

## STARTERS & SHARED BITES

**Soup of the Day** mkt  
cup bowl

**Fried Green Tomatoes** 10

with corn, spinach, & bacon sauté then finished with goat cheese and a roasted poblano ranch for dipping

**BBQ Shrimp** 13

“low country style” tangy buttery sauce, roasted corn, cracked black pepper, and crusty french bread

**(GF) Half Pound of Steamed Shrimp** 13

Outer Banks shrimp steamed plain or with old bay seasoning

**\*Oysters Vanderbilt** 12

1/2 dozen baked oysters topped with bacon, pepper jack, & a lemon cream

**Hot Crab Dip for Two** 13

parmesan, pepper jack, and fontina cheeses blended with lump crab and spices

**Calamari** 11

the whole squid diced, breaded, sprinkled with parmesan and served with marinara

**\*Mini Cakes & Oysters** 15

two mini crab cakes & fried oysters accompanied by our roasted red pepper remoulade

**Cheese Sticks** 8

Wisconsin mozzarella covered with Italian style coating....always a favorite

## SALADS

*Note: All salads can be prepared (GF) when specified and with (GF) dressings*

**House Salad**

crisp romaine, grape tomatoes, cucumber, carrots, onion, and croutons 4/9

**Classic Wedge**

quartered iceberg, grape tomatoes, apple bacon with a chunky blue cheese 7

**Miller's Signature Salad**

garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a raspberry walnut vinaigrette 4/9

**Salad Toppers**

(GF) grilled shrimp 5    mini crab cakes 7    \*fried oysters 5

\*(GF) seared tuna 6    (GF) grilled chicken 5

house made salad dressings: buttermilk ranch, blue cheese, honey mustard, balsamic vinaigrette

(GF) house made salad dressings: creamy walnut, 1000 island, oil & vinegar

MILLER'S WATERFRONT  
LUNCH DINNER  
SUNSET PIER

**COASTAL CUISINE**

*All locally caught when available*

*Served with any two of the following: Baked Potato, Redskin Mashers, Fries, Honey Dill Carrots, Rice, Pasta Salad, Broccoli Salad, Cole Slaw, Fresh Vegetables. Substitute onion rings \$2*

**Outer Banks Shrimp 20**  
(GF) broiled or fried

**Coconut Style Shrimp 22**  
served with our sweet chili  
cucumber cream

**\*Fried Oysters 22**  
coastal carolina oysters

**Twin Soft Shell Crabs 23**  
two fried soft crabs from OBX waters, body & legs,  
nothing removed, (*ask availability*) add third crab \$4

**Pamlico Flounder 24**  
caught from the sound, a filet of flakey white  
flounder recommended fried

**Fresh Wanchese Sea Scallops 28**  
(GF) broiled or fried

**Waterfront Style Scallops 32**  
tender sea scallops broiled in lemon butter, and  
white wine, topped with a lump crab and fontina  
cheese crust

**\*Oregon Inlet Tuna 21**  
(GF) marinated with roasted garlic and spices  
*Teriyaki Ginger Glazed 22*  
(GF) *Blackened with Cajun spices 23*

**Crab Cakes 26**

two 4oz cakes packed with local lump crab; served  
blackened, fried or broiled & accompanied by a  
roasted red pepper remoulade

**Fish of the Day mkt**  
chef's selection of fresh, never frozen fish

**Trawl Boat 23**  
shrimp, scallops and a crab cake broiled til golden,  
*no substitutions please*

**\*Fried Seafood Trio 24**  
fresh shrimp, scallops, and oysters  
*no substitutions please*

**Fish & Grits 25**  
blackened swordfish over a smoked gouda grit cake  
with a parmesan and pesto cream

**Sunset Flounder 27**  
lightly fried filet of NC flounder topped with jumbo  
lump crab, diced tomatoes and our citrus  
hollandaise

**Make your own menu 23**  
pick two different items below to create  
your own platter  
shrimp \* fried oysters crab cake  
fried soft shell crab  
(*substitute flounder or scallops for 3.00*)

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## VEGETARIAN

### Sunset Pasta Bowl 18

seasonal vegetables over cavatappi pasta with  
sun-dried tomato cream sauce  
*add a skewer of grilled shrimp \$4*

### Vegetable Bruschetta 15

seasonal veggies with wild mushrooms & bruschetta  
tomatoes over crusty french bread with  
parmesan and asiago  
*add a skewer of grilled shrimp \$4*

## STEAMED UP

*Served with cole slaw*

### (GF) Crab Legs 24

one pound of Alaskan snow crab legs with  
drawn butter

### (GF) Peel & Eat Shrimp 21

one pound steamed plain or with old bay  
seasoning

### (GF) Steamed Combo 25

why not get both? 1/2 lb crab legs,  
1/2 lb steamed shrimp

## LAND LOVERS

*Served with any two of the following: Baked Potato, Redskin Mashers, French Fries, Rice, Honey Dill Carrots,  
Pasta Salad, Broccoli Salad, Cole Slaw, Fresh Vegetables. Substitute onion rings \$2*

### \*Filet "3 ways"

a petite (6 oz) choice filet mignon prepared one of three ways: (GF) if ordered with no bread

- chargrilled 26

- fontina and gorgonzola crusted with apple bacon crumbles 28

- finished with jumbo lump crab and hollandaise 33

### \*New York Strip & Strings 25

chargrilled & topped with blue cheese butter and fried onion strings (ten-eleven ounces)

