

Beginnings & Bar Fare

SALT & PEPPER CALAMARI

crispy & lightly breaded, served with pineapple sweet chili sauce 12.99

STEAMED MUSSELS

fra diavolo or garlic & white wine, served with grilled bread 13.99

TEMPURA CHICKEN STRIPS

with toasted coconut & black & white sesame seeds 10.99

STEAMED DIM SUM

shrimp shumai, seafood shumai & shrimp hagao, served in a bamboo steamer 11.99

STEAMED SHRIMP

half-pound, EZ-peel & eat 12.99

CRAB CAKE MINIS

with sweet potato bites 12.99

BLACKENED YELLOWFIN TUNA*

seared rare, pickled ginger, soy glaze & wasabi slaw 12.49

SEAFOOD SAMPLER

calamari, butterflied shrimp & crab minis 16.99

SEAFOOD SLIDER TRIO

crab cake, blackened tuna & crispy shrimp 13.99

From the Kettle

CREAM OF CRAB SOUP

Phillips' rich & creamy signature crab soup 8.99

LOBSTER BISQUE

smooth & velvety, with sherry 8.99

MARKET SOUP

rotating selection; please ask your server

Fresh Greens

ranch, blue cheese, fat free raspberry vinaigrette, light Italian, Caesar

MIXED GREENS

romaine & mesclun greens, tomatoes, cucumbers & homestyle croutons 7.99

CRISPY SHRIMP SALAD

pineapple chili glazed shrimp, gorgonzola, craisins & pecans over fresh greens, tossed in chipotle ranch 16.49

CAESAR SALAD

romaine hearts, shaved parmesan & homestyle croutons 8.49

CRAB COBB

crab, iceberg wedges, eggs, bacon, tomatoes, gorgonzola & avocado 16.99

ENHANCE YOUR SALAD

crab meat 9	blackened tuna* 9
grilled chicken 7	seasoned shrimp 8
grilled salmon* 9	grilled steak* 10
crab cake 14	

Sides

YUKON MASHED POTATOES 5	HUSH PUPPIES 5
SEASONED WAFFLE FRIES 5	CLASSIC COLE SLAW 4
SWEET POTATO BITES 4	PHILLIPS COLE SLAW 4
STEAMED SEASONAL VEGETABLES 5	FRESH SEASONAL FRUIT 4

Desserts

CHOCOLATE BUNDT CAKE 7.49
VANILLA BEAN CHEESECAKE 7.49
BOURBON STREET PECAN PIE 7.49
KEY LIME PIE 7.49

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

Signature Platters

served with classic cole slaw & seasoned waffle fries

PREMIUM CRAB CAKE PLATTER

two lump crab cakes 29.99

CRAB & SHRIMP PLATTER

Phillips' premium lump crab cake & crispy shrimp 25.99

FRIED SEAFOOD PLATTER

Phillips' premium lump crab cake, shrimp, fish & hush puppies 28.99

Simple Fish

served with your choice of two sides

MAHI 19.99

SALMON* 19.99

YELLOWFIN TUNA* 20.99

grilled or blackened, with your favorite topping:

red wine & pecan melt • pineapple salsa
lemon chive butter • chipotle & cilantro lime

Entrées

GRILLED SIRLOIN STEAK*

8 oz sliced filet with gorgonzola crumbles; served with your choice of two sides 19.99

LOBSTER RAVIOLI

with lobster cream sauce, served with grilled bread 17.99

BEER BATTERED FISH & CHIPS

seasoned waffle fries & classic cole slaw 16.99

CRISPY BUTTERFLIED SHRIMP

seasoned waffle fries & classic cole slaw 17.99

SHRIMP & GRITS

blackened shrimp over Red Mule grits with gouda cheese, crab meat & pancetta 21.99

Sandwiches, Rolls & Tacos

served with seasoned waffle fries

CRAB CAKE SANDWICH

Phillips' premium lump crab cake on a potato roll 18.99

GRILLED CHICKEN SANDWICH

marinated 6 oz breast on a brioche roll with lettuce, tomato, avocado & bacon 12.99

GRILLED MAHI SANDWICH

lightly seasoned 6 oz fillet on a ciabatta panini 15.99

CRAB CAKE REUBEN

Phillips' premium lump crab cake, provolone & remoulade slaw on Texas toast 17.99

