

## RAW BAR

- OYSTERS ON THE HALF SHELL 2.50 each  
*a rotating selection of Maryland & Virginia oysters*  
 CLAMS ON THE HALF SHELL Virginia 2 each  
 SHRIMP COCKTAIL chilled classic 13

## SOUPS

- CREAM OF CRAB 7 cup / 8 bowl  
 MARYLAND VEGETABLE CRAB 7 cup / 8 bowl  
 HOG ISLAND BAY CLAM CHOWDER 7 cup / 8 bowl  
 MARKET SOUP 7 cup / 8 bowl

## SALADS

- PHILLIPS SIGNATURE SALAD 10 tossed tableside  
*with tomatoes, feta, cucumbers, red onions & bacon*  
 MIXED GREENS crisp & fresh 7  
 CAESAR with an oversized butter & garlic crouton 9  
 ICEBERG, BACON & BLUE CHEESE 9  
 BEET & FETA beets, spicy pecans, feta & arugula 11  
 HEIRLOOM TOMATO MOZZARELLA 10  
*ripe tomatoes, fresh cheese, basil pesto & balsamic glaze*  
 CRAB CAKE SALAD 19  
*fresh greens, tomato, corn & asparagus, topped with a crab cake*

### ENHANCE YOUR SALAD BY ADDING:

- Grilled Chicken 7 — Grilled Shrimp 8  
 Crab Cake 14 — Lump Crab 13

## SIDES

- CRAB MACARONI & CHEESE 9  
 MASHED POTATOES rich & buttery 7  
 FRIES & MARKET SAUCE blend of spices 5  
 SAUTÉED WILD MUSHROOMS garlic & parsley 8  
 SAUTÉED BABY SPINACH lemon, garlic & butter 7  
 ASPARAGUS lemon & shaved Parmesan 7  
 BRUSSELS SPROUTS bacon & blue cheese 7  
 CHEF'S VEGETABLES variety of the season's best 7

## ENHANCEMENTS

### ENHANCE ANY ENTRÉE BY ADDING:

- Crab Cake 14 — Grilled Shrimp 8  
 Lobster Tail 15 — Sautéed Jumbo Lump Crab 13

## \$4 HAPPY HOUR

WINE · BEER · COCKTAILS  
 APPETIZERS

*Join us in the Bar & Lounge!*

Monday - Friday 4 - 7 pm

## APPETIZERS

- CRAB CAKE MINIS chips & tartar sauce 14  
 HOOPERS ISLAND CRAB DIP a Shirley Phillips recipe, with warm seasoned bread 13  
 CLAMS CASINO applewood smoked bacon 10  
 MUSSELS garlic & white wine butter, with garlic bread 11  
 CLAMS garlic & white wine butter, with garlic bread 11  
 STEAMED SHRIMP half pound, peel & eat 14  
 TOMATO CRAB FLATBREAD roasted tomato, basil, sherried crab & red pepper aioli 12  
 CHICKEN WINGS Chesapeake or buffalo 10  
 CRISPY CALAMARI Steve Phillips' sweet chili dipping sauce 11  
 CRAB STUFFED MUSHROOMS crab imperial & seasoned mushrooms 16

## PHILLIPS SIGNATURES

- HOOPERS ISLAND CRAB CAKES tartar sauce, chef's vegetables, roasted potatoes 30/39  
*pair with Wente Chardonnay*  
 ULTIMATE CRAB CAKE eight ounces of jumbo lump crab, crab macaroni & cheese, asparagus 47  
 BROILED SEAFOOD PLATTERS for the true seafood lover *pair with Uppercut Sauvignon Blanc*  
 PREMIUM lobster, crab imperial, shrimp & scallop skewer, salmon, mashed potatoes, asparagus 38  
 CLASSIC crab cake, grilled shrimp skewer, salmon, mashed potatoes, asparagus 33  
 FRIED SEAFOOD PLATTER crab minis, jumbo shrimp, scallops, clam strips, fish, fries, cole slaw 31  
 SOFT SHELL CRABS deep fried local soft shells, fries, cole slaw 30  
 JUMBO CAPE MAY SEA SCALLOPS sweet potato purée, garlic crab, summer salad 29

## FRESH FISH

- CRAB STUFFED FLOUNDER crab imperial stuffing, chef's vegetables 32  
*pair with Ecco Domani Pinot Grigio*  
 GRILLED SALMON & LOBSTER chorizo hash, tomato gravy 30  
 SIMPLE FISH grilled or broiled; with your favorite sauce, chef's vegetables & mashed potatoes 27  
 SALMON · MAHI MAHI · ROCKFISH · CATCH OF THE DAY  
 Lemon Chive Butter · Pineapple Mango Salsa · Chipotle & Cilantro Lime Butter  
 Add a premium enhancement: Crab Imperial 9 Grilled Shrimp 8

## SEASIDE FAVORITES

- BROILED TWIN LOBSTER TAILS from the Atlantic; served with drawn butter, chef's vegetables 38  
 SNOW CRAB LEGS a bounty of succulent meat 29 per lb.  
 STEAMED WHOLE LOBSTER Atlantic coldwater lobster; served with drawn butter 29 per lb.  
 BAKED CRAB STUFFED SHRIMP mashed potatoes & asparagus 29  
 FRIED JUMBO SHRIMP lightly breaded; with french fries & cole slaw 25

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CLAM BAKE FOR TWO THE ULTIMATE FEAST, OVERFLOWING WITH FRESH STEAMED SEAFOOD 89  
 two Atlantic cold-water lobsters, snow crab legs, shrimp, clams, mussels, potatoes & corn

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## LAND & SEA

- GRILLED PRIME RIB EYE 16 ounces; with roasted potatoes & onion rings 37  
*pair with Coppola Claret*  
 PRIME NEW YORK STRIP 16 ounces; with mashed potatoes & asparagus 48  
 STEAK & SHRIMP 8 ounce grilled flat iron & a shrimp scampi skewer, mashed potatoes & asparagus 29  
 MARYLAND MEATLOAF mashed potatoes & asparagus 18  
 GRILLED CHICKEN sweet potato, roasted onion & chicken au jus 18  
 SEAFOOD CREOLE mussels, shrimp, clams, crawfish, Andouille sausage & fish over rice; with garlic bread 22  
 ASIAGO SEAFOOD PENNE with salmon, shrimp & scallops, fennel Asiago cream & garlic bread 27