



# SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

## CRAB CAKE 17

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

## SHRIMP SALAD 12

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 13

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

## ANGRY OYSTER PO' BOY 15

Buffalo fried oysters, shredded lettuce, tomatoes, dill pickles, Sriracha ranch dipping sauce

Substitute French Fries \$1.50

## CONRAD'S SEAFOOD CLUB 22

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

## BURGER 12

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

## PIT BEEF SANDWICH 14

Open pit, slow-cooked beef brisket, sliced red onion, brioche roll, tiger sauce

## CHICKEN CORDON BLEU 12

Pan-seared chicken breast, crispy, thin-sliced pork belly, melted Swiss cheese, toasted ciabatta bread

## CHEF'S HOT HOAGIE 15

Salami, ham, mortadella, provolone, lettuce, tomato, red wine vinaigrette, ciabatta bread

# BEER

Budweiser 4	Angry Orchard 5
Bud Light 4	Corona 5
Coors Light 4	Corona Premier 5
Miller Lite 4	Evolution No.3 IPA 6
Michelob Ultra 4.75	Guinness Blonde 6
Natty Boh 3.5	Heineken 5
Natural Light 3.5	Heineken 0.0 5
	Sierra Nevada Pale Ale 5
	White Claw 5
	(assorted flavors available)

## HAPPY HOUR

3-6 PM MONDAY-THURSDAY  
ALL DAY FRIDAY

# WEEKLY SPECIALS

## MONDAY- STEAMER NIGHT

75 Cent Wings & Shrimp- (minimum 6)  
\$18 Chesapeake Steamer- Gulf shrimp, PEI mussels, clams, potatoes, carrots, onion  
\$3 Margaritas & Mojitos

## TUESDAY- CRAB FEAST FOR 2

1 dozen small males, tomato & cucumber salad, onion rings, pitcher of domestic beer  
\$4 Tito's!

## WEDNESDAY- CRAB CAKE NIGHT

\$15 Crab Cake Sandwich or Single Entree, \$25 Double Crab Cake Entree,  
Half priced bottles of wine, \$4 Whiskey

## THURSDAY - DEAL OF THE WEEK!

\$1 Locals, \$7 Oyster Appetizers (Rockefeller/Chesapeake/Grilled), \$15 Fried Oyster Entree,  
\$10 Fish-n-Chips, \$15 Snow Crab, \$4 Craft Drafts & White Claws

## FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day & \$15 (32oz.) Red or White Sangria

## SATURDAY - \$10 DOMESTIC PITCHERS

## SUNDAY- BURGER, BEERS & CRUSHES

\$7 Burger with lettuce, tomato, cheddar, Chesapeake Chips  
\$13 Bartender's choice domestic buckets & \$6 Crushes ALL DAY

# WINE

## WHITES

### CASTELLO POGGIO MOSCATO 8/28

Pavia, IGT, Italy

### BOORDY RIESLING 8/28

Hydes, Maryland

### FRANCES COPPOLA SAUVIGNON BLANC 9/32

Sonoma, California

### FRANCES COPPOLA PINOT GRIGIO 9/32

Sonoma, California

### KENDALL JACKSON CHARDONNAY 11/40

Santa Rosa, California

### CAPE MENTELLE ROSE 9/32

Margaret River, Australia

### BERINGER WHITE ZINFANDEL 8/28

Napa Valley, California

### HOUSE 7

Pinot Grigio, Chardonnay, White Zinfandel

## REDS

### MARK WEST PINOT NOIR 9/32

Santa Rosa, California

### APOTHIC RED BLEND 9/32

Modesto, California

### JOSH CABERNET SAUVIGNON 11/40

Napa Valley, California

### ALAMOS MALBEC 9/32

Mendoza, Argentina

### BLACKSTONE MERLOT 8/28

Acampo, California

### HOUSE 7

Cabernet Sauvignon, Merlot

# COCKTAILS

## CRUSHES 7.5

Choose Orange, Grapefruit, Grape, Blueberry, Strawberry, Pineapple, Lemon, Lime

## HOUSE MADE SANGRIA 6.5/22

Choose Red, White, or Apple

## CONRAD'S BLOODY MARY 7

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

## CINNAMON OLD FASHIONED 13

BSB Bourbon, Cinnamon Simple Syrup, Orange & Walnut Bitters

## GRAN MANHATTAN 11

Gran Marnier, Bourbon, Sweet Vermouth, Italian Cherry, Orange Zest, Orange Bitters, on the rocks or up

## S'MORES 9.5

Grey Goose Vanilla, Kahlua, Cream, Chocolate Graham Cracker Rim

## CRANBERRY MULE 9

Tito's Vodka, Cranberry Juice, Ginger Beer, Rosemary

## SALTY BAKER 9

Stoli Karamel, Apple Cider, Ginger Beer

## PUMPKIN SPICE MARTINI 9

Pinnacle Whipped Vodka, Fulton's Pumpkin Cream, Pumpkin Spice Liqueur

## WHITE POMEGRANATE COSMO 10

Smirnoff Citrus, Pama Liqueur, White Cranberry Juice, Cranberries

## DIRTY GIRL MARTINI 13

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

## APPLE PIE MARGARITA 10

Cazadores Tequila, Sour Apple Pucker, Apple Cider, Cinnamon & Sugar Rim

## 20% GRATUITY MAY BE ADDED TO 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

