



STARTERS

BUFFALO CHICKEN STYLE CAULIFLOWER 11
Chickpea Flour Fried, WD Blue Cheese,
Carrot & Celery Slaw

CHIPS & SALSA 10
House-made Tomatillo Lime Salsa, Smoked Ancho Corn Salsa
& Guacamole served with White Corn & Flour Chips

FLASH FRIED CALAMARI 14
With Banana Pepper Rings, Sriracha Aioli,
Marinara & Lemon Aioli

SPICY SHRIMP 12
Petite Crispy Fried Shrimp, Sweet & Spicy Chili Sauce

CRAB SPINACH & ARTICHOKE DIP 15
Flatbread Crisps

AHI POKE 14
Spicy Tuna, Avocado, Macadamia Nuts, Cilantro,
Red Onion, & Wonton Crisps

SHRIMP CARGOT 15
Garlic Herbs topped with Havarti & Gruyère

PEPPERONI & CHORIZO FLATBREAD 13
Tomato Confit, Caramelized Fennel, & Manchego Cheese

PESTO MARGHERITA FLATBREAD 12
Basil Pesto, Mozzarella, & Heirloom Tomato

CROCKS & GREENS

CREAM OF CRAB 6/8

SOUP DE JOUR 6/8

FRENCH ONION SOUP 9
Hearth-baked with Swiss & Provolone

THE HOUSE SALAD 8
Baby Bibb Lettuce, Red & Gold Beets, Radish,
Mariposa, Farm Goat Cheese, Sun Dried Strawberry
& White Balsamic Vinaigrette

THE WEDGE 8
Baby Iceberg, Cider Cured Bacon, Pickled Red Onion,
Point Reyes Blue, Crouton, Cherry Tomato,
Creamy Blue Cheese Dressing

CAESAR 8
Romaine Hearts, Focaccia Croutons,
Parmesan Crisp & White Anchovy

HEIRLOOM BURRATA CAPRESE 12
Basil, Heirloom Tomato, Roasted Garlic Emulsion & Sea Salt

Add Chicken to any salad for 8
Add Shrimp to any salad for 10

RAW BAR

SEASONAL FRESH OYSTERS - ASK YOUR SERVER FOR TODAY'S PRICES
Served with Mignonette & Lemon

SEAFOOD TOWER - FOR TWO OR FOUR PEOPLE 29/PERSON
Atlantic Lobster, Ahi Poke, Crab Legs, Shrimp & Oysters

SHRIMP COCKTAIL 12
Cocktail Sauce & Lemon

OUR FAMOUS CRAB CAKES

HOOPERS ISLAND CRAB CAKES (1) 13 (2) 26
Phillips Original Family Recipe with Chef's Vegetables

PHILLIPS SIGNATURES

Add Any Side for 3

FRIED SEAFOOD PLATTER 26
Crab Cake, Shrimp, Clam Strips, Fish, & Cole Slaw

FRIED JUMBO SHRIMP 24
Hand Breaded with Cole Slaw

CRAB MACARONI & CHEESE 25
Provolone, Cheddar & Crab with Asparagus & Garlic Bread

STUFFED FLOUNDER 27
Flaky Flounder with a Creamy Crab Imperial Stuffing
& Chef's Vegetables

BLACKENED CATFISH 25
Blackened Catfish with Sautéed Shrimp & Seafood Cream
with Corn Cake

ATLANTIC SALMON 27
Grilled with Caper Dill Butter with Chef's Vegetables

FISH & CHIPS 18
Haddock Coated with Beer Batter and Fried until
Golden Brown, with French Fries & Slaw

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

*Please notify your server of any food allergies.

WD FAVORITES

Add Any Side for 3

"FREE BIRD" CHICKEN BREAST 24
Pennsylvania Farms, Thyme Pan Jus

PRIME RIB 29
16oz Rib Roast, Slow Cooked & Finished on the Grill

BRAISED SHORT RIB 24
Herb Demi-Glace

PORK TENDERLOIN 18
With Dry Fruit Compote

CHICKEN SCAMPI 17
Minced Garlic, Shallots, Olive Oil, Fresh Basil, Tomatoes,
White Wine & Cream

MARINATED STEAK MEDALLIONS 22
Marinated Steak, Onions & Peppers

PRIME RIB SLIDERS 19
Shaved Beef, Fried Banana Peppers, Horseradish Aioli,
Gouda & Swiss Cheese

THE GRILL

10 OZ FLAT IRON STEAK 22

12 OZ HANGER STEAK 26

8 OZ FILET MIGNON 39

14 OZ NY STRIP 39

18 OZ KANSAS CITY STRIP 39

20 OZ RIB EYE 39

BURGERS & PO' BOYS

Add Any Side for 3

THE WD BURGER 15
Yancy's Fancy Sharp Cheddar, Bacon, Lettuce,
Tomato & Onion Rings

THE HOUSE BURGER 14
Red Chili Onions, Goat Cheese, Bibb Lettuce & Tomato Jam

BLACK & BLUE BURGER 14
Cajun Seasoning, Lettuce, Tomato, Caramelized Onions
& Crumbled Blue Cheese

SHRIMP PO' BOY 15
Lettuce, Tomato, Onion, Pickles, & Remoulade

BUFFALO CHICKEN PO' BOY 14
Crispy Buffalo Chicken, Lettuce, Tomato
& Creamy Blue Cheese

ENTREE ACCOMPANIMENTS

ADD SHRIMP 12

ADD (1) CRAB CAKE 13

ADD CRAB LEGS - MARKET PRICE

ADD (1) ATLANTIC LOBSTER TAIL - MARKET PRICE

SIDES

HOUSE CUT FRIES 4

HOUSE CUT TRUFFLE FRIES 5

MAC & CHEESE 4

ONION RINGS 4

SMASHED RED POTATOES 4

BAKED POTATO 4

CREAMED SPINACH 4

ASPARAGUS 5

CARAMELIZED MUSHROOMS 4