

lunch

SOUPS

CREAM OF CRAB *rich & creamy* 6.95/7.95

MARYLAND VEGETABLE CRAB *delicate crab & vegetables in a tomato & ham stock* 6.95/7.95

NEW ENGLAND CLAM CHOWDER
loaded with chopped sea clams, potatoes, celery & spices 6.95/7.95

SALADS

CAESAR SALAD
garlic croutons & parmesan cheese 9.95

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

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

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ENHANCE YOUR SALAD BY ADDING:

Crab Cake 14.95

Grilled Shrimp Skewer 8.95

Grilled Chicken 6.95

Grilled Salmon 10.95
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HAPPY HOUR

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\$4 BEER, WINE & COCKTAILS

SPECIALY-PRICED MENU ITEMS

*Bar & Lounge Only
Sunday - Friday all day*

SANDWICHES

HOOPERS ISLAND CRAB CAKE
Phillips' original family recipe; with tartar sauce & french fries 19.95 (four oz.) / 22.95 (six oz.)

LOBSTER ROLL
sweet lobster, celery & mayonnaise; served with french fries 19.95

CRISPY FISH SANDWICH
beer battered; with cole slaw & french fries 12.95

FISH TACOS
spiced mahi mahi, pico de gallo, guacamole & slaw; with fresh tortilla chips 14.95

GRILLED CHICKEN
chargrilled chicken breast with bacon, pesto, mayo, arugula & swiss cheese; with french fries 12.95

ANGUS CHEESEBURGER
with white American cheese & chipotle rémoulade on a brioche bun; with french fries 14.95
add applewood smoked bacon for 1.5

PHILLIPS SIGNATURES

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

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

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

FISH & CHIPS
Phillips Amber Ale batter & panko crust; with tartar sauce, fries & cole slaw 19.95