



CONRAD'S

RESTAURANT WEEK
\$33.26 FOR 3 COURSES
JULY 10TH - JULY 19TH

STARTERS

choose 1

Soup

Maryland Crab

Salad

Small Caesar or Conrad

Fried Zucchini

Captain Conrad's garden fresh zucchini, panko-crusting, lightly fried, Chesapeake seasoning, served with marinara sauce

Deviled Eggs

6 Deviled eggs with Chef's choice of fresh toppings

Hot-Honey Hush Puppies

Classic southern style, lightly fried and tossed with powdered sugar and a hot-honey drizzle

Tzatziki Brussel Sprouts

Crispy fried brussels over house tzatziki, pickled carrots, kalamata olive puree

MAINS

choose 1

Crab Mac-n-Cheese

Pasta shells, cheddar and provolone cheeses, crab meat, seafood cream, topped with bread crumbs and baked to perfection

Shrimp Scampi Linguine

Gulf shrimp, white wine, lemon, garlic, basil, roasted tomatoes over linguine served with crostini

Chicken Marsala

Pan-seared boneless chicken breast, mushrooms, marsala wine, mashed potatoes

Mozzarella Caprese

Fresh mozzarella, local beefsteak tomatoes, basil, EVOO, cracked pepper, balsamic drizzle

Rockfish Tacos

Captain Conrad's rockfish, pan-seared, mango salsa, shredded lettuce, sriacha aoili

Shepherd's Pie

Minced lamb, slow roasted with corn, peas, green beans, lima beans, carrots topped with velvety mashed potatoes and baked, served with crostini

DESSERT

choose 1

Chefs Bread Pudding

Chef's choice of daily ingredients

Brownie a la Mode

Warm fudge brownie served with vanilla ice cream

_____ Please inform your server of any dietary requirements before ordering. _____
Due to discounted price no rewards may be combined with this menu