



dinner

CHILLED BAR

OYSTERS ON THE HALF SHELL
freshly shucked & served on ice with
cocktail, horseradish & mignonette
15.95 six / 25.95 dozen

CLAMS ON THE HALF SHELL
middlenecks 10.95 six

SHRIMP COCKTAIL
poached in Phillips Amber Ale 13.95

APPETIZERS

PETITE CRAB CAKES blistered tomato salsa,
Phillips spiced mustard sauce 15.95

CRAB, SPINACH & ARTICHOKE DIP
breadsticks 15.95

MUSSELS
garlic, white wine, red onion & parsley 10.95

CRISPY FRIED OYSTERS
red chili aioli, bacon jam 12.95

PEEL & EAT SHRIMP
large shrimp tossed in Phillips seafood seasoning
& steamed with Phillips Amber Ale 14.95

SPICY SHRIMP
fried shrimp tossed in a spicy chili
garlic sauce, served over cole slaw 12.95

CRISPY CALAMARI
pineapple sweet chili 13.95

CRAB STUFFED MUSHROOMS
crab imperial stuffing 15.95

SOUPS cup/bowl 6.95/7.95

- CREAM OF CRAB
MARYLAND VEGETABLE CRAB
LOBSTER BISQUE
NEW ENGLAND CLAM CHOWDER

SALADS

MIXED GREENS SALAD
with tomato, cucumber, red onion, toasted
croutons & apple cider vinaigrette 9.95

CAESAR SALAD
garlic croutons & parmesan cheese 9.95

WEDGE SALAD
iceberg, bacon, red onion, tomatoes
& blue cheese dressing 9.95

ENHANCE YOUR SALAD BY ADDING:

- Jumbo Lump Crab 11.95 · Crab Cake 14.95
Grilled Shrimp 8.95 · Grilled Chicken 6.95
Grilled Salmon 10.95 · Grilled Sirloin 9.95

CHEF'S SIDES

YUKON GOLD MASHED POTATOES 5.95

CHEF'S VEGETABLES garlic butter 7.95

ASPARAGUS roasted with lemon & topped
with parmesan 7.95

GREEN BEANS salt, pepper & garlic 6.95

CRAB HOUSE CORN two ears, dusted with
Phillips Seafood Seasoning 5.95

SHIRLEY'S SLAW sweet & creamy with
a touch of apple cider vinegar 4.95

CRAB MAC & CHEESE 9.95

CHEF'S FEATURES

ENTRÉES

ULTIMATE CHICKEN CHESAPEAKE

panko-cruste chicken breast topped with shrimp, lobster, crab, bacon, tomato,
asparagus & parmesan cream sauce; served with tri-color potatoes 29.95

STEAK & CRAB

6 oz. pub sirloin & a Hoopers Island crab cake;
served with Yukon mashed potatoes & asparagus 31.95

OUR FAMOUS CRAB CAKES

HOOPERS ISLAND CRAB CAKES

Phillips' original family recipe; with tri-color potatoes & asparagus
33.95 (two 4 oz.) / 39.95 (two 6 oz.) pairs well with Joel Gott Unoaked Chardonnay

PHILLIPS SIGNATURES

PREMIUM BROILED SEAFOOD PLATTER

split lobster tail, crab cake, shrimp skewer, salmon, tri-color potatoes,
asparagus & lemon butter 39.95 pairs well with Fleur de Mer Rosé

FRIED SEAFOOD PLATTER

crab cake, shrimp, clam strips, fresh catch, french fries & cole slaw 34.95

SEARED JUMBO SEA SCALLOPS & SHRIMP

lemon risotto, asparagus, corn, tomato, parmesan & basil 31.95
pairs well with Ecco Domani Pinot Grigio

JUMBO SNOW CRAB LEGS a bounty of succulent meat 32.95 PER LB.

STEAMED MAINE LOBSTER one pound; with red potatoes & corn on the cob 35.95
pairs well with The Crossings Sauvignon Blanc

FRIED JUMBO SHRIMP

hand-breaded; with french fries & cole slaw 25.95

CRISPY FRIED OYSTERS with french fries & cole slaw 26.95

SHRIMP SCAMPI with garlic, white wine & butter, served over angel hair pasta 25.95
pairs well with SeaGlass Riesling

CRAB MACARONI & CHEESE

provolone, cheddar & crab; with asparagus & garlic bread 25.95 upgrade to lobster +4

CLAM BAKE FOR TWO

whole Maine lobsters, snow crab legs, shrimp, clams, mussels, potatoes & corn 109.95

also available sized for one person - CAPTAIN'S CATCH 59.95

FISH SPECIALTIES

GRILLED SALMON almond romesco sauce & parsley oil; with roasted potatoes
& chef's vegetables 26.95
pairs well with SeaGlass Pinot Noir

FISH & CHIPS Phillips Amber Ale batter; french fries & cole slaw 19.95

PAN-SEARED TROUT sweet pea cream, crispy prosciutto, spinach, corn, tri-color
tomatoes & potatoes 27.95

MEAT & POULTRY

RIBEYE sixteen ounces; with steak butter, tri-color potatoes & asparagus 42.95
pairs well with Alamos Malbec

FILET MIGNON eight ounces; with Yukon mashed potatoes, wilted greens, bacon,
mushrooms & red wine demi-glaze 42.95
pairs well with Louis Martini Cabernet Sauvignon

GRILLED CHICKEN grilled marinated breast, tomato & arugula salad, balsamic glaze,
tri-color potatoes, grated grana padano 24.95

MAKE IT A SURF & TURF - ENHANCE YOUR ENTRÉE WITH:

- CRAB CAKE 14.95 · GRILLED SHRIMP 8.95
JUMBO LUMP CRAB MEAT 11.95 · LOBSTER TAIL 16.95