

STEAMED CRABS

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

SMALL: 5" - 5 3/4" \$40

MEDIUM: 5 3/4" - 6 1/4" \$70

LARGE: 6 1/4" - 6 3/4" \$90

EX-LARGE: 6 3/4" - 7 1/4" \$120

JUMBO: 7 1/4" - 7 3/4" \$140

ASK SERVER FOR DAILY AVAILABILITY



RAW BAR

CHESAPEAKE STEAMER 25

Gulf shrimp, PEI mussels, clams, potatoes, carrots, onions, corn

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

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 CLUSTER SCAMPI 14

Blue crab clusters, garlic, white wine, charred lemon, cream, fresh herbs, toasted baguette

CRAB MAC 14

MD crab meat, creamy cheese sauce

FRIED CALAMARI 12

Flash-fried, marinara, Sriracha aioli

SEARED SCALLOPS 17

Bruleed peaches stuffed with bleu cheese, candied walnuts, peach beurre blanc, blueberry gastrique

TUNA CRUDO 12

Sesame soy marinated ahi tuna (raw), shallots, watermelon, cucumber, radish, blueberry vinaigrette

MUSSELS FRA DIAVOLO 14

PEI mussels, romesco, toasted baguette

ROCKFISH BITES 12

Beer-battered local rockfish, Sriracha aioli

STREET CORN 8

Grilled corn, Sriracha aioli, queso fresco, pico de gallo, romesco, lime

WINGS 12

Choose Buffalo, Chesapeake, or Sake Honey Soy

DEVILED EGGS 8

Chef's choice of fresh toppings

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



CONRAD SALAD 8

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

CAESAR SALAD 8

Romaine lettuce, radicchio, parmesan cheese, croutons, Caesar dressing

ROASTED CORN SALAD 13

Grilled corn, red onion, tomato, radicchio, spinach, feta, avocado, cilantro lime vinaigrette, tortilla bowl

MD COBB SALAD 19

Mixed greens, jumbo lump, Gulf shrimp, tomato, avocado, bleu cheese, bacon, hard-boiled egg, cilantro vinaigrette

PEACH ORCHARD SALAD 12

Sliced peaches, candied walnuts, red onion, bleu cheese, mixed greens, ranch dressing

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 (4), crab imperial, Yukon Gold potato hash, broccolini

FISH & CHIPS 15

Beer-battered cod, fries, cabbage slaw, malt creole

FRIED SHRIMP 19

Hand-breaded jumbo Gulf shrimp (5), fries, cabbage slaw, cocktail sauce

CAPTAIN'S PLATTER 38

5 oz. Jumbo Lump crab cake, Gulf shrimp, Tony's fresh catch, seared scallops, fries, broccolini

FRESH CATCH 24

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

BALTIMORE BOULLIABASSE 19

Blue crab cluster, Gulf shrimp, PEI mussels, littleneck clams, whitefish, tomato, Chesapeake saffron broth

PACIFIC SNAPPER 27

Red snapper, littleneck clams, potatoes, broad beans, onions, romesco pan stew

SHRIMP VODKA 19

Jumbo Gulf shrimp, roasted tomatoes, vodka rose sauce, parmesan, pasta

SOFT SHELL ENTREE 21/33

Pan-seared soft shell(s), fries, cabbage slaw tartar sauce

CHICKEN PAD THAI 19

Chicken breast, broccolini, spinach, cashews, sesame seeds, lime, rice noodles

SIRLOIN FILET 22

8 oz. top sirloin filet, Yukon potato hash, broccolini, demi-glaze

BEEF SHORT RIB 22

Braised short ribs, jasmine rice, sweet Thai chili, bok choy, nuts, lime, ginger soy broth

SIDES

Fries 3	Jasmine Rice 4
Cabbage Slaw 3	Yukon Gold
Broccolini 4	Potato Hash 5
Bok Choy 4	Pasta with
Spinach 4	Garlic Butter 4
Ear of Corn 2.5	

