

# Phillips™



## PHILLIPS SALT & PEPPER CALAMARI



*Salt & Pepper Calamari*

Dive into the perfect taste combination and enjoy our spicy Phillips Salt & Pepper Calamari together with a frosty glass of our custom brewed Phillips Amber Ale.



Try our famous Phillips  
*Thai Crab & Shrimp  
Spring Rolls*  
hand rolled, crispy,  
light and delicious.

## APPETIZERS

### *Seafood Sampler*

Savory crab and shrimp spring rolls paired with miniature crab cakes and plump crispy shrimp. 14.99

### *Salt & Pepper Calamari*

Lightly breaded, crisp and tender, flavored with a hint of pepper and served with our sweet Pineapple Chili sauce. 11.99

### *Chicken Tenders*

Tasty deep-fried chicken tenders served with tangy honey-mustard sauce for dipping. 9.99

### *Crab Cake Miniatures*

Bite-sized Maryland-style crab cakes. 11.59

### *Steamed Shrimp*

Peel your own! A half-pound of peel and eat shrimp tossed in Phillips Seafood Seasoning. 13.99

### *Thai Crab & Shrimp Spring Rolls*

Authentic Thai spring rolls made with crab meat and shrimp. 9.49

### *Crab Pretzel*

A warm soft pretzel smothered in tender crab and a creamy three cheese spread, baked golden brown. 7.99



Tax & Gratuity Not Included

## FROM THE KETTLE

### *Cream of Crab Soup*

A Maryland favorite! Blue swimming crab meat, sherry, onions, celery and Phillips Seafood Seasoning. 6.99

### *Lobster Bisque*

Velvety smooth like a bisque should be. 7.49



## SALADS

*Salads are served with your choice of Honey Mustard, Ranch, Bleu Cheese, Caesar, Fat-Free Raspberry Vinaigrette, Light Italian or Fat-Free Tomato Basil Vinaigrette.*

### *Signature Salad*

Romaine and mesclun greens topped with red onions, tomatoes, mandarin oranges and cucumbers. Sprinkled with pine nuts, Gorgonzola cheese and croutons. 10.99

### *Classic Caesar*

Crisp, fresh Romaine, crunchy toasted croutons and parmesan combined for a classic salad. 7.99

### *Crab & Shrimp Salad*

Backfin crab meat and shrimp tossed in a creamy dressing and served on a blend of mesclun and Romaine lettuce, topped with onions, cucumbers, tomatoes and toasted pine nuts. 12.99

### *House Salad*

Romaine and mesclun greens topped with croutons, tomatoes and cucumbers. 7.99

### *Top Off Your Salad With*

*Lump Crab Meat for 5.59 Grilled Chicken Breast for 4.59*

*Grilled Shrimp Skewer for 5.29*



*Crab & Shrimp  
Salad*

## PHILLIPS FAMOUS CRAB CAKES

*Served with your choice of two sides plus  
a toasted bun or hush puppies.*

### *Premium Crab Cake*

Phillips' famous all-lump premium crab cake with a rich, buttery flavor. 16.59

### *Double Premium Crab Cake Platter*

Double your enjoyment with two all-lump premium crab cakes. 26.99



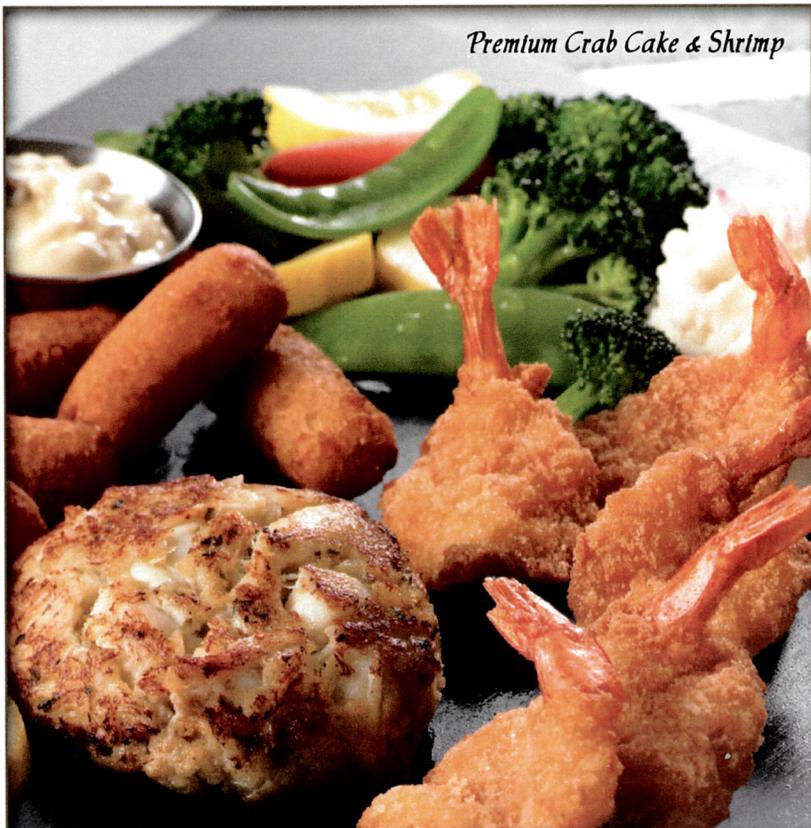
### *Premium Crab Cake & Shrimp Platter*

