

**PHILLIP**  
FINE DINING

*M's*

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*Appetizers*

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**SHRIMP COCKTAIL**

Shrimp Cocktail with house made Cocktail Sauce and Lemon  
18

**POPCORN SHRIMP**

Crispy Battered Shrimp, Mississippi Comeback Sauce  
14

**MARYLAND STYLE CRAB CAKE**

Pan Fried, Creole Remoulade  
18

**OYSTERS ON THE HALF SHELL**

Fresh Raw Oysters, House Made Cocktail , Soy Mignonette  
28

**AHI TUNE POKE**

Soy Vinaigrette, Avocado, Cucumber, Sweet Onion, Chuka Salad, Won Ton Chips  
18

**SHANGHAI STYLE CRISPY CALAMARI**

Sweet Chili Glaze, Cashew, Scallion  
18

**WAGYU MEATBALLS**

Tomato Balsamic Gravy, Whipped Ricotta, Fried Basil, Ciabatta  
18

**BAKED OYSTERS**

Half Dozen Fresh Oysters, Spinach, Bacon, Panko, Parmesan, Leeks  
20

**CHILLED SEAFOOD TOWER**

Raw Oysters, Jumbo Shrimp, Stone Crab Claws, Jumbo Lump Crab Salad,  
Whole Lobster, Tuna Poke, House Made Cocktail, Soy Mignonette  
125

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*Salads*

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**PHILLIP M'S SALAD**

Iceberg, Heirloom Cherry Tomato, Pickled Red Onion, Bacon,  
Hard Boiled Egg, Pickled Okra, Heart of Palm, Croutons  
12

**CAESAR SALAD**

Romaine Hearts, Anchovy, Shaved Parmesan, Caesar Dressing  
13

**HEIRLOOM BEEFSTEAK TOMATO**

Sliced Tomato, Stilton Blue Cheese, Micro Arugula, Chive, Balsamic, Olive Oil  
13

**LOBSTER COBB**

Iceberg, Chopped Lobster, Egg, Bacon, Avocado, Tomato, Blue Cheese, Mustard Vinaigrette  
15

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*Soups*

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**SAFFRON CHOWDER**

Spanish Saffron Infused Cream, Lobster, Shrimp, Jumbo Lump Crab, Pastry  
Petite 12 ~ Grande 17

**FRENCH ONION GRATINÉE**

Baked Onion Soup, French Bread Crown, Gruyere, Parmesan  
Petite 8 ~ Grande 14

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## Seafood

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### TUNA TATAKI

Togarashi, Daikon, Sesame, Chuka Salad, Wasabi Aioli  
36

### CHILEAN SEA BASS

Miso Glaze, Daikon Slaw  
39

### RAINBOW TROUT

Dijon Potato Encrusted, Tomato Caper Brown Butter  
31

### SCOTTISH SALMON

Cedar Planked, Molasses Stout Glaze, Sautéed Kale, Preserved Lemon  
36

### SCALLOPS

Sonoran Dusted, Chorizo Corn Puree  
48

### KING CRAB LEGS

Drawn Butter and Lemon  
Market

### TWIN LOBSTER TAILS

Two Cold Water Lobster Tails, Drawn Butter, Lemon  
Market

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## Prime Grade Steaks

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*Available Grilled with house seasoning and PM's demi glaze, or Peppercorn seared with Truffle Oil*

**8OZ 1855 FILET** 47

**12OZ WAGYU COULOTTE** 41

**14OZ PRIME NEW YORK STRIP** 48

**12OZ 1855 BONE IN FILET** 68

**16OZ PRIME BONE IN RIBEYE** 60

**18OZ KANSAS CITY STRIP** 51

#### Add-Ons

Oscar Style - 12  
Grilled or Fried Shrimp - 15  
Scallops - 15  
King Crab - Market  
Lobster Tail - Market

#### Compliments

Bearnaise - 2  
Blue Cheese Butter - 4  
Truffle Butter - 6  
Au Poivre - 3  
Lobster Butter - 3

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## Specialties

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### WAGYU BURGER

8oz Wagyu Beef, Potato Bun, Bibb Lettuce, Caramelized Red Onion, House Made Pickles,  
Heirloom Tomato, Gruyere, House Ketchup, Hand Cut Fries  
24

### MUSCOVY DUCK BREAST

Marinated Muscovy Duck, Jack Daniel's Glaze, Blood Orange  
38

### COLORADO LAMB CHOPS

Lamb Jus, Blackberry Glaze, Rosemary, Garlic  
56

### VEAL MILANESE

Breaded Rib Chop, Arugula Salad, Lemon  
48

### ROASTED CHICKEN

Sous Vide Half Chicken, Lemon Herb Butter, Two Potato Hash, Bacon  
34

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## Accompaniments

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Sautéed Wild Mushrooms - 8  
Sautéed Spinach - 7  
Creamed Spinach - 8  
Creamed Corn - 8

Thick Cut Onion Rings - 7  
Asparagus - 10  
Lyonnise Potatoes - 10

Loaded Twice Baked Potato - 10  
Hand Cut Fries - 9  
Lobster Mac & Cheese - 15  
Baked Potato - 9