



WATERMAN'S HARVEST BUFFET

"Best place for crab cakes"
Washingtonian Magazine
Best of Washington Edition 2000

The city's champion among rast, in-depth bullets John Rosson, The Washington Times "Top picks in Washington -Phillips Flagship" Washingtonian Magazine

Over 50 Items Daily For You To Choose From

Monday - Friday

DINNER & WEEKEND BUFFET

Daily at 4 pm

All Day Saturday & Sunday

WEEKEND BRUNCH Saturday & Sunday 11am- 2 30pm

Times, pricing and offering are subject to change for special events, holidays and at management's discretion.

All items are subject to change due to season, availability and chef's choice.

Items only available on Dinner & Weekend Buffets.

FRONT BUFFET FEATURES

Spiced Shrimp
Steamed Mussels
Grilled Fish
Fresh Cooked Vegetables

Miniature Crab Cakes
Steamed Clams
Seafood Paella
Rice Selections

Steamed Crabs (Seasonal)
Steamed Crayfish
Seafood Jambalaya
Fried Chicken
Seafood Newburg

GAZEBO

Made-to-Order Pasta Crab Au Gratin Mashed Potatoes Barbeeue Ribs
Turkey and Gravy
Macaroni & Cheese

Blackened Salmon Baked Potato Bar Cornbread Stuffing

SOUP, SALAD & CARVING LINE

Fresh Tossed Greek Salad Fresh Tossed Spinach Salad Maryland Vegetable Crab Soup Hot Sizzling-Salad-Topping Station Fresh Tossed Garden Salad Soup of the Day

Fresh Tossed Caesar Salad Carving Station New England Clam Chowder

FRIED SEAFOOD STATION

Fried Shrimp Fried Calamari Fried Clam Strips

Fried Fish Fillets Hush Puppics

DESSERT BAR

Sundae Bar Apple Pie Pecan Pie Sliced Cakes

Cheesecake Cookies & Brownies

WEEKEND BRUNCH ADDITIONS

Made-to-Order Omelets Pancakes Hash Browns Eggs Benedict
French Toast
Pastrice & Doughnuts

Fresh Made Waffles
Bacon & Sausage
Fruit, Breads & Cereals

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Litems only available on Dinner & Weekend Buffets

PFS 12/00

STARTERS

| CRAB AND SPINACH DIP A creamy combination of crab meat, cheese and | \$ 6.99 |
|--|---------|
| spinach served in a bread boule | |

| JUMBO STEAMED SHRIMP This traditional favorite is served with Phillips Cocktail Sauce. May be served steamed garlic | \$12.99 |
|---|---------|
| scampi-style for an additional dollar. | |

| CHICKEN TENDERS | 6 5 00 |
|---|---------|
| Fresh chicken tenders hand-breaded and fried. | \$ 5.99 |
| Served with honey mustand and bal | |

| CLAMS ON THE HALF SHELL | \$ 6.99 |
|---|---------|
| Six topneck clams hand-shucked and served with Phillips Cocktail Sauce. | |

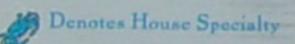
FROM THE KETTLE

| MARYLAND VEGETABLE CRAB SOUP Shirley Phillips' tomato-based family recipe that has been served at Phillips since 1956. | Cup \$ 2.99 Bowl \$ 3.99 |
|--|-----------------------------|
| CREAM OF CRAB SOUP A rich cream of crab soup with sweet crab meat and a touch of sherry. | Cup \$ 3.99 Bowl \$ 4.99 |
| NEW ENGLAND CLAM CHOWDER A hearty clam chowder loaded with clams, diced potatoes and bacon. | Cup \$ 2.99 Bowl \$ 3.99 |

FEATURED WINES

Served either by the bottle or by the glass.

Beringer Founders Estate Chardonnay • Beringer Founders Estate Merlot
Beringer Founders Estate Cabernet Sauvignon • Beringer White Zinfandel
Meridian Chardonnay • Meridian Merlot • Edna Valley Chardonnay
Ca' Montini L' Aristogratico Pinot Grigio D.O.C.
Luna di Luna Pinot Grigio/Chardonnay Blend
Luna di Luna Cabernet/Merlot Blend



For your convenience a 15% gratuity will be added to parties of 6 or more.

