

## Weekly Specials:



### Sunday

2 BACKFIN CRAB CAKES FOR \$10 AND 2 JUMBO LUMP CRAB CAKES FOR \$18



### Monday

FREE CORN WITH CRABS (when in season) AND BUY ONE SANDWICH OR ENTREE GET THE 2ND 1/2 OFF.



### Tuesday

\$1.00 CRAB DAY! Call to reserve! (sm males, sm/med females only)



### Wednesday

BUY ONE DOZEN CRABS GET 1/2 DOZEN FREE AND \$1.50 SHRIMP TACOS! (sm males, sm/med females only)



### Thursday

\$2 CRAB DAY! BUY 2 LBS OF SHRIMP OR FILLETED FISH AND GET \$2 OFF



### Friday

FISH-N-CHIPS ONLY \$5.99! Generous portion of fresh fried fish served with old bay fries

\*Crabs available year round. Maryland season April thru December. Please call to confirm availability.

## Frozen Items:

Premium Octopus (Portugese)  
Smelts (Atlantic)

Frog Legs  
Conch

Smoked Eel  
Escargot  
Crawfish

Alaskan King Crab Legs

Salted Cod  
Calamari

Gator Meat

Snow Crab Clusters

Premium Lobster Meat

Lobster Tails - 16oz., 8oz. & 4oz.

Soft Crabs: Primes / Jumbos / Whales

Green Shell Mussels

Shrimp 5lb. Boxes (all sizes)

Thank you for your continued patronage.



Conrad's Crabs & Seafood Market

"We Catch Our Own!"



## Catering Menu

1720 E. Joppa Road  
Parkville, MD 21234

Ph: 410-882-1515

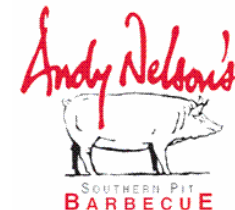
Fax: 410-882-2588

[www.conradscrabs.com](http://www.conradscrabs.com)

Email: [wecatchourown@conradscrabs.com](mailto:wecatchourown@conradscrabs.com)

Crab/Shrimp/Oyster Feasts:  
443-829-9477 (Andrea Conrad)

-Open Daily At 10:30am-



Now partnering with  
the best in barbecue!



## Party Platters:

(serves 12-15)

### Smoked Salmon

32oz. served with capers, red onion, and cucumber with horseradish sauce - \$69.99

### Crab Balls

Choose broiled or fried; with lemon, cocktail & tartar sauce.

Jumbo Lump (2oz)...25 for \$99.99

Backfin (1oz)...40 for \$59.99

### Shrimp Cocktail

2lb. Platter - \$34.99 (42-50 shrimp)

4lb. Platter - \$64.99 (84-100 shrimp)

Ex-large shrimp, peeled and deveined served with cocktail sauce & lemon!

### Deviled Eggs

Each topped with jumbo lump crabmeat; served on a party platter with leaf lettuce garnish...30 for \$29.99

### Crab Dip

Served with French bread - \$29.99

### Stuffed Mushrooms

Stuffed with crab imperial...25 for \$54.99

### Jumbo Sea Scallops

Choose from grilled, broiled or fried  
2 lb. Platter - \$44.99 (30-32 scallops)

### Vegetables

Includes celery, broccoli/cauliflower, carrots and tomatoes with your dipping choice for \$29.99

We can customize any platter for your party!

## Pick 3 Platters:

Pick any THREE of the following to customize your platter for \$74.99

40 Wings (buffalo or old bay)

3 lb. Mussels - steamed

20 Backfin Crab Balls

3 dz. Deviled Eggs

12 Butterflied Shrimp

12 Coconut Shrimp

12 Fried Oysters

12 Stuffed Mushrooms

3 Crab Dips

3 Crab Pretzels

1 Gallon MD Crab Soup

## Oysters:

All Market Price

### Local Maryland

200 ct bushel

1/2 bushel

3 Dozen

Dozen

### Bluepoint

100 ct box

1/2 box

Dozen

### Chincoteague

100 ct box

1/2 box

Dozen

- Oyster Shuckers available -

## Shrimp:

All Market Price

Jumbo (10/15 count)

Extra Large (21/25 count)

Large (31/35 count)

## Salads & Sides:

### Pickled Beets

Quart - \$7.50

Gallon - \$28.00

### Cole Slaw

Quart - \$7.50

Gallon - \$28.00

### Calamari Salad

\$7.99 /lb.

### Shrimp Salad

\$15.99 /lb.

### Potato Salad

Quart - \$7.50

Gallon - \$28.00

### Tomato & Cucumber

Quart. - \$7.50

Gallon - \$28.00

### Amish Macaroni Salad

Quart - \$7.50

Gallon - \$28.00

### Albacore Tuna Salad

\$7.99 /lb.

## Homemade Soups:

### Maryland Crab

Quart - \$9.95

Gallon - \$35.00

### Cream of Crab

Quart - \$14.95

Gallon - \$56.00

### Oyster Stew (seasonal)

Quart - \$13.95

Gallon - \$52.00

“Menu Prices Subject To Change”

Sign up to receive our monthly “*Latest Catch*” and for a chance to win Great Prizes!