STARTERS

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

JUMBO STEAMED SHRIMP
This traditional favorite is served with Phillips Cocktail Sauce. May be served steamed garlic 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

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
Cà Montini L’Aristocratico Pinot Grigio D.O.C.
Luna di Luna Pinot Grigio/Chardonnay Blend
Luna di Luna Cabernet/Merlot Blend

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. May be served with blackened chicken or tuna for an additional $3.99. $4.99

ON A ROLL
All sandwiches served with coleslaw and French fries.

PHILLIPS PREMIUM CRAB CAKE SANDWICH
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. $12.99

WORKING TOGETHER TO
RESTOCK BLUE CRABS IN THE
CHESAPEAKE BAY

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

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$6.99

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$12.99

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$5.99

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$6.99

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GARDEN SALAD
Fresh lettuce with assorted vegetables.

$2.99

CAESAR SALAD
Fresh romaine tossed with Caesar dressing and finished with Parmesan cheese and croutons. May be served with blackened chicken or tuna for an additional $3.99.

$4.99

ON A ROLL

All sandwiches served with coleslaw and French fries.

PHILLIPS PREMIUM CRAB CAKE SANDWICH
A five-ounce all lump crab cake for the true crab flavor

$12.99

MARYLAND VEGETARIAN SANDWICH
Shirley Phillips' tomato sandwich that has been served to a royal family.

$9.99

CREAM OF CRAB SOUP
A rich cream of crab meat and a touch of Maryland pride.

$5.99

NEW ENGLAND CLAM CHOWDER
A hearty clam chowder with diced potatoes and bacon.

$5.99

BUCKS FOR THE BAY

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

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

HAMBURGER
Fresh ground chuck served chargrilled with or without cheese.

$5.99

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' Montiino L'Aristocratico Pinot Grigio D.O.C.
Luna di Luna Pinot Grigio/Chardonnay Blend
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$12.99

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$5.99

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

$6.99

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

$4.99

ON A ROLL
All sandwiches served with coleslaw and french fries.

PHILLIPS PREMIUM CRAB CAKE SANDWICH
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.

$12.99

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

$9.99

FRIED FISH SANDWICH
Hand-breaded white fish deep fried and served atop a Kaiser roll with Phillips Tartar Sauce.

$5.99

CHICKEN SANDWICH
A fresh chargrilled chicken breast topped with melted cheese.

$6.99

HAMBURGER
Fresh ground chuck served chargrilled with or without cheese.

$5.99

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

Denotes House Specialty

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PPS 12/00
ENTREES

Choice of two side orders; french fries, baked or mashed potatoes, cole-slaw, applesauce or seasonal vegetables.

PHILLIPS PREMIUM CRAB CAKE PLATTER $24.99

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.

PHILLIPS TRADITIONAL CRAB CAKE PLATTER $18.99

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’Arrostiato Pinot Grigio D.O.C

PHILLIPS CLAM BAKE FOR TWO $69.99

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, muscles, clams, corn on the cob and baby red potatoes.

STUFFED JUMBO FRIED SHRIMP $19.99

Five jumbo shrimp stuffed with crab meat.

FRIED JUMBO SHRIMP $18.99

Eight hand-breaded jumbo shrimp.

TWIN LOBSTER TAILS $29.99

Two five-ounce cold water tails seasoned and broiled.

NEW YORK STRIP $96.99

Center-cut prime beef chargrilled and basted with steak butter.

WHOLE MAINE LOBSTER $25.99

A 1 1/2 pound steamed lobster served with drawn butter. Lobsters from the tank may be purchased by the pound at market price.

Denotea House Specialty

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