

Phillips® est. 1956

👉 SERVING THE FRESHEST, FINEST SEAFOOD AVAILABLE

★ RAW BAR ★

ICED MIDDLE NECK CLAMS ON THE HALF SHELL	7.99
BLUEPOINT, Long Island, New York	12.99
CAPE MAY SALTS, Cape May Harbor, New Jersey	12.99
OYSTER SAMPLER	12.99/HALF DOZ 20.99/DOZ
🍷 Oysters pair well with BRANCOTT SAUVIGNON BLANC, NEW ZEALAND	

CHILLED PLATEAU

Maine Lobster, King Crab Legs,
Oysters, Clams, Lump Crab,
Shrimp Cocktail, Tuna Tartare
59.99

★ APPETIZERS ★

STEAMED MOJITO CLAMS with Fresh Garlic, Chiles, Lime & Cilantro	8.99
COLOSSAL SHRIMP COCKTAIL	12.99
STEAMED SHRIMP, 1/2 lb. Peel & Eat, Cocktail Sauce	10.99
SINGLE CHESAPEAKE CRAB CAKE	12.99
CRISPY COCONUT SHRIMP, with Pineapple Chili Sauce	9.99
🍷 PHILLIPS CRAB & SPINACH DIP, Lump Crab, Cheddar Cheese in a Crusty Bread Bowl	9.99
SALT & PEPPER CALAMARI, with Pineapple Chili Sauce	7.99
🍷 Pairs well with PHILLIPS AMBER ALE	
STEAMED MUSSELS, Choice of Yellow Thai Curry or White Wine & Tomato	6.99
🍷 CRAB STUFFED MUSHROOMS	8.99
JUMBO LUMP CRAB MEAT COCKTAIL, with Mustard Sauce	12.99
TUNA & ASPARAGUS TEMPURA ROLL, Wasabi Crème Fraiche, Soy Glaze & Cucumber Seaweed Salad	10.99

★ SOUPS ★

	CUP	BOWL
🍷 CREAM OF CRAB	4.99	5.99
MARYLAND VEGETABLE CRAB	4.99	5.99
NEW ENGLAND CLAM CHOWDER	4.99	5.99

PHILLIPS CHOPPED SALAD

GREENS, TOMATOES, CUCUMBERS, RED ONIONS, FETA & BACON - 7.99
ADD GRILLED CHICKEN - 4.99
ADD SHRIMP - 5.99 ADD JUMBO CRAB - 7.99

★ SALADS ★

ICEBERG, BACON & BLUE CHEESE	8.99
CAESAR	7.99
CRISPY SHRIMP SALAD, Spicy Pepper Glaze, Dried Cranberries & Pecans	12.99
BABY SPINACH & ARUGULA SALAD, with Red Onions, Eggs, Tomatoes and Warm Applewood Smoked Bacon Dressing	7.99
Enhance Your Salad by Adding	
GRILLED CHICKEN 4.99	GRILLED SHRIMP 5.99
JUMBO CRAB 7.99	LUMP CRAB CAKE 12.99

🍷 PHILLIPS FAMOUS CRAB CAKE SANDWICH
served with french fries
14.99

★ SIDES ★

BUTTERMILK MASHED POTATOES	5.99
POTATOES GRATINÉE	5.99
MUSHROOM POTATOES GRATINÉE	5.99
FRESH ASPARAGUS	6.99
FRENCH FRIES & MARKET SAUCE	4.99
SAUTÉED BABY SPINACH, with Garlic Chips	5.99
BROCCOLINI, with Garlic, Lemon & Toasted Almonds	5.99

CHEF'S CREATIONS

APPETIZER	
HERB CRUSTED DAY BOAT SCALLOPS, Scallion, Coconut Curry, & Gaufrette Potato	9.99
ENTRÉE	
SWORDFISH IMPERIAL, with Jasmine Rice & Asparagus	24.99
DRINKS	
FRESH SQUEEZED LEMONADE	3.99
ARNOLD PALMER	3.99
FRUIT SMOOTHIE	4.99

CHEF'S CREATIONS CHANGE MONTHLY!
HAVE YOU TRIED ONE YET?