FRESH FROM THE GARDEN

| GARDEN SALAD Fresh lettuce with assorted vegetables. | \$ 2.99 |
|---|---------|
| CAESAR SALAD Fresh romaine tossed with Caesar dressing and finished with Parmesan cheese and croutons. | \$ 4.99 |
| May be served with blackened chicken or tuna for an additional \$3.99. | |

ON A ROLL

All sandwiches served with coleslaw and french fries.

| PHILLIPS PREMIUM CRAB CAKE SA A five-ounce all lump crab cake for the tr connoisseur. This cake has a rich and cre and is served either broiled or fried. | ne crah | \$12.99 |
|--|-------------------------------|---------|
| Working Together to Restock Blue Crabs in the Chesapeake Bay | NDWICH cipe. of mustard | \$ 9.99 |
| | | |

\$ 5.99

**SEAFOOD*

**5.99

without cheese.

Denotes House Specialty

For your convenience a 15% gratuity will be added to parties of 6 or more.

STARTERS

CRAB AND SPINACH DIP

\$ 6.99

A creamy combination of crab meat, cheese and spinach served in a bread boule.

GARDEN SALAD \$ 2.99 Fresh lettuce with assorted vegetables.

FRESH FROM THE GARDEN

JUMBO STEAMED SHRIMP

\$12.99

This traditional favorite is served with Phillips Cocktail Sauce. May be served steamed garlic scampi-style for an additional dollar.

CAESAR SALAD Fresh romaine tossed with Caesar dressing and finished with Parmesan cheese and croutons.

CHICKEN TENDERS

\$ 5.99

Fresh chicken tenders hand-breaded and fried. Served with honey mustard and barbecue sauces.

May be served with blackened chicken or tuna for an additional \$3.99.

CLAMS ON THE HALF SHELL

\$ 6.99

with Phillips Cocktail Sauce.

ON A ROLL

All sandwiches served with coleslaw and french fries.

Six topneck clams hand-shucked and served

PHILLIPS PREMIUM CRAB CAKE SANDWICH

\$12.99

\$ 9.99

\$ 4.99

A five-ounce all lump crab cake for the true crab

FR

BUCKS FOR THE BAY

Help Save the Blue Crab and Preserve the Maryland Watermen's Way of Life.

NDWICH

Shirley Phillips' tome that has been served

MARYLAND VEGE

cipe. of mustard

CREAM OF CRABS A rich cream of crab

meat and a touch of s

Join Phillips Seafood Restaurants and the

Maryland Watermen's Association in supporting research efforts to restock blue crabs in the Chesapeake Bay. Success depends on donations from individuals who care about the blue crab, the Chesapeake Bay, and a Maryland way of life.

\$ 5.99

NEW ENGLAND CL A hearty clam chowde diced potatoes and be

Donations will go directly to the Maryland Watermen's Association Foundation- C.R.A.B. Program in an effort to restore the blue crab population in the Chesapeake Bay and develop hatchery technology for the release of millions of juvenile crafts into the Chesapeake Bay.

Blue Crabs are a Maryland way of life. Your contribution will help make this program possible.

Your server will ask you today to add a donation to your check.

\$ 6.99

FEATURED WINES

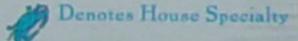
HAMBURGER

\$ 5.99

Served either by the bottle or by the glass.

Fresh ground chuck served chargrilled with or without cheese.

Beringer Founders Estate Chardonnay . Beringer Founders Estate Merlot Beringer Founders Estate Cabernet Sauvignon Beringer White Zinfandel Meridian Chardonnay + Meridian Merlot + Edna Valley Chardonnay Ca Montini L' Aristocratico Pinot Grigio D.O.C. Luna di Luna Pinot Grigio/Chardonnay Blend Luna di Luna Cabernet/Merlot Blend



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This traditional favorite is served with Phillips Cocktail Sauce. May be served steamed garlie scampi-style for an additional dollar.

\$12.99

CHICKEN TENDERS

Fresh chicken tenders hand-breaded and fried. Served with honey mustard and barbecue sauces.

\$ 5.99

CLAMS ON THE HALF SHELL

Six topneck clams hand-shucked and served with Phillips Cocktail Sauce.

\$ 6.99

FRO

PHILLIPS PREMIUM CRAB CAKE SANDWICH

\$ 2.99

\$ 4.99

MARYLAND VEGET Shirley Phillips' tomat

University of Maryland Biotechnology Institute's Center of Marine Biotechnology (COMB) to study the blue crab and

develop new hatchery technology. Early success has already

been achieved with plans to eventually raise millions of

Juvenile crabs and release them into the Chesapeake Bay.

