



# OYSTER CELEBRATION

## menu

Phillips has joined with the Oyster Recovery Partnership to bring you an oyster celebration menu featuring delectable oyster dishes in support of their fundraising efforts for #GivingTuesday.

Menu proceeds will benefit the Oyster Recovery Partnership and will be used to foster strong relationships between harvesters and buyers, create seafood awareness initiatives and support shell recycling efforts.

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- available December 1-6 for dine in or carryout -

### OYSTERS ON THE HALF SHELL

*Chesapeake, Chincoteague or Blue Points*

*freshly shucked & served over ice with  
mignonette, cocktail sauce & horseradish*

### BEER BATTERED FRIED OYSTERS

*bacon jam & sriracha aioli*

### OYSTERS ROCKEFELLER

*baked with spinach & a hint of Pernod*

### OYSTER STEW

*an Eastern Shore classic rich with butter & heavy cream*

### OYSTER PO' BOY

*crispy fried oysters & spicy rémoulade*

### OYSTER & SHRIMP SCAMPI

*with garlic & white wine butter sauce over linguine*

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The Oyster Recovery Partnership is a non-profit that designs, promotes and implements consensus-based, scientifically sustainable shellfish ecological restoration, aquaculture and commercial fishery activities to improve the environment and expand opportunities in the Chesapeake Bay and beyond.