



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

HOOPERS ISLAND CRAB CAKES

four ounce crab cakes, Phillips' famous original family recipe

ATLANTIC SALMON

grilled with caper dill butter

WHOLE MAINE LOBSTER

one pound; a bounty of succulent meat

SHRIMP SCAMPI

sautéed shrimp, garlic, lemon, white wine & linguine

SEARED CHICKEN BREAST

local chicken, chicken au jus

NEW YORK STRIP

grilled center-cut beef, red wine butter

Dessert

CHOCOLATE FUDGE CAKE

NEW YORK STYLE CHEESECAKE

Available for groups of 15 or more. Applicable sales tax and 21% 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 PPP - 1/20



Dinner

THREE COURSE MENU - SIGNATURE

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

Appetizer

ROASTED OYSTERS

smoked provolone, garlic, butter & white wine

SHRIMP COCKTAIL

cocktail sauce

MIXED GREENS SALAD

with apple cider vinaigrette

Entrée

HOOPERS ISLAND JUMBO CRAB CAKE PLATTER

six ounce crab cakes, Phillips' famous original family recipe

ROASTED FLOUNDER

pan-roasted white fish with garlic, tomato, wine, shrimp & scallops

SNOW CRAB STEAMER

one pound of sweet snow crab clusters

SEARED CHICKEN BREAST

local chicken, chicken au jus, garlic lump crab

STEAK & SHRIMP

chef's choice of beef served medium, roasted shrimp, garlic butter

Dessert

CHOCOLATE MOUSSE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE



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

CRAB COCKTAIL
chilled classic

Entrée

RIBEYE
premier cut of prime beef

SURF & TURF
filet mignon & lobster tail

HOOPERS ISLAND JUMBO CRAB CAKE PLATTER
six ounce crab cakes, Phillips' famous original family recipe

ULTIMATE CRAB CAKE
eight ounce crab cake made with all jumbo lump crab meat

SEAFOOD STEAMER POT
one pound whole Maine lobster plus half a pound of sweet snow crab clusters

ROASTED SEAFOOD PLATTER
daily fish, shrimp, scallops, & a petite crab cake

TWIN LOBSTER TAILS
Maine lobster tails, broiled with lemon, herbs & butter

Dessert

CHOCOLATE MOUSSE CAKE
WHITE CHOCOLATE RASPBERRY CHEESECAKE