Combines our delicious all-lump crab cake with golden fried shrimp for a true seafood feast. 21.99

#### *Choice of Sides:*

Waffle Fries, Red Skin Garlic Mashed Potatoes,  
Cole Slaw or Steamed Veggies

*Or add on any side for 2.99*



*Premium Crab Cake & Shrimp*

Tax & Gratuity Not Included

## PHILLIPS SIGNATURES

*Served with your choice of two sides plus  
a toasted bun or hush puppies.*

### *Citrus Peppercorn Mahi*

A succulent Mahi Mahi filet topped with our signature Citrus Peppercorn marinade. 18.99

### *Blackened Ahi Tuna\**

Hand-cut ahi tuna cooked to your liking, lightly seasoned with Cajun seasoning and served with creamy cucumber wasabi dressing. Great source of Omega-3s! 15.99

### *Crispy Fish Filet*

Today's catch, lightly coated and fried golden brown, crisp and crunchy. 14.99

### *Crispy Butterflied Shrimp*

Plump shrimp, butterflied by hand and lightly dusted with breading and fried golden brown. 16.99

**Or prepared Buffalo style with bleu cheese.** 16.99

### *Crab & Shrimp Salad Sandwich*

Backfin crab meat and shrimp tossed in a creamy dressing with Phillips' blend of special seasonings. 13.59



*Blackened Ahi Tuna*

*All of our seafood is prepared in premium quality 0% trans-fat oil.*

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

## BURGER & CHICKEN

*Served with your choice of two sides and choice of toasted bun or hush puppies.*

### *Phillips Bacon Cheese Burger*

One third pound of premium beef, grilled well done\* and topped with cheddar cheese and crisp bacon. Garnished with fresh lettuce and sliced red onion. 12.99

### *Grilled Chicken Breast Sandwich*

Tender breast of chicken, seasoned and grilled. 11.99

## ADD ONS

*Enhance your entrée by adding one of the following:*

*Premium Crab Cake* 11.59

*4 Butterflied Shrimp* 5.29

*Seasoned Grilled Shrimp Skewer* 5.29

## DESSERTS



### *Phillips Famous Key Lime Pie*

Tart key lime filling in a traditional graham cracker crust. 6.29

### *Chocolate Bundt Cake*

Chocolate, chocolate & more chocolate! 6.29

### *Fresh Dining Choices To Go!*

Ask your server for our convenient, fast and hot meals that you can carry with you.

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.

## PHILLIPS FAMOUS BLOODY MARY



## PREMIUM SPIRITS

### *Vodka*

Grey Goose, Absolut,  
Absolut Citron, Absolut Peppar,  
Ketel One, Ketel One Oranjé,  
Tito's Handmade Vodka,  
Hangar One Maine Wild Blueberry,  
Hangar One Chipotle, Smirnoff

### *Scotch*

Glenfiddich 15 Year Old,  
Johnnie Walker Black, Dewar's

### *Gin*

Hendrick's, Beefeater,  
Tanqueray

### *Bourbon & Whiskey*

Woodford Reserve, Knob Creek,  
Jack Daniel's, Maker's Mark,  
Crown Royal, Fireball, Jim Beam,  
Jameson Irish Whiskey

