



Beginnings

SALT & PEPPER CALAMARI

crispy calamari served with pineapple sweet chili sauce & rémoulade 11.95

CRABBY CHICKEN WINGS

fried crispy & topped with Phillips Seafood Seasoning 10.99

LOBSTER DEVILED EGGS

creamy deviled eggs topped with sweet lobster salad, spicy sriracha & chives 7.99

CRAB & SHRIMP DIP

creamy blend of crab, shrimp & parmesan cheese, served with pretzel sticks 14.99

CRAB CAKE BITES

mini version of our famous crab cakes, served with tartar sauce 13.95

SEAFOOD SAMPLER

crab & shrimp dip, crab cake bites & salt & pepper calamari 17.99

From the Kettle

CREAM OF CRAB SOUP

Phillips' rich & creamy signature crab soup 6.95

LOBSTER BISQUE

smooth & velvety, with sherry 6.95

NEW ENGLAND CLAM CHOWDER loaded with chopped sea clams, potatoes, bacon, celery & spices 6.95

Salads

ranch, blue cheese, light Italian, Caesar

CRISP ICEBERG SALAD

with vine-ripened tomatoes, crumbled blue cheese, diced bacon & blue cheese dressing 9.99

CAESAR SALAD

romaine hearts, shaved parmesan & homestyle croutons 10.95

CRAB COBB SALAD

chilled crab meat, iceberg wedges, eggs, bacon, tomato, blue cheese & avocado 16.99

ENHANCE YOUR SALAD

crab meat 9 • blackened tuna 8 • grilled salmon 6

Desserts

CHOCOLATE BUNDT CAKE

moist dark chocolate cake full of chocolate chips, enrobed in creamy dark chocolate 6.49

VANILLA BEAN CHEESECAKE

creamy & smooth with the velvet tang of cheese, accessorized with the shimmer of vanilla bean glaze 6.49

BOURBON STREET PECAN PIE

mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon 6.49

Signature Platters

handmade crab cakes with Phillips crab meat

PHILLIPS CRAB CAKE PLATTER

two lump crab cakes with tomato, corn & asparagus relish & seasoned waffle fries 31.95

CRAB & SHRIMP PLATTER

lump crab cake & crispy fried shrimp with seasoned waffle fries & cole slaw 28.99

FRIED SEAFOOD PLATTER

lump crab cake, crispy shrimp, fried fish, clam strips & hush puppies with seasoned waffle fries & cole slaw 29.99

Entrées

BEER BATTERED FISH & CHIPS

crispy cod & seasoned waffle fries, with tartar sauce & malt vinegar 16.99

CRISPY JUMBO SHRIMP

hand-breaded; with seasoned waffle fries, cole slaw & cocktail sauce 24.99

MOJITO-SPICED MAHI MAHI

with lemon chive butter, pineapple salsa, Yukon mashed potatoes & asparagus 26.99

BRONZED SALMON

seasoned salmon topped with sweet lobster & seafood cream; served with crab cake bacon hash & asparagus 28.95

Sandwiches & More

all sandwiches served with seasoned waffle fries

PHILLIPS CRAB CAKE SANDWICH

handmade with Phillips crab meat on a toasted potato roll 19.95

REUBEN

tender corned beef, swiss, housemade red cabbage apple kraut & thousand island on marble rye 14.99

LOBSTER ROLL

sweet Maine lobster tossed in a creamy tarragon mayonnaise 21.95

HALF-POUND ANGUS BURGER

served on a brioche bun with choice of cheddar, american, or swiss 15.99

make it an Ultimate with bacon & a fried egg 17.99

BLACKENED TUNA SANDWICH

seared rare, with arugula, tomatoes, roasted peppers & mayonnaise on brioche 16.99

FISH TACOS

griddled mahi, lightly seasoned & served with pico de gallo, cabbage & chipotle aioli 15.95

LOBSTER & CRAB FLATBREAD

With seafood cream, roasted corn, roasted tomatoes, kale, white cheddar and parmesan cheeses 18.99

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.