BLACKENED YELLOWFIN TUNA SANDWICH*

6 oz fillet seared rare with wasabi crème on a potato roll 17.49

ANGUS BURGER*

half pound of Angus beef on a brioche roll with choice of two toppings: cheddar, swiss, provolone, gorgonzola, bacon or grilled onions 13.99

CLASSIC LOBSTER ROLL

lobster lightly tossed in creamy tarragon mayonnaise 22.99

FISH TACOS

with cabbage, tomatoes & Baja sauce
crispy fish 13.99 grilled fish 13.99



Cocktails

Signature Selections

PHILLIPS' FAMOUS SIGNATURE BLOODY MARY

Absolut Peppar vodka, bloody mary mix, Phillips seafood seasoning rim & a skewer of all your favorites

BLUE CRAB MARGARITA

tequila, blue curaçao, sour & orange juice

TROPICAL ESCAPE

mango rum, peach schnapps, banana liqueur, mango, pineapple juice & a floater of Mt. Gay rum

SQUEEZE ME TEA

sweet tea vodka & lemonade

STRAWBERRY BASIL LEMONADE

Square One Organic Basil Vodka, fresh strawberries & lemonade

Martinis

CUCUMBER COSMO

Square One Organic Cucumber Vodka, triple sec & white cranberry juice with muddled lime & cucumber

MANGO PEACH COSMO

mango rum, peach schnapps, mango & orange juice

PINEAPPLE UPSIDE DOWN

vanilla vodka, coconut rum, amaretto, pineapple juice & grenadine

Frozen Favorites

DAIQUIRIS & COLADAS

margarita • strawberry • piña colada
peach • mango

Beers

Domestic

MICHELOB ULTRA

BUDWEISER

COORS LIGHT

YUENGLING LAGER

MILLER LITE

Draft

PHILLIPS AMBER ALE

STELLA ARTOIS

BLUE MOON

BUD LIGHT

SWEETWATER 420

TERRAPIN

HOPSECUTIONER IPA

Imported

CORONA EXTRA

CORONA LIGHT

HEINEKEN

NEWCASTLE BROWN ALE

GUINNESS

ST. PAULI GIRL N/A

Craft

FAT TIRE

ANGRY ORCHARD

HARD CIDER

SAMUEL ADAMS

BOSTON LAGER

White Wines

CHARDONNAY

6 OZ 9 OZ BOTTLE

Stone Cellars by Beringer, California	8	12	
Joel Gott Unoaked, California	11	16	38
Kendall Jackson Vintner's Reserve, California	11	16	40

RIESLING

SeaGlass, California	9	14	33
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PINOT GRIGIO

Stone Cellars by Beringer, California	8	12	30
Ecco Domani, Italy	9	13	32

SAUVIGNON BLANC

Matua, New Zealand	10	15	38
Wave, Chile	7	11	30

MOSCATO

Barefoot, California	6	9	28
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SPARKLING

La Marca Prosecco Split, Italy	10		
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OFF THE RADAR

Zolo Signature White, Argentina	11	16	42
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Red Wines

CABERNET SAUVIGNON

Louis Martini, California	9	14	38
14 Hands, Washington	10	15	37

PINOT NOIR

Jargon, California	9	14	34
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MERLOT

Trinity Oaks, California	7	11	28
Red Diamond, Washington	10	15	38

MALBEC

Alamos, Argentina	8	12	30
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OFF THE RADAR

Broadside Cabernet Sauvignon, California	12	17	49
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Housemade Sangria

JUICY RED OR WHITE MANGO

WELCOME TO PHILLIPS

Phillips Seafood Restaurants is a family business with roots in the Mid-Atlantic region. Owned and operated by generations of the Phillips family working side-by-side, Phillips Seafood represents over 100 years of experience as a seafood purveyor and over 60 years of award-winning success in restaurants.

Tradition, hospitality and innovation are important to us, as is protecting our natural resources. As such, we have made it our mission to be a leader in managing fishery resources to ensure they remain available for future generations. We have received national and international recognition for our efforts and results in seafood sustainability programs. We have served millions of families, travelers, vacationers and seafood lovers from around the world, but today, we are pleased to have you as our guest and hope you visit again soon.