



lunch

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

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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
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ENTRÉE SALADS

CRAB CAKE SALAD *fresh greens, tomato, corn, asparagus, apple cider vinaigrette* 21.95

SHRIMP COBB SALAD *large shrimp, avocado, bacon, red onion, egg, mixed greens, garlic & herb dressing* 18.95

SALMON & GREENS
grilled premium salmon, mixed greens, carrot, cucumber, tomato, toasted almonds, pomegranate vinaigrette 18.95

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

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

SANDWICHES *served with french fries*

HOOPERS ISLAND CRAB CAKE
Phillips' original family recipe; with tartar sauce
19.95 (four oz.) / 22.95 (six oz.)

LOBSTER ROLL
sweet lobster, celery & mayonnaise 22.95

CRISPY FISH SANDWICH
beer battered; with cole slaw 12.95

FISH TACOS
crispy cod, cherry tomato salsa, cabbage, cilantro cream 14.95

GRILLED CHICKEN
chargrilled chicken breast with bacon, pesto, mayo, arugula & swiss cheese 11.95

ANGUS CHEESEBURGER
with white American cheese & chipotle rémoulade on a brioche bun 14.95
add applewood smoked bacon for 1.5

AHI TUNA WRAP
diced ahi tuna, seaweed salad, Asian slaw & spicy aioli, wrapped in a flour tortilla 14.95

CRAB CAKE MELT
Hoopers Island crab cake, cheddar cheese & bacon on brioche 21.95

OUR FAMOUS CRAB CAKES

HOOPERS ISLAND CRAB CAKES
Phillips' original family recipe; with tri-color potatoes & asparagus
21.95 (single) / 33.95 (double) **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

ATLANTIC LOBSTER TAIL
broiled; with tri-color potatoes & chef's vegetables 24.95
pairs well with The Crossings Sauvignon Blanc

SEARED SCALLOPS
lemon risotto, asparagus, corn, tomato, parmesan & basil 19.95
pairs well with Ecco Domani Pinot Grigio

LAND & SEA

FISH & CHIPS
Phillips Amber Ale batter; french fries & cole slaw 17.95

GRILLED SALMON
almond romesco sauce & parsley oil; with roasted potatoes & chef's vegetables 19.95
pairs well with SeaGlass Pinot Noir

FRIED JUMBO SHRIMP
hand-breaded; with french fries & cole slaw 17.95

STEAK FRITES
6 oz. pub sirloin with demi-glace; served with crispy fries & house salad 19.95