

☛ SERVING THE FRESHEST FINEST SEAFOOD AVAILABLE

CHILLED BAR

- OYSTERS ON THE HALF SHELL,
Long Island Blue Points 1/2 doz 15 doz 26
- MIDDLE NECK CLAMS ON THE HALF 10
- JUMBO SHRIMP COCKTAIL 15
- COLOSSAL LUMP CRAB MEAT COCKTAIL,
mustard sauce 15
- JUMBO SNOW CRAB 28 per cluster
- WHOLE MAINE LOBSTER 26 per lb.
- CHILLED PLATEAU, Maine lobster, jumbo snow
crab cluster, oysters, clams, lump crab & shrimp 66

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 9
- BABY SPINACH & ARUGULA SALAD 8
- AHI TUNA GREEK SALAD, warm seared tuna on
a bed of greens, with feta, olive, cucumbers & red
onions 16
- 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

BEVERAGES

- SIGNATURE BLOODY MARY 10
- MIMOSA 9
- RASPBERRY MIMOSA 9
- JACK PALMER 9
- FRESH SQUEEZED LEMONADE 4
- STRAWBERRY LEMONADE 4
- ARNOLD PALMER 4
- ICED COFFEE 3
- PEACH, MANGO OR RASPBERRY ICED TEA 4
- MIGHTY LEAF HOT TEA SELECTIONS 4

APPETIZERS

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

SIMPLE FISH

Simply prepared broiled, grilled or blackened.

Choose a 6 or 8 oz portion of fish, then choose your sauce. Served with market vegetables.

- SALMON 17/25
- TUNA 18/27
- FLOUNDER 16/24
- SWORDFISH 20/31
- 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

BRUNCH

- CRAB BENEDICT, broiled crab cake, poached eggs & hollandaise 15
- STUFFED FRENCH TOAST, Texas brioche bread, strawberries, cream cheese 10
- STEAK & EGGS, flat iron steak, two eggs - any style & home fried potatoes 19
- SMOKED SCOTTISH SALMON, toasted bagel & fixings 16
- EGG & PEPPER HOAGIE, scrambled eggs, pepper & American cheese 10
- SHRIMP, CRAB & ASPARAGUS OMELET, three egg & home fried potatoes 12
- BAGEL & CREAM CHEESE 6
- ENHANCE YOUR BRUNCH ENTRÉE WITH BACON, ITALIAN SAUSAGE OR HOME FRIES 4

SANDWICHES

All sandwiches are served with fries.

- PHILLIPS FAMOUS CRAB CAKE 16/18
- BLACKENED CHICKEN SANDWICH, baby arugula, roast peppers & balsamic vinaigrette 11
- CRISPY FISH BLT, melted cheddar cheese, lettuce, tomato & applewood smoked bacon 13
- "PHILLIPS" CHEESE STEAK, with crab meat, cheese sauce 14
- CRISPY SHRIMP PO'BOY, hoagie roll, lettuce, tomato & chili spiced aioli 12
- SHRIMP SALAD WRAP, shrimp, Louis dressing in tortilla 13
- HALF SANDWICH & SOUP, ask your server for offerings 10
- HALF POUND BLACK ANGUS BURGER 12

Add-Ons (choice of three) - \$2 - American, Swiss, provolone, bleu or fresh mozzarella cheeses,
applewood smoked bacon, grilled portabella mushroom or caramelized onion

PHILLIPS SIGNATURES

- PHILLIPS FAMOUS CRAB CAKES, chipotle remoulade 30/36
- FISH & CHIPS, fries 15
- BROILED OR FRIED SEAFOOD PLATTER, crab cake, shrimp & fresh catch 33
- GOLDEN FRIED SHRIMP, fries & cocktail sauce 20
- SHRIMP SCAMPI, sautéed shrimp, garlic, lemon, white wine & linguine 15/25
- CRAB MACARONI & CHEESE, provolone, cheddar & crab 25
- CHICKEN MARSALA, creamy marsala sauce 24
- STEAK & SHRIMP, grilled flat iron steak, Peruvian shrimp skewer & soy onion vinaigrette 30

Enhance your Entrée by Adding:

- Crab Cake 14 Grilled Shrimp 8 Lobster Tail 20 Sautéed Jumbo Lump Crab 11