

## RAW BAR

OYSTERS ON THE HALF SHELL 2 each

Blue Points, Long Island  
Cape May Salts, New Jersey  
Sewansecott Hog Island Bay, Virginia  
Pungoteague Creek, Virginia

LITTLE NECK CLAMS ON THE HALF SHELL,  
Virginia 2

COLOSSAL SHRIMP COCKTAIL 13

CEVICHE TRIO 13

COLOSSAL LUMP CRAB MEAT COCKTAIL,  
mustard sauce 13

CHILLED SNOW CRAB LEGS 22 per lb.

CHILLED WHOLE MAINE LOBSTER 23 per lb.

CHILLED PLATEAU, Maine lobster, snow crab legs,  
oysters, clams, lump crab & shrimp 61

## 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, Firefly  
Farms (MD) pistachio crusted goat cheese, local  
greens & roasted shallot vinaigrette 11

CRISPY SHRIMP SALAD, spicy pepper glaze, dried  
cranberries, gorgonzola & pecans 13

AHI TUNA NICOISE SALAD, olives, eggs,  
green beans, artichoke, potato & apple cider  
vinaigrette 16

STEAK & GRILLED MUSHROOM SALAD,  
frisee greens, pickled onion, asparagus & Greek  
vinaigrette 16

### Enhance your Salad by Adding:

Grilled Chicken 7    Grilled Shrimp 8  
Tuna 9    Crab Cake 13    Lump Crab 13

## \$4 HAPPY HOUR

TURN CRABBINESS INTO HAPPINESS

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

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

## APPETIZERS

CRAB CAKE MINIATURES, chipotle remoulade 13

CRAB, ARTICHOKE & SPINACH DIP 12

CRISPY CALAMARI, sweet pineapple chili sauce 10

CLAMS CASINO, casino butter & applewood smoked bacon 10

CRAB STUFFED MUSHROOMS, baby arugula & balsamic reduction 11

SHIITAKE POT STICKERS, asian dipping sauce 10

MUSSELS, Prince Edward Island, with roasted tomato saffron, Thai green curry or marinara 9

STEAK & WILD MUSHROOM FLATBREAD, port wine ginger reduction 13

OYSTERS ROCKEFELLER, baked with spinach & hint of Pernod 12

STEAMED MOJITO CLAMS, fresh garlic, chiles, lime & cilantro 11

STEAMED SHRIMP, half pound, peel & eat 12

## SIMPLE FISH

Simply prepared broiled, grilled or blackened.

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

SALMON, Canadian	18/23
TUNA, Hawaiian blue fin	19/24
MAHI MAHI, Ecuador	18/23
FLounder, local	17/21
ROCKFISH, local	19/24

### SAUCES

THAI GREEN CURRY
PINEAPPLE MANGO SALSA
LEMON CHIVE BUTTER
<b>ADD A PREMIUM SAUCE</b>
CRAB IMPERIAL 6
SHRIMP SCAMPI 5

## PHILLIPS SIGNATURES

PHILLIPS FAMOUS CRAB CAKES, chipotle remoulade 29/34

CRAB SAUTÉ, sautéed jumbo lump crab & seafood seasoning 27

BROILED OR FRIED SEAFOOD PLATTER, crab cake, shrimp & fresh catch 30

BROILED JUMBO SEA SCALLOPS, crab imperial 29

CRAB STUFFED FLOUNDER, local, crab imperial 29

FRIED STUFFED SHRIMP, lightly breaded, butterflied shrimp stuffed with crab cake 22

CRAB MACARONI & CHEESE, provolone, cheddar, gouda 20

SHRIMP SCAMPI, sautéed shrimp, garlic, lemon, white wine & linguine 25

SWEET BASIL PESTO PENNE, spinach, tomatoes & feta 17  
add chicken 7    add shrimp 8

CLAM BAKE FOR TWO, two whole Maine lobsters, snow crab clusters, shrimp, clams, mussels,  
potatoes & corn on the cob 79

STEAMED WHOLE MAINE LOBSTER, one & a half to three pounds 23 per pound

BROILED TWIN LOBSTER TAILS 35

STEAMED SNOW CRAB LEGS 22 per pound

ROASTED AMISH CHICKEN BREAST, basil glaze, mashed potatoes & natural pan gravy 18

FRENCH CUT PORK CHOP, wild mushroom risotto, Brussels sprouts & merlot reduction 23

STEAK & SHRIMP, grilled flat iron steak & Peruvian shrimp skewer, Yukon mashed potatoes  
& soy onion vinaigrette 28

GRILLED RIB EYE, (16oz), roast potatoes & tobacco onions 27

PRIME NEW YORK STRIP, roast potatoes & jumbo asparagus 45

## SIDES

YUKON MASHED POTATOES 6

WILD MUSHROOM RISOTTO 6

SAUTÉED BABY SPINACH 6

FRIES & MARKET SAUCE 5

ASPARAGUS 7

ROAST BRUSSELS SPROUTS 6

ROAST POTATOES 6

CHEF'S VEGETABLE 6

Bread will be served upon request.