



STARTERS

Wild Key West Shrimp Cocktail 18

**Jumbo Lump Blue Swimmer
Crabmeat Cocktail**
Sauce Lorenzo 17

Jumbo Florida Stone Crab Claws
Mustard Dipping Sauce 19 *per claw*

Oysters on the Half Shell
Half-Dozen 14 Dozen 26

Octopus a la Plancha
Catalan Salad, Smoked Paprika,
Piquillo Pepper Aioli and Chorizo Oil 12

Porcini and Chanterelle Mushroom Strudel
Braised Berkshire Pork Belly, Petite Herb Salad,
Armagnac Beurre Fondue 16

Petite Maine Lobster Rolls
Dilled Fingerling Potato Salad,
House Made Bread & Butter Pickles 16

Tomato Soup
Grilled Cheese Croutons 8

**Cream of Lobster Soup
with Mushroom Infusion**
Porcini Fricassee, Micro Cabbage, Chive 14

Duck Prosciutto and Winter Lettuces
Roasted Artichokes, Apple Chips,
Point Reyes Blue Cheese, Cider Vinaigrette 16

Neapolitan Flat Breads 13
Fennel Sausage, Tomato, Mozzarella
Forelle Pear & Maytag Blue Cheese
Wild Mushroom, Artichoke, Fontina

SIGNIFICANT SALADS

Hearts of Romaine Caesar Salad
Oven Cured Tomato, Marinated White Anchovies, Reggiano Garlic Croutons 12
with Grilled Chicken 15 or Shrimp 18

Salad of Roasted Chioggia Beets
Double Cream Feta Cheese, Upland Cress, Marcona Almonds, Pomegranate Vinaigrette 16

Burrata Cheese
Petite Rocket Salad, Heirloom Tomatoes, Watermelon & Saba 19

Salata Santorini
Grecian Vegetable Salad with Double Cream Feta, Heirloom Tomatoes & Olives 14
with Grilled Chicken 17 or Shrimp 20

Talawak Pepper Seared New York Strip Steak Salad
Maytag Blue Cheese, Arugula, Beefsteak Tomato, Georgia Corn Salad 22

Phillips Point Chopped Cobb Salad
Fresh Turkey, Tomato, Avocado, Egg, Bacon, Swiss Cheese, Choice of Dressing 16

CLUB FAVORITES

Jumbo Lump Blue Swimmer Crab Cake
Georgia Corn Succotash 19

Mediterranean Plate
Warm Olive Hummus, Baba Ghanoush, Tabouleh, Double Cream Feta
Cheese, Olives & Grilled Pita 15

Phillips Point Club Burger
Wagyu Beef or Natural Turkey on a Toasted Brioche Roll,
Caramelized Shallots, Applewood Smoked Bacon, Choice of Cabot
Cheddar, Wisconsin Gruyère, Maytag Blue or American Cheese.
Herb Fries, Tropical Slaw 16

Croque-Monsieur
French Ham and Gruyère Gratin on Toasted Peasant Bread, Herb
Fries, Mesclun Salad 16

Chicken Paillard Sandwich
Heirloom Tomatoes, Roasted Garlic Aioli, Herb Fries 14

8oz Prime New York Strip Steak Frites
Herb Fries, Winter Vegetable Ragoût 22

SEAFOOD

Pan Seared Sea Bass
Winter Greens, Grapefruit, Citrus Dressing 18

Pan Seared Diver Scallops
Wild Mushroom Risotto, French Beans, Roasted
Cherry Tomatoes, Lobster Beurre Blanc 21

Wild Jumbo Shrimp Scampi
Cappeli d'Angelo 21

Hazelnut Crusted Brook Trout
Creamy Anson Mills Polenta,
Glazed Date & Mache Salad,
Tangerine Meuniere 23

Florida Soft Shell Crab Tempura Sandwich
Watermelon Pickle, Heirloom Tomato, Tropical Slaw,
Low Country Tartar Sauce 19

Bronzed or Tempura Grouper Sandwich
Key West Cocktail Sauce, Club Chips,
Tropical Slaw 16

All Menu prices subject to 20% service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.