



Beginnings & Bar Fare

SALT & PEPPER CALAMARI crispy & lightly breaded, served with pineapple sweet chili sauce 13

TEMPURA CHICKEN STRIPS
with toasted coconut & black & white sesame seeds 11

CRAB CAKE SLIDERS
three all-lump petite crab cakes 17

STEAMED DIM SUM
shrimp shumai, seafood shumai & shrimp hagao, served in a bamboo steamer 13

SHRIMP COCKTAIL
plump chilled shrimp with cocktail sauce 14

BUFFALO SHRIMP
lightly breaded shrimp tossed in a tangy buffalo sauce 15

STEAMED SHRIMP
half-pound, peel & eat 15.50

CRAB CAKE MINIS
with sweet potato bites 14

SEAFOOD SAMPLER
calamari, butterflied shrimp & crab cake minis 17

From the Kettle

CREAM OF CRAB SOUP
Phillips' rich & creamy signature crab soup 9

LOBSTER BISQUE
smooth & velvety, with sherry 9

NEW ENGLAND CLAM CHOWDER
creamy, wholesome & loaded with chopped sea clams, potatoes, bacon, celery & spices 8.50

Fresh Greens

ranch, blue cheese, raspberry vinaigrette (fat free), light Italian, Caesar

MIXED GREENS
romaine & mesclun greens, tomatoes, cucumbers & homestyle croutons 10

CRISPY SHRIMP SALAD
pineapple chili glazed shrimp, gorgonzola, raisins & pecans over fresh greens 16

CAESAR SALAD
romaine hearts, shaved parmesan & homestyle croutons 10

CRAB & SHRIMP SALAD
crab & shrimp tossed in a creamy dressing over greens, tomatoes, cucumbers & red onions 18

CRAB COBB
crab, iceberg wedges, eggs, bacon, tomatoes, gorgonzola & avocado 18

ENHANCE YOUR SALAD

crab meat 10 blackened tuna 10
grilled chicken 7 seasoned shrimp 10

Signature Platters

served with seasoned waffle fries & cole slaw

PHILLIPS PREMIUM CRAB CAKES
two lump crab cakes 31

CRAB CAKE & SHRIMP PLATTER
Phillips' premium lump crab cake & crispy shrimp 27

FRIED SEAFOOD PLATTER
Phillips' premium lump crab cake, shrimp, fish & hush puppies 28

Simple Fish

served with your choice of two sides

MAHI MAHI 21

YELLOWFIN TUNA 21

SALMON 20

grilled or blackened, with your favorite topping:

lemon chive butter

pineapple salsa

chipotle & cilantro lime

Entrées

GRILLED SIRLOIN STEAK

8 oz sliced filet with gorgonzola crumbles; served with choice of two sides 22

LOBSTER RAVIOLI

with lobster cream sauce 17

GRILLED CHICKEN BREAST

marinated breast with pineapple salsa & choice of two sides 17

BEER BATTERED FISH & CHIPS

served with seasoned waffle fries & cole slaw 17

CRISPY BUTTERFLIED SHRIMP

served with seasoned waffle fries & cole slaw 19

Sandwiches & Tacos

served with your choice of side

PREMIUM CRAB CAKE SANDWICH

Phillips' premium lump crab cake on a potato roll 19

GRILLED MAHI MAHI SANDWICH

lightly seasoned fillet on a ciabatta panini 18

BLACKENED YELLOWFIN TUNA SANDWICH

seared rare, with wasabi crème on a potato roll 19

ANGUS BURGER

half-pound of beef on a fresh roll with lettuce, tomato & onions; served with your choice of two toppings: cheddar, swiss, provolone, gorgonzola, bacon, grilled onions 14

