



dinner

CHILLED BAR

OYSTERS ON THE HALF SHELL

freshly shucked & served on ice with cocktail, horseradish & mignonette 15.95 six / 25.95 dozen

CLAMS ON THE HALF SHELL

middlenecks 10.95 six

SHRIMP COCKTAIL

tender shrimp poached in white wine & herbs, served with cocktail sauce 13.95

APPETIZERS

CRAB CAKE MINIS tartar sauce 15.95

CRAB, SPINACH & ARTICHOKE DIP

garlic breadsticks 15.95

STEAMED MUSSELS, CLAMS & SHRIMP

garlic & white wine butter 15.95

SPICY SHRIMP

fried shrimp tossed in a spicy chili garlic sauce, served over cole slaw 12.95

HOT SAMPLER

calamari, crab-stuffed mushrooms & crab cake minis 28.95

CRISPY CALAMARI

pineapple sweet chili 13.95

CRAB STUFFED MUSHROOMS

crab imperial stuffing 15.95

CRABBY GUACAMOLE

Hass avocados, sweet crab & pico de gallo, with toasted bread 12.95

SOUPS

cup/bowl 6.95/7.95

CREAM OF CRAB

MARYLAND VEGETABLE CRAB ham stock

NEW ENGLAND CLAM CHOWDER

SALADS

MIXED GREENS SALAD

with tomato, cucumber, red onion, toasted croutons & apple cider vinaigrette 9.95

CAESAR SALAD

garlic croutons & parmesan cheese 9.95

WEDGE SALAD

iceberg, bacon, red onion, tomatoes & blue cheese dressing 9.95

ENHANCE YOUR SALAD BY ADDING:

Jumbo Lump Crab 11.95 · Crab Cake 14.95

Grilled Shrimp 8.95 · Grilled Chicken 6.95

Grilled Salmon 10.95

CHEF'S SIDES

YUKON GOLD MASHED POTATOES 5.95

BROCCOLINI sautéed with garlic butter 7.95

ASPARAGUS roasted with lemon & topped with parmesan 7.95

GREEN BEANS salt, pepper & garlic 6.95

CRAB HOUSE CORN two ears, dusted with Phillips Seafood Seasoning 5.95

SHIRLEY'S SLAW sweet & creamy with a touch of apple cider vinegar 4.95

CHEF'S FEATURES

ENTRÉES

ULTIMATE CHICKEN CHESAPEAKE

panko-crust chicken breast topped with shrimp, lobster, crab, bacon, tomato, asparagus & parmesan cream sauce; served with tri-color potatoes 29.95

STEAK & CRAB

petite tender steaks topped with sweet blue crab, spinach, corn, tomato & bacon; served with a red wine gravy over Yukon mashed potatoes 31.95

OUR FAMOUS CRAB CAKES

HOOPERS ISLAND CRAB CAKES

Phillips' original family recipe; with tri-color potatoes & asparagus 33.95 (two 4 oz.) / 39.95 (two 6 oz.) pairs well with Joel Gott Unoaked Chardonnay

PHILLIPS SIGNATURES

PREMIUM BROILED SEAFOOD PLATTER

split lobster tail, crab cake, shrimp skewer, salmon, tri-color potatoes, asparagus & lemon butter 39.95 pairs well with Fleur de Mer Rosé

FRIED SEAFOOD PLATTER

crab cake, shrimp, clam strips, fresh catch, french fries & cole slaw 34.95

SEARED JUMBO SEA SCALLOPS & SHRIMP

lemon risotto, asparagus, corn, tomato, parmesan & basil 29.95 pairs well with Ecco Domani Pinot Grigio

JUMBO SNOW CRAB LEGS a bounty of succulent meat 32.95 PER LB.

STEAMED MAINE LOBSTER one pound; with red potatoes & corn on the cob 35.95 pairs well with The Crossings Sauvignon Blanc

FRIED JUMBO SHRIMP

hand-breaded; with french fries & cole slaw 25.95

SHRIMP SCAMPI with garlic, white wine & butter, served over angel hair pasta 25.95

pairs well with SeaGlass Riesling

CRAB MACARONI & CHEESE

provolone, cheddar & crab; with asparagus & garlic bread 25.95

CLAM BAKE FOR TWO

whole Maine lobsters, snow crab legs, shrimp, clams, mussels, potatoes & corn 109.95

also available sized for one person - CAPTAIN'S CATCH 59.95

FISH SPECIALTIES

CRAB-STUFFED FLOUNDER crab imperial stuffing; with chef's vegetables 35.95

GRILLED SALMON & SHRIMP with chorizo zucchini hash 33.95

pairs well with SeaGlass Pinot Noir

FISH & CHIPS Phillips Amber Ale batter, panko crust; french fries & cole slaw 19.95

MAHI MAHI bronzed; with coconut almond rice, mango salsa & chef's vegetables 29.95

MEAT & POULTRY

RIBEYE sixteen ounces; with steak butter, tri-color potatoes & asparagus 42.95

pairs well with Alamos Malbec

FILET MIGNON eight ounces; with Yukon mashed potatoes & asparagus 42.95

pairs well with Louis Martini Cabernet Sauvignon

BUTTERMILK CRISPY CHICKEN BREAST

with mashed potatoes, grilled broccolini & chicken mushroom gravy 24.95

MAKE IT A SURF & TURF - ENHANCE YOUR ENTRÉE WITH:

CRAB CAKE 14.95 · GRILLED SHRIMP 8.95

JUMBO LUMP CRAB MEAT 11.95 · LOBSTER TAIL 16.95