

# Dinner

## THREE COURSE MENU - CLASSIC

*All entrées include chef's potato & vegetable, coffee, tea & soft drinks.  
\$40 per person*

### Appetizer

#### MARYLAND VEGETABLE CRAB SOUP

*delicate crab meat and hearty vegetables in a light tomato broth*

#### MIXED GREENS SALAD

*with apple cider vinaigrette*

### Entrée

#### ATLANTIC SALMON

*grilled with caper dill butter*

#### SHRIMP SCAMPI

*sautéed shrimp, garlic, lemon, white wine & linguine*

#### SEARED CHICKEN BREAST

*local chicken breast, pan-seared*

#### STEAK & SHRIMP

*chef's choice cut of beef with a shrimp scampi skewer*

### Dessert

#### CHOCOLATE FUDGE CAKE

#### NEW YORK STYLE CHEESECAKE

*Available for groups of 15 or more. Applicable sales tax and 20% service charge will be added. Phillips will do our best to accommodate any dietary needs or allergic conditions. Menu selections are required three days prior to your function. Menu items and prices are subject to change without notice. Dinner Classic - 10/18*

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# Dinner

## THREE COURSE MENU - SIGNATURE

*All entrées include chef's potato & vegetable, coffee, tea & soft drinks.  
\$50 per person*

### Appetizer

#### ROASTED OYSTERS

*smoked provolone, garlic, butter & white wine*

#### MIXED GREENS SALAD

*with apple cider vinaigrette*

### Entrée

#### HOOPERS ISLAND JUMBO CRAB CAKE PLATTER

*featuring Shirley Phillips' original family recipe*

#### CRAB-STUFFED FLOUNDER

*stuffed with crab imperial*

#### SEARED CHICKEN BREAST

*local chicken breast, pan-seared*

#### STEAK & CRAB CAKE

*chef's choice cut of beef alongside Phillips' famous original crab cake*

### Dessert

#### CHOCOLATE FUDGE CAKE

#### NEW YORK STYLE CHEESECAKE

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# Dinner

## THREE COURSE MENU - PREMIUM

*All entrées include chef's potato & vegetable, coffee, tea & soft drinks.  
\$60 per person*

### Appetizer

#### MIXED GREENS SALAD

*with apple cider vinaigrette*

#### CREAM OF CRAB SOUP

*rich & creamy*

#### SHRIMP COCKTAIL

*chilled classic*

### Entrée

#### RIBEYE

*premier cut of prime beef*

#### SURF & TURF

*filet mignon & lobster tail*

#### HOOPERS ISLAND JUMBO CRAB CAKE PLATTER

*featuring Shirley Phillips' original family recipe*

#### BROILED JUMBO SEA SCALLOPS

*stuffed with crab imperial*

#### TWIN LOBSTER TAILS

*Maine lobster tails, broiled with lemon, herbs & butter*

### Dessert

#### CHOCOLATE FUDGE CAKE

#### NEW YORK STYLE CHEESECAKE

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