

MARYLAND RESTAURANT WEEK

September 18-27, 2026

TWO-COURSE LUNCH
MONDAY - FRIDAY
UNTIL 4PM
$25 per person

APPETIZERS

SEAFOOD SOUP
Maryland Vegetable Crab, Cream of Crab,
Lobster Bisque or New England Clam Chowder

MIXED GREEN SALAD
fresh mixed greens with apple cider vinaigrette

ENTRÉES

CHESAPEAKE FISH & SHRIMP
crispy fried shrimp and beer-battered fish,
served with french fries and creamy cole slaw

CRAB & SHRIMP QUESADILLA
lump crab, shrimp and melted cheeses with pico de gallo

CRAB GRILLED CHEESE
lump crab meat, sharp cheddar and fontina cheeses on
grilled sourdough, served with french fries

TUNA POKE BOWL
ahi tuna tossed in teriyaki over mixed greens and white rice,
with cucumber, carrots, mango salsa, avocado, eel sauce,
spicy mayo and crispy wontons



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enjoy one of our
SIGNATURE COCKTAILS

HOUSEMADE SANGRIA

WHITE MANGO SANGRIA
white wine, brandy, mango purée, pineapple juice, fresh fruit 8

BERRY SWEET SANGRIA
pink moscato, blueberry vodka, brandy, simple syrup, white cranberry 8

PHILLIPS SIGNATURES

PHILLIPS BLOODY MARY
jalapeño-infused Smirnoff vodka & bloody mary mix, rimmed with Phillips Seafood Seasoning and a skewer of all your favorites 14

TRADITIONAL MOSCOW MULE
vodka, lime juice, ginger beer 10

STRAWBERRY LEMONADE
strawberry rum, sour and strawberry purée 12

ORANGE CRUSH
Smirnoff orange vodka, triple sec, fresh squeezed orange and a splash of Starry 12

GIVE BACK to the Bay!

BLUE CRAB MARGARITA
tequila, blue curaçao & sour 12

Proceeds benefit the Maryland Watermen's Association to protect the heritage & future of commercial watermen.

PPP MRW 0926

Phillips SEAFOOD

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THREE-COURSE DINNER

$55 per person

APPETIZERS

SEAFOOD SOUP *Maryland Vegetable Crab, Cream of Crab, Lobster Bisque or New England Clam Chowder*

MIXED GREEN SALAD *fresh mixed greens with apple cider vinaigrette*

STEAMED MUSSELS *half pound, tossed in garlic scampi butter*

HONEY SEASONED SHRIMP *crispy shrimp tossed in our signature honey seafood seasoning*

ENTRÉES

HOOPERS ISLAND CRAB CAKES *our original family recipe, served with chef's vegetables and mashed potatoes*

STUFFED ROCKFISH *broiled rockfish stuffed with lump crab meat and finished with a creamy seafood sauce, served with chef's vegetables and mashed potatoes*

STEAK & SHRIMP *grilled New York Strip and blackened shrimp, served with chef's vegetables and mashed potatoes*

CHICKEN PARMESAN *crispy breaded chicken breast topped with marinara sauce and melted mozzarella, served over fettuccine*

DESSERTS

CINNAMON BREAD PUDDING *white chocolate glaze and caramel sauce*

FLOURLESS CHOCOLATE TORTE *gluten free; with whipped cream, caramel and raspberry sauce*



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