\$12.99

A five-ounce all lump crab cake for the true crab connoisseur. This cake has a rich and creamy flavor and is served either broiled or fried.

All sandwiches served with coleslaw and french fries.

that has been served a

PHILLIPS TRADITIONAL CRAB CAKE SANDWICH The original 1956 Maryland Eastern Shore recipe.

ON A ROLL

FRESH FROM THE GARDEN

\$ 9.99

A four-ounce crab cake made with two types of mustard and Phillips Scafood Scasoning. Served either broiled or fried.

CREAM OF CRAB SC A rich cream of crab se

meat and a touch of sh

Crab Restoration and the Bay FRIED FISH SANDWICH

BLUE CRAB harvests in the Chesapeake Bay have Hand-breaded white fish deep fried and served been in a steady decline with an all-time low in the atop a Kaiser roll with Phillips Tartar Sauce. summer of 2000. In an effort to protect this resource, an unprecedented research program has been launched at the

HAMBURGER

without cheese.

NEW ENGLAND CLA A hearty clam chowder diced potatoes and bac

CHICKEN SANDWICH

GARDEN SALAD

CAESAR SALAD

for an additional \$3.99.

Fresh lettuce with assorted vegetables.

Fresh romaine tossed with Caesar dressing and

finished with Parmesan cheese and croutons.

May be served with blackened chicken or tuna

\$ 6.99

\$ 5.99

A fresh chargrilled chicken breast topped with melted cheese.

Fresh ground chuck served chargrilled with or

\$ 5.99

FEATURED WINES

Served either by the bottle or by the glass.

Beringer Founders Estate Chardennay . Beringer Founders Estate Merlot Beringer Founders Estate Caberner Sauvignon+ Beringer White Zinfandel Meridian Chardonnay . Meridian Merlor . Edna Valley Chardonnay

Ca Montini L Arintogration Pinor Grigio D.O.C. Luna di Luna Pinot Gripio/Chardonnay Bland Luna de Luna Cabernet/Marlot Blend



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ENTREES

Choice of two side orders: french fries, baked or mashed potatoes, coleslaw, applesauce or seasonal vegetables.

| PHILLIPS PREMIUM CRAB CAKE PLATTER Two five-ounce all lump crab cakes for the true crab connoisseur. These cakes have a rich and creamy flavor and are served either broiled or fried. | \$24,99 |
|--|---------|
|--|---------|

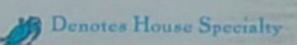
PHILLIPS TRADITIONAL CRAB CAKE PLATTER The original 1956 Maryland Eastern Shore recipe. Two four-ounce crab cakes made with two types of mustard and Phillips Seafood Seasoning. Served either broiled or fried.

We suggest these glasses of wine with Phillips Crab Cakes Meridian Merlot OR Ca' Montini L' Aristocratico Pinot Grigio D.O.C

| PHILLIPS CLAM BAKE FOR TWO A feast for two served piping hot in a steam kettle with two 1 1/2 pound whole Maine lobsters, 1 pound of snow crab legs. a 1/2 pound of jumbo steamed shrimp, mussels, clams, corn on the cob and baby red potatoes. | \$69.99 |
|---|---------|
| STUFFED JUMBO FRIED SHRIMP | \$19.9 |

| STUFFED JUMBO FRIED SHRIMP Five jumbo shrimp stuffed with crab meat. | \$19.9 |
|---|--------------|
| FRIED JUMBO SHRIMP Eight hand-breaded jumbo shrimp. | \$18.99 |
| TWIN LOBSTER TAILS Twin five-ounce cold water tails seasoned and broi | \$29.99 led. |

| NEW YORK STRIP Center-cut prime beef chargrilled and basted | \$26.99 |
|---|---------|
| with steak butter. | 10 |
| WHOLE MAINE LOBSTER | \$25.99 |
| A 1 1/2 pound steamed lobster served with drawn butter. | |



at market price.

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ESTERN



Hilling SEAFOOD

www.phillipsfoods.com

Phillips Harborplace Baltimore, MD Phillips Annapolis Harbor Annapolis, MD Phillips Flagship Washington, DC

Phillips Crab House Ocean City, MD Phillips Seafood House Ocean City, MD Phillips By the Sea Ocean City, MD

Phillips Seafood Grill Tysons Corner, VA Phillips Whitemarsh Baltimore, MD