(GF) if ordered with no bread and no onion strings

### Chicken Fontina 19

grilled chicken breast topped with crispy apple bacon, fontina cheese & sun-dried  
tomato cream sauce

### \*Grilled Pork Chop 18

center cut bone in chop over redskin mashers with bruschetta tomatoes & goat cheese

### \*SURF & TURF 27

*Angus beef and fresh seafood... The best of both worlds*

Eight ounce NY Strip with one of the following:

Shrimp \* Fried Oysters \* Crab Cake \* Fried Soft Shell Crab

*(substitute flounder or scallops for 3.00)*

rare: red cold center    medium rare: red cool center    medium: pink warm center  
medium well: pinkish brown hot center    well: brown hot center

MILLER'S WATERFRONT  
LUNCH DINNER  
SUNSET PIER

## SEASIDE SANDWICHES

*Sandwiches served with fries. Lettuce, tomato & mayo on the side. Substitute onion rings for fries \$2.00*

### Crab Cake Sandwich 13

our homemade recipe served up sandwich style

### Soft Shell Crab Sandwich 14

the whole Outer Banks crab, body & legs,  
nothing removed, lightly fried  
(when available)

### House Specialty Fish Sandwich 14

local fried flounder topped with crispy onion strings  
and house tarter

### Traditional Maine Lobster Roll 17

Maine lobster meat diced and lightly tossed with  
mayo, shallots, & celery  
then stuffed into a toasted buttery bun

### \*Backyard Burger 10

cooked to your temperature  
*add cheese 1.00 add applewood smoked bacon 1.25*

### Buttermilk Fried Chicken Sandwich 11

pimento & American cheese, house pickles  
& lemon aioli

## SIDES

French Fries	3
(GF) Baked Potato	3
(GF) Mashed Potato	4
(GF) Cole Slaw	2
Pasta Salad	2
(GF) Broccoli Salad	3
Dinner Roll	2
(GF) Applesauce	2
Rice	2
(GF) Fresh Vegetable	3
Basket of Onion Rings	7
(GF) Honey Dill Carrots	3

## BEVERAGES

Virgin Strawberry Daiquiri	5.50	Root Beer bottle, Ginger Beer can	2.99
Virgin Pina Colada	5.50	Pink Lemonade	2.25
Virgin Island Paradise	3.50	Soft Drinks: <i>Pepsi, Diet Pepsi,</i>	
<i>pineapple, orange, &amp; grenadine</i>		<i>Dr. Pepper, Mt. Dew, Sierra Mist</i>	2.25
Shirley Temple, Roy Rogers	2.50	Coffee or Decaf, Hot Chocolate	1.99
<i>sierra mist or pepsi with cherry juice</i>		Voss Sparkling or Still Bottled Water	3.50
Iced Tea, Hot Tea (per bag)	1.99		



## BEER

### bottles domestic 4, import 5

Budweiser, Bud Light, Coors Light, Miller Light, Yuengling, Corona, Heineken

Michelob Ultra 4.5

### Fat Tire Amber Ale 5

New Belgium Brewery (Fort Collins, CO) toasty malt, gentle sweetness, flash of fresh hop bitterness ABV 5.2%

### Weeping Willow Wit 5

Mother Earth Brewery (Kinston, NC)

Belgian Wit style with a light flavor that balances sweet and tart ABV 5.0%

### Bell's Two Hearted Ale 5

Bell's Brewery (Kalamazoo, MI)

defined by an intense hop aroma and malt balance ABV 7.0%

### Bull City Seasonal Ciders 5

Bull City Brewers (Durham, NC) ask your server about current cider

### 60 Minute IPA 6

Dogfish Head Brewery (Milton, DE) continuously hopped - more than 60 hop additions over a 60 minute boil ABV 6.0%

### Weeping Radish OBX Kolsch (16oz can) 6

Weeping Radish Brewery (Outer Banks, NC) Light to medium in both color & body. Crisp with subtle fruit aromas ABV 6.0%

### Pabst Blue Ribbon (can) 2 ABV 4.7%

### Imperial (can) 3

(Costa Rica) A pale lager that is light and crisp ABV 4.6%

### Founders All Day IPA (can) 5

Founders Brewing Co. (Grand Rapids, MI) A session IPA that is easy drinking and not too bitter ABV 4.7%

### Clausthaler Premium Non-Alcoholic 4

### draft beer

*Changes often...please ask your server*

### Beer Flight a sample of 4 draft beers 11

## COASTAL COCKTAILS

### Carolina Cooler

Moscato, Chambord, pineapple

### OBX Lemonade

Blend of 5 liquors with sour and 7-up

### Dark & Stormy

A blend of Kracken Black Spiced Rum & Ginger Beer

### Manteo Mai Tai

Myer's rum & Malibu pineapple rum with pineapple juice & a splash of orange juice & grenadine

### Angry Captn'

Angry Orchard Apple Cider with Cap't Morgan Rum

### Sunset Punch

Malibu Coconut Rum, Midori Melon Liquor & Peach Schnapps with orange & pineapple juices

### Angry Peach

Vodka, Peach schnapps, and Apple Cider

### Summer Smash

Gin, fresh strawberries, lime, soda, agave & basil

### Ultimate Summer Squeeze

Malibu Passion Fruit Rum, pink lemonade, cranberry & 7-up

### Seasonal Mojito

Rum, agave, seasonal fruit, mint, fresh lime juice & soda water