SANDWICHES

Served with Chesapeake Chips, Cabbage Slaw available upon request

Substitute French Fries \$1.50

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

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

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

Bud Light 4

Coors Light 4

Coors N/A 4

Miller Lite 4

Natty Boh 4

Yuengling 4

Michelob Ultra 4.75

Natural Light 3.5

Angry Orchard 5

Corona 5

Corona Premier 5

Guinness Blonde 6

Heineken 5

Heineken 0.0 5

White Claw 5

(assorted flavors available)

Dogfish 60 Minute IPA 7

Sierra Nevada Pale Ale 6

Evolution No.3 IPA 6

HAPPY HOUR

M-F 3-6PM

BAR ONLY

WEEKLY SPECIALS

MONDAY- STEAMER NIGHT

\$18 Chesapeake Steamer-

Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion, corn

.75 Wings & Shrimp (min 6 each)

TUESDAY- CRAB FEAST FOR 2

1 dozen small males, 2 ears of corn, onion rings, tomato & cucumber salad, pitcher of domestic beer or soda

WEDNESDAY- WINE & CRAB CAKES

\$15 Crab Cake Sandwich or Single Entree \$25 Double Crab Cake Entree

1/2 Priced Bottles of Wine

THURSDAY - DEAL OF THE WEEK!

\$15/LB. Snow Crab Legs! \$10 Fish and Chips Entree with Slaw

FRIDAY - HAPPY HOUR SPECIAL

\$15 Red or White Sangria in keepsake Conrad's mason jar

SATURDAY - \$10 DOMESTIC PITCHERS

SUNDAY- BURGER SPECIAL & \$6 CRUSHES

\$7 Burger with lettuce, tomato, cheddar, Chesapeake chips

WINE

WHITES

OYSTER BAY SAUVIGNON BLANC 9/32

Marlborough, New Zealand

J.LOHR CHARDONNAY 9/32

Monterey County, California

BOORDY REISLING 8/28

Hydes, Maryland

Chateau Ste. Michelle Riesling 8/28

Columbia Valley, WA

FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

CASTELLO POGGIO MOSCATO 8/28

Pavia, IGT, Italy

CAPE MENTELLE ROSE 7/24

Margaret River, Australia

HOUSE 7

Chardonnay, Pinot Grigio, White Zinfandel

REDS

OYSTER BAY PINOT NOIR 9/32

Marlborough, New Zealand

MARK WEST PINOT NOIR 9/32

Santa Rosa, California

APOTHIC RED BLEND 9/32

Modesto, California

ALAMOS MALBEC 9/32

Mendoza, Argentina

BLACKSTONE MERLOT 8/28

Acampo, California

JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

HOUSE 7

Cabernet Sauvignon, Merlot

COCKTAILS

CRUSHES 7

Choose Orange, Grapefruit, Watermelon, Grape, Blueberry, Pineapple, Strawberry, Raspberry, Cherry, or Citrus

HOUSE MADE SANGRIA 6/20

Choose Red or White

CONRAD'S BLOODY MARY 9

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

COLLASAL BLOODY (32OZ. KEEPSAKE JAR) 15

Smirnoff Vodka, Spicy Green Beans, Crab Claw, Olives, Lemon, Lime

MAKE IT "FULLY LOADED" 25

ADD Jumbo Lump, Shrimp(2), Crab Claw(2), Bacon

WATERMELON MARGARITA 12

Patron Silver Tequila, Triple Sec, Watermelon Puree, Mint, Lime, Simple Syrup

GRAPEFRUIT ANTI-JITO 9

Cazadores Blanco Tequila, Grapefruit & Lime Juice, Mint, Simple Syrup, Club Soda

SUMMER MULE 9

Tito's Vodka, Blueberries, Cucumber, Mint, Lime, Ginger Beer

PUCKER UP 11

Deep Eddy's Lemon Vodka, Grand Marnier, Lemon, Simple Syrup

DIRTY GIRL 13

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

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

Guests with chronic illness, or immune disorders are more at risk when

consuming raw proteins: therefore, they should be consumed fully cooked. 7.25