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SANDWICHES

Served with Chesapeake Chips or Cabbage Slaw available upon request

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 16

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

FRIED OYSTER GRILLED CHEESE 16

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

FRIED OYSTER SANDWICH 15

(4) Lightly fried cornmeal crusted oysters, lettuce, tomato, toasted white bread, cocktail sauce

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

KOREAN BBQ CHICKEN 14

Panko fried boneless chicken breast, carrot, cabbage, and jalapeno slaw, toasted brioche

WEEKLY SPECIALS

MONDAY- STEAMERS

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

TUESDAY- TACOS

\$3 Each Shrimp, Fish, or Chicken Tacos, \$4 Margaritas & Mojitos (bar only), Free Kid's Meal with Purchase of Adult Entrée

WEDNESDAY- CRAB CAKES

\$5 OFF Crab Cakes, Half priced bottles of wine, \$4 Whiskey (bar only), Trivia Upstairs at 7:30!

THURSDAY - OYSTERS

Half-priced Oyster Appetizers, \$17 Fried Oyster Entrée, \$1 Raw Local Oysters, \$12 Fish and Chips Entrée, \$4 Craft Drafts & White Claws (bar only)

FRIDAY - HAPPY HOUR SPECIAL

Happy Hour All Day (food specials until 6pm) & \$3 Fireballs (bar only), Live Music 7-11 pm in the bar, \$15 - Red or White Sangria Carafe

SATURDAY - CRUSHES

\$7 Crushes 11am-3pm

SUNDAY- BURGER, BEERS & CRUSHES

\$9 Burgers, \$15 Domestic Buckets & \$7 Crushes ALL DAY (bar only)

BEER

HAPPY HOUR IN THE BAR

11 am - 6 pm MONDAY-THURSDAY,
ALL DAY HAPPY HOUR DRINKS ON FRIDAY!

Budweiser 4	Angry Orchard 6
Bud Light 4	Corona 6
Bud Light Lime 4	Corona Light 6
Coors Light 4	Guinness Pub Can 7.25
Coors N/A 4	Heineken 6
Miller Lite 4	Heineken Light 6
Michelob Ultra 4.75	Heineken 0.0 6
Natty Boh 3.5	Sam Adams Lager 6.5
Natural Light 3.5	White Claw 5 (assorted flavors available)

18 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 | APPLE | LEMON | LIME
KEY LIME | PINEAPPLE | SOUR BERRY LEMON | BLUEBERRY LEMONADE
RASPBERRY | CREAMSICLE

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, AND
PARTY PLATTERS.

FOR MORE INFORMATION PLEASE CONTACT

KARA FASSIO AT kara@conradscrabs.com

OR CALL 410.529.FISH(3474)

COCKTAILS

CONRAD'S BLOODY MARY 8

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

OYSTER SHOOTER FLIGHT 15

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

APPLE BOURBON SMASH 13

Maker's Mark Whisky, 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 SPICE OLD FASHIONED 12

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

CRANBERRY MOJITO 9.5

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

MARTINIS

ESPRESSO 11

Double Espresso Vodka, Vanilla Vodka, Irish Cream, 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 10

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

GRANHATTAN 14

Larceny Bourbon, Gran 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