



Beginnings & Bar Fare

SALT & PEPPER CALAMARI

crispy & lightly breaded, served with pineapple sweet chili sauce 11.99

STEAMED MUSSELS

fra diavolo or garlic & white wine, served with grilled bread 12.99

TEMPURA CHICKEN STRIPS

with toasted coconut & black & white sesame seeds 9.99

STEAMED DIM SUM

shrimp shumai, seafood shumai & shrimp hagao, served in a bamboo steamer 10.99

STEAMED SHRIMP half-pound, EZ-peel & eat 11.99

CRAB CAKE MINIS with sweet potato bites 11.99

BLACKENED YELLOWFIN TUNA

seared rare, pickled ginger, soy glaze & wasabi slaw 11.49

SEAFOOD SAMPLER

calamari, butterflied shrimp & crab minis 15.99

SEAFOOD SLIDER TRIO

crab cake, blackened tuna & crispy shrimp 13.99

From the Kettle

CREAM OF CRAB SOUP

Phillips' rich & creamy signature crab soup 7.99

LOBSTER BISQUE

smooth & velvety, with sherry 7.99

MARKET SOUP

rotating selection; please ask your server

Fresh Greens

ranch, blue cheese, fat free raspberry vinaigrette, light Italian, Caesar

MIXED GREENS

romaine & mesclun greens, tomatoes, cucumbers & homestyle croutons 6.99

CRISPY SHRIMP SALAD

pineapple chili glazed shrimp, gorgonzola, raisins & pecans over fresh greens, tossed in chipotle ranch 14.99

CAESAR SALAD

romaine hearts, shaved parmesan & homestyle croutons 7.99

CRAB COBB

crab, iceberg wedges, eggs, bacon, tomatoes, gorgonzola & avocado 13.99

ENHANCE YOUR SALAD

crab meat 8	blackened tuna 7
grilled chicken 6	seasoned shrimp 7
grilled salmon 8	grilled steak 9

Sides

YUKON MASHED POTATOES 4	HUSH PUPPIES 4
SEASONED WAFFLE FRIES 4	CLASSIC COLE SLAW 3
SWEET POTATO BITES 3	PHILLIPS COLE SLAW 3
STEAMED SEASONAL VEGETABLES 4	FRESH SEASONAL FRUIT 4

Desserts

CHOCOLATE BUNDT CAKE 6.49
VANILLA BEAN CHEESECAKE 6.49
BOURBON STREET PECAN PIE 6.49

Signature Platters

served with classic cole slaw & seasoned waffle fries

PREMIUM CRAB CAKE PLATTER

two lump crab cakes 28.99

CRAB & SHRIMP PLATTER

Phillips' premium lump crab cake & crispy shrimp 23.99

FRIED SEAFOOD PLATTER

Phillips' premium lump crab cake, shrimp, fish & hush puppies 27.99

Simple Fish

served with your choice of two sides

MAHI 17.99

SALMON 17.99

YELLOWFIN TUNA 18.99

grilled or blackened, with your favorite topping:
red wine & pecan melt • pineapple salsa
lemon chive butter • chipotle & cilantro lime

Entrées

GRILLED SIRLOIN STEAK

8 oz sliced filet with gorgonzola crumbles; served with your choice of two sides 18.99

LOBSTER RAVIOLI

with lobster cream sauce, served with grilled bread 15.99

BEER BATTERED FISH & CHIPS

seasoned waffle fries & classic cole slaw 14.99

CRISPY BUTTERFLIED SHRIMP

seasoned waffle fries & classic cole slaw 15.99

SHRIMP & GRITS

blackened shrimp over Red Mule grits with gouda cheese, crab meat & pancetta 18.99

Sandwiches, Rolls & Tacos

served with seasoned waffle fries

CRAB CAKE SANDWICH

Phillips' premium lump crab cake on a potato roll 16.99

GRILLED CHICKEN SANDWICH

marinated 6 oz breast on a brioche roll with lettuce, tomato, avocado & bacon 10.99

GRILLED MAHI SANDWICH

lightly seasoned 6 oz fillet on a ciabatta panini 14.99

CRAB CAKE REUBEN

Phillips' premium lump crab cake, provolone & remoulade slaw on Texas toast 17.99

BLACKENED YELLOWFIN TUNA SANDWICH

6 oz fillet seared rare with wasabi crème on a potato roll 16.99

ANGUS BURGER

half pound of Angus beef on a brioche roll with choice of two toppings: cheddar, swiss, provolone, gorgonzola, bacon or grilled onions 12.99

CLASSIC LOBSTER ROLL

lobster lightly tossed in creamy tarragon mayonnaise 21.99

FISH TACOS

with cabbage, tomatoes & Baja sauce
crispy fish 11.99 grilled fish 13.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.



