candied pecans,
apple cider vinaigrette

Oyster Cobb (GF) 15

Mixed greens, fried oysters, crabmeat, tomato, avocado,
bleu cheese, bacon,
hard-boiled egg, cilantro vinaigrette

Blackened Tuna Wedge (GF) 15

Rare Ahi tuna, romaine, tomato, red onion, bacon,
bleu cheese dressing

Soup

Maryland Crab 6

Tomato broth, veggies, MD crab meat

Cream of Crab 8

Pancetta, sherry, cream, MD crab meat

Soup du Jour 7

Chef's daily creation

Omelettes

Served with potato hash, fresh fruit

Mushroom Swiss (GF) 12

Oyster mushrooms, Swiss cheese

Blackened Shrimp (GF) 17

Blackened Gulf shrimp, bleu cheese crumbles, spinach

Chesapeake 17

Crab meat, pancetta, baked in creamy crab sauce, Wisconsin cheddar

Sunday Morning Specialties

Biscuits & Gravy 13

House-made biscuits, sausage gravy, fresh fruit

French Toast 12

2 slices of egg dipped challah bread, maple chili syrup,
fresh fruit, sausage links

Scrambled Eggs (GF w/o toast) 10

2 scrambled eggs, potato hash, fresh fruit,
your choice of toast

Bloody Mary Steak & Eggs (GF) 19

4 oz. filet, bloody Mary reduction, fried egg,
potato hash, asparagus

Spinach Frittata (GF) 12

Please allow at least 15 minutes for preparation

Baked eggs, spinach, feta cheese,
potato hash, fresh fruit

Crabcake Benedict (GF) 17

Mini crabcake patties, crispy ham, poached eggs,
Chesapeake hollandaise, fresh fruit, potato hash

Fig & Goat Cheese Focaccia 10

House-made focaccia toast, fig & berry jam, prosciutto,
goat cheese, balsamic reduction

WEEKLY SPECIALS

SUNDAY

Brunch 10am-3pm
\$6 Burgers (after 3pm)

MONDAY

\$15 lb. Steamed Shrimp
\$15 Lobster Tail
\$15 Mixed Steamer Pot

TUESDAY

Crab Feast for 2!
1 dz. Small Crabs, Wings, Corn, Salad,
Pitcher of Beer

WEDNESDAY

½ Price Bottles of Wine
Crabcake Day
\$13 Sandwich/Single Entrée
\$21 Double Entrée

THURSDAY

75 cent Local Raw Oysters
½ Priced Oyster Appetizers
\$12 Fried Oyster Dinner

BOTTLED BEER

Amstel Light 4.5
Birdhouse Ale 5
Budweiser 3.5
Bud Light 3.5
Bud Light Lime 3.5
Coors Light 3.5
Coors N/A 3.5
Corona 4.5
Corona Light 4.5
Dogfish 90min IPA 6
Flying Dog Dead Rise 5
Flying Dog Raging "B" IPA 5
Guinness Pub Can 4.5
Heineken 4.5
Heineken Light 4.5
Loose Cannon 5
Michelob Ultra 3.5
Mike's Hard Lemonade 4.5
Miller Lite 3.5
Miller 64 3.5
Miller High Life 3.5
Natty Boh 2.5
Natural Light 2.5
Not Your Father's Root Beer 5
Resurrection 5
Rolling Rock 3.5
Sam Adams Lager 5
Sierra Nevada IPA 5
Smirnoff Ice 4.5
Stella Artois 5
Twisted Tea 4.5
Yuengling 3.5

Only ONE check per table of parties
8 or more

18% Gratuity may be added to parties of
8 or more

Sandwiches

All sandwiches served with your choice of hand-cut fries, cabbage slaw, or fruit

Seafood Club 19

Fried jumbo lump crab cake, shrimp salad, layered white toast, lettuce, tomato, remoulade

Blackened Salmon Rueben 11

Fresh salmon, blackened, cole slaw, 1000 Island, Swiss cheese, rye

Italian Cold Cut 11

Capocola, salami, prosciuttini, provolone, lettuce, tomato, onion, hot peppers, Italian dressing, homemade baguette

Crabcake 15

5oz. jumbo lump crabcake, lettuce, tomato, tartar, homemade roll

Fried Oyster Cuban 15

Lightly fried local oyster, crispy pork belly, Swiss cheese, dill pickles, caramelized onion, peppadew mustard, toasted homemade baguette

Shrimp Salad 10

Chilled shrimp salad, Chesapeake seasoning, lettuce, tomato, homemade roll

Tacos 12

Slow-cooked shredded, short rib, or Tony's fresh catch, lettuce, pico de gallo, pickled red cabbage, pepper jack cheese

Charbroiled Burger 12

1/2 lb. hand pressed burger, Vermont cheddar, lettuce, tomato, homemade roll

Add Bacon 1.5 Fried Egg 2

Mains

Blackened Shrimp & Polenta Grits 21

Jumbo Gulf shrimp, onions, cherry tomatoes, garlic, romesco tomato sauce, creamy polenta grits, parmesan cheese; side salad

Broiled Seafood Platter 25

Tony's fresh catch, jumbo Gulf shrimp, 5oz. MD crabcake, house-cut fries, cabbage slaw, remoulade

Rockfish Chowder 24

Pan roasted local rockfish, littleneck clam chowder, onions, garlic, oyster mushrooms, fried curly Yukon gold potatoes

Fried Oysters 18

Hand-breaded oysters, house-cut fries, cabbage slaw, cocktail sauce

Sea Bass (GF) 22

Pan seared black sea bass, au gratin potatoes, baby bok choy, leek cream sauce

Crabcakes

Single 19 Double 29

5 oz. jumbo lump crabcakes, house-cut fries, cabbage slaw, tartar

Chai Tea Tuna (GF) 21

Pan-seared, chai dusted rare tuna, brussels & pancetta hash, pickled red cabbage, butternut squash beurre blanc; side salad

Stuffed Shrimp (GF) 27

Jumbo Gulf shrimp, crab imperial, creamy crab sauce, asparagus, Yukon gold potatoes

Specialty Cocktails

Extended Wine & Cocktail List Also Available

Bloody Maryland 8

House infused habaero lime vodka, our own mix,

Baybilly 8

Whiskey, lemonade, honey rosemary simple syrup

Caramel Apple Mule 8

Stoli Karamel vodka, apple pucker, apple cider, ginger beer

Pumpkin Spice and Everything Nice 7

Bacardi Oakheart spiced rum, pumpkin crème, milk

Winter Berry Balsamic Old Fashion 10

Bulleit bourbon, berry simple syrup, sweet vermouth, bitters, balsamic vinegar, orange twist; served up or on the rocks

Apple Pie Sangria 5

House made sangria, apple brandy, spiced apple simple syrup

Red & White sangria available (carafe \$20)

Blackberry Margarita 8

Casadores Reposado tequila, blackberry liqueur, lime juice, berry simple syrup, sugar rim

Crushes 6.5

Flavored vodkas, triple sec, fresh squeezed juice, Sprite (Orange, Grapefruit, Grape, Lemon, Lime)

Autumn Hound 8.5

Bombay Sapphire gin, St. Elder liqueur, fig simple syrup, grapefruit juice, cinnamon

Guests with food allergies, chronic illness, or immune disorders are at a greater risk when consuming raw proteins, therefore they should be consumed fully cooked