

CHILLED BAR

- OYSTERS ON THE HALF SHELL,
Long Island Blue Points 1/2 doz 14 doz 25
- MIDDLE NECK CLAMS ON THE HALF 10
- JUMBO SHRIMP COCKTAIL 15
- COLOSSAL LUMP CRAB MEAT COCKTAIL,
mustard sauce 15
- ALASKAN KING CRAB LEGS 24 per 1/2 lb.
- JUMBO CRAB FIN COCKTAIL,
crab lollipops & cocktail sauce 13
- WHOLE MAINE LOBSTER 26 per lb.
- CHILLED PLATEAU, Maine lobster, king crab legs,
oysters, clams, lump crab & shrimp 62

APPETIZERS

- CRAB CAKE MINIATURES, chipotle remoulade 14
- CRAB & SPINACH DIP, tortilla chips 13
- CRISPY CALAMARI, sweet pineapple chili sauce 10
- CLAMS CASINO, casino butter & applewood smoked bacon 11
- CRAB STUFFED MUSHROOMS, balsamic reduction 11
- BBQ SCALLOPS, wrapped with applewood smoked bacon 13
- MUSSELS, Prince Edward Island, marinara or green Thai curry 9
- OYSTERS ROCKEFELLER, baked with spinach & hint of Pernod 14
- STEAMED MOJITO CLAMS, middle neck clams, fresh garlic, chiles, lime & cilantro 12
- STEAMED SHRIMP, 1/2 lb., peel & eat 12
- HOT SAMPLER, clams casino, calamari, stuffed mushrooms & steamed shrimp 24

SOUPS

	CUP	BOWL
CREAM OF CRAB	6	7
MARYLAND VEGETABLE CRAB	6	7
NEW ENGLAND CLAM CHOWDER	6	7
MARKET SOUP	6	7

SALADS

- MIXED GREENS 7
- CAESAR 8
- ICEBERG, BACON & BLEU CHEESE 9
- PHILLIPS SIGNATURE SALAD, tossed tableside,
greens, tomatoes, cucumbers, red onions, feta &
bacon 8
- BABY SPINACH & ARUGULA SALAD 8
- AHI TUNA GREEK SALAD, warm seared tuna on
a bed of greens, with feta, olive, cucumbers & red
onions 13
- WILD MUSHROOM & MOZZARELLA SALAD,
marinated mushroom, wild greens & fresh
mozzarella 11

Enhance your Salad by Adding:

Grilled Chicken 6	Grilled Shrimp 8	Tuna 10
Chilled Shrimp 10	Crab Cake 14	
Grilled Salmon 10	Jumbo Crab 11	

\$4 HAPPY HOUR

TURN CRABBINESS INTO HAPPINESS

ASK YOUR SERVER FOR DETAILS-
BEER, WINE, COCKTAILS & FOOD

Join us at the Bar & Lounge
Monday - Friday 4 - 7pm

Sunday Day & Monday Night Football Specials!

SIMPLE FISH

Simply prepared broiled, grilled or blackened.

Select your 8 oz portion of fish, then choose your sauce. Served with market vegetables.

SALMON 25
TUNA 27
FLOUNDER 24
SWORDFISH 27
FISH OF THE DAY, today's fresh selection

SAUCES

- THAI GREEN CURRY
- PINEAPPLE MANGO SALSA
- LEMON CHIVE BUTTER
- ADD A PREMIUM ENHANCEMENT
- CRAB IMPERIAL 8
- GRILLED SHRIMP 8

PHILLIPS SIGNATURES

- PHILLIPS FAMOUS CRAB CAKES, chipotle remoulade 30/36
- BROILED OR FRIED SEAFOOD PLATTER, crab cake, shrimp & fresh catch 33
- BROILED JUMBO SEA SCALLOPS, with crab imperial & market vegetables 30
- BAKED CRAB STUFFED SHRIMP, saffron rice & escabeche vegetable 28
- GOLDEN FRIED SHRIMP, fries & cocktail sauce 20
- SHRIMP SCAMPI, sautéed shrimp, garlic, lemon, white wine & linguine 24
- SEAFOOD SCAMPI, shrimp, clams, mussels & fresh catch over fettuccini 28
- CRAB MACARONI & CHEESE, provolone, cheddar & crab 24
- CLAM BAKE FOR TWO, two whole Maine lobsters, king crab legs, shrimp, clams, mussels,
potatoes & corn on the cob 89
- WHOLE MAINE LOBSTER, one & a half to three pounds 26 per pound
- BROILED TWIN LOBSTER TAILS 40
- ALASKAN KING CRAB LEGS 59
- LEMON THYME CHICKEN, au jus & Yukon mashed potatoes 22
- CHICKEN MARSALA, creamy marsala sauce 23
- STEAK & SHRIMP, grilled flat iron steak, Peruvian shrimp skewer & soy onion vinaigrette 30
- GRILLED RIB EYE, (16oz) roast potatoes & tobacco onions 28
- FILET MIGNON, (8oz) steak butter & Yukon mashed potatoes 33

Enhance your Entrée by Adding:

Crab Cake 14	Grilled Shrimp 8	Lobster Tail 19	Sautéed Jumbo Lump Crab 11
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SIDES

YUKON MASHED POTATOES 6	ASPARAGUS 7
SAFFRON RICE 6	SAUTÉED CHEF'S MUSHROOMS 6
SAUTÉED BABY SPINACH 6	TOASTED PINE NUT & PESTO ORZO 5
FRIES & MARKET SAUCE 5	MARKET VEGETABLES 6