### *Rum*

Sammy's Beach Bar Rum,  
Malibu, Bacardi Superior,  
Captain Morgan

### *Tequila*

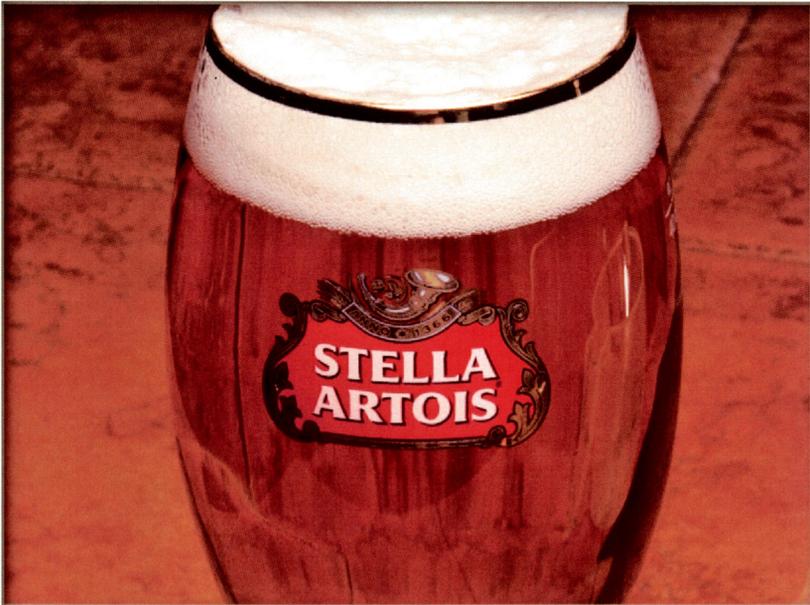
Patrón Silver, Maestro Dobel,  
1800 Silver, 1800 Reposado,  
Jose Cuervo Gold

### *Cognac & Cordials*

Remy Martin VSOP, Hennessy VS, Grand Marnier, Southern Comfort,  
Baileys, Kahlúa, Disaronno Originale, Chambord,  
St. Germain, Agavero Orange Liqueur, Martini & Rossi



## BEER



ON TAP

SPECIALTY  
IMPORT & BOTTLE



SAMUEL  
ADAMS

Heineken

Corona  
Extra

Michelob  
ULTRA

SHOCK TOP  
BELGIAN WHITE



SAMUEL  
ADAMS  
Seasonal



ANGRY  
ORCHARD  
HARD CIDER

PREMIUM  
O'DOUL'S  
HARD CIDER

*Make it a Big Draft for only \$1.50 More!*

## WINE

6 oz. / 9 oz.

### Whites

#### *Project Altitude*

*Chardonnay*

Sweet citrus fruit and tropical pineapple flavors complement a clean finish. 9/13.5

#### *Ecco Domani*

*Pinot Grigio*

Pleasant floral and enticing tropical notes, light and crisp with a clean, lingering finish. 11/16.5

### Bubbles

#### *Korbel*

*California Champagne* 187ml 12

### Reds

#### *Project Altitude*

*Cabernet Sauvignon*

Profound scents of blackberry jam with flavors of plum and cassis. 9/13.5

#### *Seaglass*

*Pinot Noir*

Inviting and delicate on the nose with bright red cherry and strawberry flavors on the palate. 10/15



From our roots on Maryland's Chesapeake Bay to our worldwide seafood processing plants, the Phillips family is known for our commitment to outstanding quality seafood and the heritage of Maryland-style cooking. Specializing in blue swimming crab meat and crab cakes, Phillips Seafood Restaurants have served millions of families, vacationers and seafood lovers since 1956. A trusted name in seafood, Phillips is recognized nationally for our simple down-to-earth philosophy of offering premium seafood.

*In your travels, please visit a Phillips Seafood  
in major airports across the country!*

*Atlanta Hartsfield  
Baltimore-Washington  
Charlotte-Douglas  
Islip  
Norfolk  
Savannah*

*Or visit one of our other locations listed below.*

*Annapolis, MD    Atlantic City, NJ    Baltimore, MD  
Myrtle Beach, SC    Ocean City, MD    Philadelphia, PA  
Rockville, MD    Washington, DC  
Maryland House Welcome Center, Interstate 95*

*For more information, please visit our website  
[www.phillipsseafood.com](http://www.phillipsseafood.com)*

*Phillips Seafood Restaurants founder Shirley Phillips  
with her team of chefs.*

