TEASERS I TEASERS

TUNA NACHOS

seared sesame seed crusted tuna, atop wonton skins and seaweed salad with sweet teriyaki. red chili and wasabi aiolis 11

OYSTERS ST. MICHAELS

topped with super lump crab meat, prosciutto. champagne sauce and toasted pistachios 13

SHRIMP AND GRITS

white cheddar grits with a tasso ham and holy trinity sauce 11

L.F.B.'s CLAMS CASINO

(5) stuffed with prosciuttini ham, topped with housemade bread crumbs, our garlic butter and crispy bacon 9

BAIT

a heaping plate of crispy calamari served with pesto cream and Carolyn's marinara III

HOT BACK FIN CRAB DIP

topped with bubbly cheese served with a baguette & crudités (GF without bread); 12

MEAT ON A STICK ®

grilled marinated beef tenderloin chunks with sweet potato fries, house made chimichurri and pickled horseradish red onions 13

FLASH FRIED GREEN TOMATOES

with a smoked red tomato vinaigrette and chevre 11

STEAMED SHRIMP



1/2 lb. of jumbo pan steamed spiced shrimp with sweet onlons served with mango cocktail sauce 12

Mom's Shrimp



with hot bread for dippin' (GF without bread) 11

CHICKEN QUESADILLA

with pico de gallo 11

FRESH WINGS OR BONELESS HAND BREADED CHICKEN TENDERS

served with celery and carrot sticks 10

Sauces: Naked, Old Bay, Buffalo, Thai Sweet Chill, Korean BBQ, Sweet Teriyaki, Dry Sriracha, Dry Jerk

RAW BART RAW BAR

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OYSTERS ON THE HALF @

Mumford local Salt Shakers 1/2 dozen 12 | bakers 23 Chesapeake Bay Oysters 1/2 dozen 10 | bakers 19 Ask about our visiting Oysters MKT

DELMARVA TOP NECK CLAMS @



1/2 dozen 9 | bakers dozen 17

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CREAM OF CRAB SOUP

CHEF'S SOUP OF THE DAY

with sherry



In order to conserve our glasses and natural resources water is served upon request

WEED LINES I WEED LINES I WEED LINE

House balsamic vinaigrette, housemade buttermilk ranch. Ken's thousand island, honey mustard or chunky bleu cheese dressings

Add to salads for an additional charge, seared tuna, grilled shrimp, grilled chicken breast, seared scallops, fried chicken tenders, jumbo lump crab cake and/or grilled beef tenderloin

TERRAPIN FARMS BIG HOUSE SALAD

topped with stilton bleu cheese crumbles 18

PITTSBURGH STEAK SALAD

grilled tenderloin tail, caramelized onions, sauteed forest mushrooms, tomatoes, cucumbers and stilton bleu cheese crumbles tossed with A-1 spiked creamy vinaigrette atop crispy skin-on fries 15

BIG CAESAR SALAD



with house made roasted garlic dressing & croutons topped with Parmigiano Reggiano (GF without croutons) 8

PALM VALLEY ROASTED BEET SALAD @

fresh roasted red and yellow beets atop a herb pesto, garnished with chèvre, local honey. spiced candied pecans and micro beet greens 10

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served with Utz Kettle Chips | add skin on french fries +2 | add matchstick sweet potato fries +2

Build your own

GRIDDLED FRESH GROUND BEEF BRISKET, SHORT RIB. CHUCK BURGER of 6 OZ. FRESH CHICKEN BREAST

served on a toasted bun 10

Toppings: Natural Cherry Wood Smoked Bacon, Ham, Cheddar, White Cheddar, Stilton Bleu Cheese, Swiss, Provolone, Smoked Ghost Pepper Cheese, Swiss, Chevre, Caramelized Onions, Forest Mushrooms, Roasted Red Peppers, Sunny Side Up Egg

CONRAD'S CLASSIC CLUB

thinly sliced chicken breast, white cheddar, natural cherry wood smoked bacon, fried egg, lettuce and tomato on buttered white toast with Hellman's mayo 10

STEAK OR CHICKEN CHEESE STEAK SUB

on a freshly baked hoagie roll with provolone 10

PATTY MELT ON THICK RYE

with sauteed onions and swiss cheese 10

FLASH FRIED SHRIMP OR FISH OF THE DAY PO' BOY

on a baguette with spicy mayo. If

TACOS Fish, Chicken, Steak or Shrimp

grilled fish of the day, chicken, steak or shrimp tacos (2) with lettuce, pico and cheddar jack and served with chipotle ranch 10

EASTERN SHO' GRILLED CHEESE

on Brioche Bread with tomato, country ham, our crab dip and white cheddar cheese 11

Broiled Super Lump CRAB CAKE SANDWICH

served with island aioli 15

GRILLED 'BEYOND MEAT' VEGAN BURGER

sauteed onions, mushrooms, roasted peppers 12

CORNED BEEF REUBEN

house braised corned beef on griddled thick rye with thousand island, sauerkraut and swiss 10