

RAW BAR

ICED MIDDLE NECK CLAMS ON THE HALF SHELL 9.99
 OYSTERS ON THE HALF SHELL, *we proudly serve Long Island Blue Points* 12.99

CHILLED SAMPLER

king crab legs, oysters, clams, jumbo lump crab, shrimp cocktail, tuna tartare - 28.99

APPETIZERS

STEAMED MOJITO CLAMS, *fresh garlic, chiles, lime & cilantro* 9.99
 COLOSSAL SHRIMP COCKTAIL 12.99
 STEAMED SHRIMP, *1/2 lb., peel & eat* 10.99
 SINGLE CHESAPEAKE CRAB CAKE 13.99
 PHILLIPS CRAB & SPINACH DIP, *lump crab, cheddar cheese, bread bowl & tortilla chips* 12.99
 SALT & PEPPER CALAMARI, *sweet pineapple chili sauce* 10.99
PAIRS WELL WITH PHILLIPS AMBER ALE
 STEAMED MUSSELS, *choice of yellow Thai curry or tomato white wine* 8.99
 CRAB STUFFED MUSHROOMS 10.99
 COLOSSAL LUMP CRAB MEAT COCKTAIL, *Phillips mustard sauce* 14.99
 TUNA & ASPARAGUS TEMPURA ROLL, *wasabi crème fraîche, soy glaze & cucumber seaweed salad* 13.99

SOUPS

	CUP	BOWL
CREAM OF CRAB	5.99	6.99
MARYLAND VEGETABLE CRAB	5.99	6.99
NEW ENGLAND CLAM CHOWDER	5.99	6.99

PHILLIPS CHOPPED SALAD

greens, tomatoes, cucumbers, red onions, feta & bacon - 7.99
add chicken - 6.99
add shrimp - 7.99 *add jumbo crab - 8.99*

SALADS

ICEBERG, BACON & BLEU CHEESE 8.99
 MIXED GREENS 7.99
 CAESAR 7.99
 CRISPY SHRIMP SALAD, *spicy pepper glaze, dried cranberries & pecans* 12.99
 BABY SPINACH & ARUGULA SALAD, *red onions, eggs, tomatoes & warm applewood smoked bacon dressing* 10.99
 FRESH TOMATO & MOZZARELLA SALAD, *balsamic glaze & fresh sweet basil* 10.99

Enhance your Salad by Adding:

Grilled Chicken	6.99	Grilled Shrimp	7.99
Jumbo Crab	8.99	Lump Crab Cake	12.99

SIDES

BUTTERMILK MASHED POTATOES 5.99
 FRESH ASPARAGUS 6.99
 FRENCH FRIES & MARKET SAUCE 4.99
 SAUTÉED BABY SPINACH, *garlic chips* 5.99
 BROCCOLINI, *garlic, lemon & toasted almonds* 5.99
 VEGETABLE DU JOUR 5.99

PHILLIPS SIGNATURES

CHESAPEAKE CRAB CAKES 28.99
 BROILED SEAFOOD PLATTER, *crab cake, garlic shrimp & fresh catch* 29.99
PAIRS WELL WITH RELAX, RIESLING
 FRIED SEAFOOD PLATTER, *crab cake, shrimp, flounder, fries & slaw* 27.99
 STUFFED FLOUNDER, *crab imperial* 28.99
 GRILLED SALMON, *carrot ginger emulsion, spinach & wild mushrooms* 24.99
 FRIED FLOUNDER, *fries & slaw* 24.99
 TUNA TWO WAYS, *blackened tuna & tuna tempura roll, seaweed salad, cucumber, wasabi crème fraîche & ginger soy glaze* 25.99
 CLAM BAKE FOR TWO, *two whole Maine lobsters, snow crab clusters, shrimp, clams, mussels, potatoes & corn on the cob* 98.99
 CAPTAIN'S CATCH, *our Clam Bake for 2 divided in half* 49.99

FISH

Simply prepared broiled, grilled or blackened, served with fresh vegetable.

Choose your favorite sauce- Thai green curry, pineapple mango salsa or garlic herb butter

SALMON 22.99
 TROUT 22.99
 *TUNA 24.99
 FLOUNDER 24.99
 GROUPEL 24.99
 FISH OF THE DAY 24.99

CRAB, SHRIMP & LOBSTER

BAKED CRAB STUFFED SHRIMP 25.99
 GOLDEN FRIED SHRIMP, *fries* 19.99
 CRAB CAKE & GOLDEN FRIED SHRIMP, *fries* 28.99
 WHOLE MAINE LOBSTER, *one & a half to three pounds* MKT
 KING CRAB LEGS MKT
 SNOW CRAB LEGS 1.5 lbs 24.99

PASTA

CRAB MACARONI & CHEESE, *crab, three cheeses* 19.99
PAIRS WELL WITH CHALONE MONTEREY, CHARDONNAY
 SHRIMP SCAMPI, *sautéed shrimp, garlic, olive oil, lemon, white wine & linguini* 23.99
PAIRS WELL WITH BERRINGER NAPA VALLEY, PINOT GRIGIO
 BLUE CRAB RAVIOLIS, *crab cream sauce* 18.99
 SWEET BASIL PESTO & PENNE, *spinach, tomatoes & feta* 16.99
add chicken - 6.99 *add shrimp - 7.99* *add jumbo crab - 8.99*

STEAK & CHICKEN

BLACKENED RIB EYE (16oz), *roast potatoes & tobacco onions* 26.99
 STEAK & SHRIMP, *grilled flat iron steak & Peruvian shrimp skewer, buttermilk mashed potatoes, broccolini & soy onion vinaigrette* 24.99
PAIRS WELL WITH AVALON, CABERNET SAUVIGNON
 ROAST HALF CHICKEN, *corn succotash & roasted potatoes* 17.99

ENHANCE ANY ENTRÉE WITH ONE OF THE FOLLOWING:

CHESAPEAKE CRAB CAKE 12.99
 CRAB IMPERIAL 12.99
 LOBSTER TAIL 15.99

PHILLIPS FAMOUS CRAB CAKE SANDWICH

served with fries & slaw - 14.99

WINE DOWN EVERY THURSDAY WITH HALF PRICE BOTTLES OF WINE

For your convenience, a gratuity of 18% will be added to parties of 8 or more.
 We care about your health, our cooking oil contains no trans-fats.

 Phillips Specialty

*Phillips Seafood is committed to sustainable fishing practices. We lead the way in promoting global crab programs to protect the resource for generations to come. This includes encouraging the use of fishing gear that reduces by-catch and not purchasing under-sized crabs or taking pregnant females. Phillips is also committed to buying hook & line caught mahi mahi, a fishing method that promotes sustainability. For more information on sustainability efforts visit www.phillipsfoodservice.com

PRV 6/11