GRILLED CHICKEN BREAST SANDWICH

marinated breast on a brioche roll with lettuce, tomato, avocado & bacon 13

CLASSIC LOBSTER ROLL

lobster lightly tossed in creamy tarragon mayonnaise 23.50

CRAB & SHRIMP SALAD SANDWICH

lump crab meat & shrimp in a lightly seasoned creamy dressing 16

CRAB CAKE REUBEN

Phillips' premium lump crab cake with provolone & remoulade slaw on Texas toast 19

FISH TACOS

blackened with cabbage, tomatoes & Baja sauce 16

Sides

Steamed Vegetables 4

Seasoned Waffle Fries 4

Redskin Mashed Potatoes 4

Sweet Potato Bites 4

Fresh Seasonal Fruit 4

Mediterranean Salad 5

Hush Puppies 4

Cole Slaw 4

Desserts

Chocolate Lava Cake 7.50

Yuzu Lime Cheesecake 7.50



Cocktails Signature Selections

PHILLIPS' FAMOUS SIGNATURE BLOODY MARY

Absolut Peppar vodka & bloody mary mix,
rimmed with Phillips Seafood Seasoning

- BLUE CRAB MARGARITA
- TROPICAL ESCAPE
- PHILLIPS CRUSH
- SQUEEZE ME TEA
- EASTERN SHORE LEMONADE

Martinis

- CHESAPEAKE BAY COSMO
- MANGO PEACH COSMO
- CUCUMBER COSMO

Mojitos

- CLASSIC
- ACAI BERRY

Frozen Favorites

DAIQUIRIS & COLADAS
margarita • strawberry • piña colada
peach • mango

Beers

Draft

- PHILLIPS AMBER ALE
- SAM ADAMS SEASONAL
- GOOSE ISLAND IPA
- BROOKLYN BREWING
- STELLA ARTOIS

Domestic

- MICHELOB ULTRA
- BUDWEISER
- COORS LIGHT
- MILLER LITE

Make it a large draft for \$1.50 more!

Imported

- CORONA EXTRA
- CORONA LIGHT
- HEINEKEN
- NEWCASTLE BROWN ALE
- DUVEL BELGIUM
- ST. PAULI GIRL N/A

White Wines

CHARDONNAY

GLASS BOTTLE

- Stone Cellars, California 10 36
- Bijou by Chateau St. Jean, California 13 48
- Bouchard Aîné & Fils, Southern France 11 40

PINOT GRIGIO

- Stone Cellars, California 10 36
- Campanile, Italy 11 40

SAUVIGNON BLANC

- Clifford Bay, New Zealand 11 40
- Ferrari Carano Fume Blanc, Sonoma County 13 48

GRUNER VETLINER

- Lauren V, Austria 13 48

ROSE

- Juliette, Provence 12 38

SPARKLING

- Segura Vidas Cava Split, Spain 12

OFF THE RADAR

- Terra D'Oro Chenin Blanc/Viognier, California 13 48

Red Wines

CABERNET SAUVIGNON

GLASS BOTTLE

- Stone Cellars, California 10 36
- Chateau St. Jean, California 13 48

PINOT NOIR

- Sea Glass, California 11 40

MERLOT

- Kenwood Yulupa, California 11 40

MALBEC

- Valentin Bianchi, Argentina 10 36

OFF THE RADAR

- 19 Crimes Shiraz/Grenache Blend, Australia 10 36

Housemade Sangria

- JUICY RED OR WHITE MANGO 12

WELCOME TO PHILLIPS

Phillips Seafood Restaurants is a family business with roots in the Mid-Atlantic region. Owned and operated by generations of the Phillips family working side-by-side, Phillips Seafood represents 100 years of experience as a seafood purveyor and nearly 60 years of award-winning success in restaurants.

Tradition, hospitality and innovation are important to us, as is protecting our natural resources. As such, we have made it our mission to be a leader in managing fishery resources to ensure they remain available for future generations. We have received national and international recognition for our efforts and results in seafood sustainability programs. We have served millions of families, travelers, vacationers and seafood lovers from around the world, but today, we are pleased to have you as our guest and hope you visit again soon.