CONRAD'S

RESTAURANT WEEK
$35.26 FOR 3 COURSES
FRIDAY, SEPT. 18 THRU SUNDAY, SEPT. 27

STARTERS *choose 1*

Soup
Maryland or
Cream of Crab

Salad
Small Caesar or Conrad

Fried Pickles
Ranch dusted pickle spears, beer-batter fried, ranch dipping sauce

Deviled Eggs
6 Deviled eggs with Chef's choice of fresh toppings

Honey Butter Hush Puppies
Classic southern style, lightly fried and tossed with powdered sugar and housemade honey cinnamon butter

Pad Thai Brussel Sprouts
Crispy fried brussels, korean bbq, sesame seeds, lime

MAINS *choose 1*

Short Rib Rice Bowl
Slow braised short rib, korean bbq sauce, jasmine rice, cucumber, green beans, sesame seeds, fried egg, sunset sauce

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

Tuscan Chicken
Pan-seared boneless chicken breast, spinach and tomatoes in a creamy white wine sauce served with mashed potatoes

Apple Harvest Salad with Chicken
Mixed greens, crisp red apples, feta, candied walnuts, red onion, grilled chicken, apple cider vinaigrette

Rockfish Tacos
Captain Conrad's rockfish, pan-seared, mango salsa, chipotle slaw, chipotle cilantro cream

Blue Catfish
Captain Conrad's catfish, blackened, whole grain mustard sauce, mashed potatoes, spinach

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