

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 7 cup / 8 bowl

- CREAM OF CRAB
 MARYLAND VEGETABLE CRAB
 HOG ISLAND BAY CLAM CHOWDER
 MARKET SOUP

SALADS

- PHILLIPS SIGNATURE SALAD 10 *tossed tableside with tomatoes, feta, cucumbers, red onions & bacon*
 CHICKEN, KALE & QUINOA 15 *grilled chicken, kale, quinoa, cabbage, vegetables & pomegranate vinaigrette*
 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

\$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

SANDWICHES

- HOOPERS ISLAND CRAB CAKE *hand-picked & hand-perfected* 18/21
 SOFT SHELL CRAB SANDWICH *hand-breaded, served with tartar sauce* 18
 FISH TACOS *spiced mahi, pico de gallo, chipotle aioli & slaw* 14
 FRIED SHRIMP PO' BOY *hand-breaded, with chipotle rémoulade, lettuce, tomato & pickles* 15
 BLACKENED CHICKEN SANDWICH *baby arugula, roasted peppers & balsamic vinaigrette* 13
 CRAB CAKE REUBEN *crab cake, ham, swiss cheese, thousand island & cilantro slaw* 15
 MARYLAND MEATLOAF SANDWICH *brioche bun with crispy onions & mashed potatoes* 10
 HALF-POUND BLACK ANGUS BURGER 13
add-ons: applewood smoked bacon, grilled portabella mushroom, blue cheese crumbles or caramelized onions 1 ea.
 PHILLIPS BURGER *half-pound dry aged beef, provolone, bacon & a 3-ounce crab cake* 19

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
 CHESAPEAKE FISH & CHIPS *fresh cut potatoes, malt vinegar syrup* 14
 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

LAND & SEA

- BAKED CRAB STUFFED SHRIMP *mashed potatoes & asparagus* 29
 FRIED JUMBO SHRIMP *lightly breaded; with french fries & cole slaw* 25
 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
 PASTA PRIMAVERA *sautéed spinach & tomato basil sauce tossed in penne pasta; with garlic bread* 16
 MUSSELS ITALIANO *fresh garlic and tomato basil sauce over linguine; with garlic bread* 19