



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
tender shrimp poached in white wine
& herbs, served with cocktail sauce 13.95

APPETIZERS

CRAB CAKE MINIS tartar sauce 15.95

CRAB, SPINACH & ARTICHOKE DIP
flatbread crisps 15.95

STEAMED MUSSELS, CLAMS & SHRIMP
garlic & white wine butter 15.95

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

HOT SAMPLER
calamari, crab-stuffed mushrooms
& crab cake minis 28.95

CRISPY CALAMARI
pineapple sweet chili 13.95

CRAB STUFFED MUSHROOMS
crab imperial stuffing 15.95

CRABBY GUACAMOLE
Hass avocados, sweet crab & pico
de gallo, with toasted bread 12.95

SOUPS cup/bowl 6.95/7.95

CREAM OF CRAB
MARYLAND VEGETABLE CRAB
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

CHEF'S SIDES

YUKON GOLD MASHED POTATOES 5.95
BROCCOLINI sautéed with 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

CHEF'S FEATURES

ENTRÉES

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

STEAK & CRAB

petite tender steaks topped with sweet blue crab, spinach, corn, tomato
& bacon; served with a red wine gravy over Yukon mashed potatoes 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.) pair with Joel Gott Chardonnay

PHILLIPS SIGNATURES

PREMIUM BROILED SEAFOOD PLATTER
split lobster tail, crab cake, shrimp skewer, salmon, tri-color potatoes,
asparagus & lemon butter 39.95 pair with Echo Bay Sauvignon Blanc

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

SEARED JUMBO SEA SCALLOPS & SHRIMP pair with Ecco Domani Pinot Grigio
lemon basil risotto, asparagus, corn, tomato, parmesan & basil 29.95

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

FRIED JUMBO SHRIMP
hand-breaded; with french fries & cole slaw 25.95

SHRIMP SCAMPI
with garlic, white wine & butter, served over angel hair pasta 25.95

CRAB MACARONI & CHEESE
provolone, cheddar & crab; with asparagus & garlic bread 25.95

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

CRAB-STUFFED FLOUNDER crab imperial stuffing; with chef's vegetables 35.95

GRILLED SALMON & SHRIMP
with chorizo zucchini hash 33.95 pair with SeaGlass Pinot Noir

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

MAHI MAHI bronzed; with coconut almond rice, mango salsa & chef's vegetables 29.95

MEAT & POULTRY

RIB EYE
sixteen ounces; with steak butter, tri-color potatoes & asparagus 42.95
pair with Alamos Malbec

FILET MIGNON eight ounces; with Yukon mashed potatoes & asparagus 42.95

BUTTERMILK CRISPY CHICKEN BREAST
with mashed potatoes, grilled broccolini & chicken mushroom gravy 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