



CONRAD'S

RESTAURANT WEEK

LUNCH 11 AM - 4 PM \$25.25 FOR 3 COURSES
JULY 11TH - JULY 20TH

STARTERS

choose 1

Soup

Maryland Crab

Salad

Small Caesar or Conrad

Cobb Salad

Crispy romaine lettuce, chopped bacon, cucumber, avocado, cherry tomato, hard boiled egg, bleu cheese crumbles, sriracha ranch

Deviled Eggs

6 Deviled eggs with Chef's choice of fresh toppings

Crab Nachos

Oven-baked with cream of crab & cheese, topped with crab meat, onions, cilantro, red peppers, scallions, cotija cheese, lime, Chesapeake seasoning

Honey Dijon Cauliflower

Oven roasted cauliflower brushed with honey Dijon mustard, horseradish, EVOO, topped with onion, cilantro, jalapeno, cotija cheese, lime

MAINS

choose 1

Soppresata Pizza

House-made tomato sauce, fresh mozzarella, basil, pesto, soppressata, Romano, naan pizza crust.

Fried Green Tomatoes

Crispy buttermilk fried green tomatoes topped with lump crab meat, provolone cheese, and cream of crab

Tuna Poke

Bibb lettuce cups filled with home made giardiniera, tuna tossed in pesto, toasted pine nuts, radish sprouts, cracked pepper, EVOO

Strawberry Caprese

Sliced strawberries, blueberries, fresh mozzarella, basil, EVOO, radish sprouts, cracked pepper, balsamic drizzle

Ahi Tuna Tacos

Blackened Ahi tuna seared rare, chipotle mayo, lime, avocado cabbage & pickled red onion

The Midshipman

Buttermilk fried crispy chicken, fresh mozzarella, tomato, pesto, EVOO, radish sprouts, balsamic drizzle, toasted ciabatta.

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



CONRAD'S

RESTAURANT WEEK

DINNER AVAILABLE ALL DAY \$37.25 FOR 3 COURSES

JULY 11TH - JULY 20TH

STARTERS

choose 1

Soup

Choose Maryland Crab or Cream of Crab

Salad

Small Caesar or Conrad

Strawberry Caprese

Sliced strawberries, blueberries, fresh mozzarella, basil, EVOO, radish sprouts, cracked pepper, balsamic drizzle

Honey Dijon Cauliflower

Oven roasted cauliflower brushed with honey Dijon mustard, horseradish, EVOO, topped with onion, cilantro, jalapeno, cotija cheese, lime.

Tomato Carpaccio

Thin sliced summer tomatoes, red onion, olives, local watercress, fresh basil, EVOO, fried goat cheese

Arancini Romano

Lightly fried risotto filled with Italian sausage, Romano, sundried tomatoes, garlic, basil, served with tomato sauce & alfredo, fried basil

MAINS

choose 1

Fish & Chips

Crispy cornmeal crusted catfish, fries, cabbage slaw, tartar

Seafood Meatball Linguine

Conrad's famous seafood "meatballs", vodka sauce, linguine

Sicilian Chicken Rigatoni

Pan roasted chicken breast, Italian sausage & soppressata, garlic, roasted cherry tomatoes, house tomato sauce

Grilled Swordfish

Mediterranean couscous with zucchini, olives, sundried tomatoes, spinach, garlic, lemon, EVOO, fried basil

Honey Dijon Salmon

Oven roasted honey Dijon salmon, chopped summer vegetables of zucchini, broccolini, peas, warm Dijon mustard sauce

NY Strip Tacos

Corn tortillas, corn, onion, cilantro, sriracha ranch, lime, cotija cheese, fries

DESSERT

choose 1

Chef's 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