Cocktails

Signature Selections

PHILLIPS' FAMOUS SIGNATURE BLOODY MARY

Absolut Peppar vodka, bloody mary mix, Phillips seafood seasoning rim & a skewer of all your favorites

BLUE CRAB MARGARITA

tequila, blue curaçao, sour & orange juice

TROPICAL ESCAPE

mango rum, peach schnapps, banana liqueur, mango, pineapple juice & a floater of Mt. Gay rum

SQUEEZE ME TEA

sweet tea vodka & lemonade

STRAWBERRY BASIL LEMONADE

Square One Organic Basil Vodka, fresh strawberries & lemonade

Martinis

CUCUMBER COSMO

Square One Organic Cucumber Vodka, triple sec & white cranberry juice with muddled lime & cucumber

MANGO PEACH COSMO

mango rum, peach schnapps, mango & orange juice

PINEAPPLE UPSIDE DOWN

vanilla vodka, coconut rum, amaretto, pineapple juice & grenadine

Frozen Favorites

DAIQUIRIS & COLADAS

margarita • strawberry • piña colada
peach • mango

Beers

Domestic

MICHELOB ULTRA
BUDWEISER
COORS LIGHT
YUENGLING LAGER
MILLER LITE

Imported

CORONA EXTRA
CORONA LIGHT
HEINEKEN
NEWCASTLE BROWN ALE
GUINNESS
ST. PAULI GIRL N/A

Draft

PHILLIPS AMBER ALE
STELLA ARTOIS
BLUE MOON
BUD LIGHT
SWEETWATER 420
TERRAPIN
HOPSECUTIONER IPA

Craft

FAT TIRE
ANGRY ORCHARD
HARD CIDER
SAMUEL ADAMS
BOSTON LAGER

White Wines

CHARDONNAY

6 OZ 9 OZ BOTTLE

Stone Cellars by Beringer, California	8	12	
Joel Gott Unoaked, California	11	16	38
Kendall Jackson Vintner's Reserve, California	11	16	40

RIESLING

SeaGlass, California	9	14	33
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PINOT GRIGIO

Stone Cellars by Beringer, California	8	12	30
Ecco Domani, Italy	9	13	32

SAUVIGNON BLANC

Matua, New Zealand	10	15	38
Wave, Chile	7	11	30

MOSCATO

Barefoot, California	6	9	28
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SPARKLING

LaMarca Prosecco Split, Italy	10		
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OFF THE RADAR

Chateau de Valmer Vouvray, France	11	16	38
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Red Wines

CABERNET SAUVIGNON

Louis Martini, California	9	14	38
14 Hands, Washington	10	15	37

PINOT NOIR

Jargon, California	9	14	34
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MERLOT

Trinity Oaks, California	7	11	28
Red Diamond, Washington	10	15	38

MALBEC

Alamos, Argentina	8	12	30
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OFF THE RADAR

Apothic Red Blend, California	8	12	30
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Housemade Sangria

JUICY RED OR WHITE MANGO

WELCOME TO PHILLIPS

Phillips Seafood Restaurants is a family business with roots in the Mid-Atlantic region. Owned and operated by generations of the Phillips family working side-by-side, Phillips Seafood represents 100 years of experience as a seafood purveyor and over 60 years of award-winning success in restaurants.

Tradition, hospitality and innovation are important to us, as is protecting our natural resources. As such, we have made it our mission to be a leader in managing fishery resources to ensure they remain available for future generations. We have received national and international recognition for our efforts and results in seafood sustainability programs. We have served millions of families, travelers, vacationers and seafood lovers from around the world, but today, we are pleased to have you as our guest and hope you visit again soon.