



Beginnings & Bar Fare

SALT & PEPPER CALAMARI

crispy & lightly breaded, served with pineapple sweet chili sauce & tartar sauce 12.99

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

CRAB PRETZEL

soft pretzel topped with crab dip & cheese 11.99

CRAB DIP BITES

crab meat, cream cheese & seasonings wrapped inside a crisp, hand-rolled wonton 10.99

SHIITAKE MUSHROOM POT STICKERS

bok choy, carrots & shiitake mushrooms with ginger, garlic & sesame, folded into a soft wheat flour wrapper 10.99

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

CRAB CAKE MINIS Phillips' classic family recipe 11.99

BLACKENED YELLOWFIN TUNA

seared rare, with pickled ginger, soy glaze & wasabi slaw 13.49

SEAFOOD SAMPLER

calamari, butterflied shrimp & crab cake minis 15.99

From the Kettle

MARYLAND VEGETABLE CRAB

sweet crab meat, vegetables & seafood seasoning in a tomato base 7.99

LOBSTER BISQUE

smooth & velvety, with sherry 7.99

NEW ENGLAND CLAM CHOWDER

creamy, wholesome & loaded with chopped sea clams, potatoes, celery & spices 7.99

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, craisins & 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 cake 10	grilled shrimp 8
crab meat 9	blackened tuna 8
grilled chicken 6	grilled steak 9
grilled salmon 8	

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 24.49

CRAB & SHRIMP PLATTER

Phillips' premium crab cake & crispy shrimp 23.99

FRIED SEAFOOD PLATTER

Phillips' premium crab cake, crispy shrimp & fried fish 27.99

Fish Specialties

GRILLED ATLANTIC SALMON

with lemon chive butter;

served with mashed potatoes & seasonal vegetables 19.99

GRILLED MOJITO-RUBBED MAHI

with chipotle lime butter & pineapple salsa;

served with mashed potatoes & seasonal vegetables 18.99

SEARED SPICE-RUBBED YELLOWFIN TUNA

served with crispy dumplings, wasabi slaw & soy glaze 18.99

Entrées

GRILLED SIRLOIN STEAK

8 oz filet with red wine butter & gorgonzola crumbles;

served with mashed potatoes & seasonal vegetables 19.99

LOBSTER RAVIOLI

with lobster cream sauce;

served with grilled bread 17.99

BEER BATTERED FISH & CHIPS

seasoned waffle fries & classic cole slaw 16.99

CRISPY BUTTERFLIED SHRIMP

seasoned waffle fries & classic cole slaw 16.99

Sandwiches, Rolls & Tacos

served with seasoned waffle fries

CRAB CAKE SANDWICH

Phillips' premium lump crab cake on a potato roll 16.99

CRAB & SHRIMP CAKE SANDWICH

with crab, tender shrimp, roasted red peppers & seasonings; served on a potato roll 16.99

GRILLED CHICKEN SANDWICH

marinated 6 oz breast on a brioche roll with avocado & bacon 14.49

GRILLED MAHI SANDWICH

lightly seasoned 6 oz fillet on a toasted ciabatta roll 15.49

BLACKENED YELLOWFIN TUNA SANDWICH

6 oz fillet seared medium 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 14.49

CLASSIC LOBSTER ROLL

lobster lightly tossed in creamy tarragon mayonnaise 21.99

GRILLED FISH TACOS

with cabbage, tomatoes & Baja sauce 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.