★ PHILLIPS SIGNATURES ★

🍷 CHESAPEAKE CRAB CAKES, Two Crab Cakes, Tartar & Potatoes Gratinée	28.99
LOBSTER CAKES, Two Cakes, Tartar & Potatoes Gratinée	24.99
CAKES TWO WAYS, Lobster Cake, Crab Cake, Tartar & Potatoes Gratinée	28.99
BROILED SEAFOOD PLATTER, Crab Cake, Garlic Shrimp, Fresh Catch	29.99
STUFFED FLOUNDER, Crab Meat Imperial	28.99
CLAM BAKE FOR TWO, Two Whole Maine Lobsters, King Crab Legs Shrimp, Clams, Mussels, Potatoes & Corn on the Cob	MKT

★ FISH ★

All of the Fish Featured Below are Just
\$24.99

includes a Cup of Soup & a Mixed Green Salad

GRILLED SALMON FILET, Ratatouille Vegetables, Petso Aioli, Baby Arugula & Potatoes Gratinée
* MAHI MAHI, Green Thai Curry & Coconut Rice
TUNA TWO WAYS, Seared Ahi Tuna & Tuna Tempura Roll with Wasabi Crème Fraiche, Soy Glaze & Cucumber Seaweed Salad
FRIED FLOUNDER, Tartar Sauce, Fries & Slaw
SNAPPER FILLET, Roasted Roma Tomatoes, Shallots & Garlic
CRAB CRUSTED BARRAMUNDI, Beluga Lentil Stew & Lemon Garlic Spinach <i>Limited Time Offer!</i>

★ CRAB, SHRIMP & LOBSTER ★

STEAMED KING CRAB LEGS, One & a Half Pounds	MKT
BAKED CRAB STUFFED SHRIMP, Slaw & Mustard Sauce	24.99
GOLDEN FRIED SHRIMP, with Cocktail Sauce & Fries	19.99
🍷 Pairs well with PHILLIPS AMBER ALE	
WHOLE MAINE LOBSTER, One & a Half to Three Pounds	MKT

★ PASTA ★

CRAB MACARONI & CHEESE, Crab, Three Cheeses	19.99
🍷 Pairs well with CHALONE MONTEREY CHARDONNAY	
SHRIMP SCAMPI, Sautéed Shrimp, Garlic, Olive Oil, Lemon & White Wine over Linguini	23.99
🍷 Pairs well with BERRINGER NAPA VALLEY PINOT GRIGIO	
SWEET BASIL PESTO & PENNE, Spinach, Tomatoes & Feta	16.99
ADD CHICKEN - 4.99 ADD SHRIMP - 5.99	

★ STEAK & CHICKEN ★

FILET MIGNON (8 oz), Steak Butter, Mushroom Potatoes Gratinée	29.99
NEW YORK STRIP (14 oz), Steak Butter, Mushroom Potatoes Gratinée & Broccolini	31.99
STEAK & SHRIMP, Grilled Flat Iron Steak & Peruvian Shrimp Skewer Yukon Mashed Potatoes, Broccolini & Soy Onion Vinaigrette	23.99
🍷 Pairs well with MIRASSOU, CALIFORNIA CABERNET	
ROAST AMISH CHICKEN, Buttermilk Mashed Potatoes & Garden Peas	17.99

ENHANCE ANY ENTRÉE WITH ONE OF THE FOLLOWING

CHESAPEAKE CRAB CAKE	12.99
CRAB IMPERIAL	12.99
LOBSTER TAIL	15.99

Phillips Seafood is committed to sustainable fishing practices. We lead the way in promoting global crab programs that protect the resource. This includes using traps rather than nets, not purchasing under-sized crabs, and not taking pregnant females. *Phillips is committed to buying hook & line caught mahi mahi, a fishing method that promotes sustainability.

PRV 2/9/10

👉 For your convenience, a gratuity of 18% will be added to parties of 8 or more.
We care about your health; our cooking oil contains no trans-fats.

🍷 Phillips Specialties

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.