

STARTERS & SHARED BITES

Soup of the Day mkt
cup bowl

Fried Green Tomatoes 12

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** 13

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 12

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 5/9

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 5/9

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, Broccoli Salad, Cole Slaw, Fresh Vegetables. Substitute onion rings \$2

Outer Banks Shrimp 21
(GF) broiled or fried

Coconut Style Shrimp 23
served with our sweet chili
cucumber cream

***Fried Oysters 23**
coastal carolina oysters

Twin Soft Shell Crabs 24
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 22**
(GF) marinated with roasted garlic and spices
Teriyaki Ginger Glazed 23
(GF) *Blackened with Cajun spices 24*

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 24
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.*

STEAMED UP

Served with cole slaw

(GF) Snow Crab Legs 25

one pound of Alaskan snow crab legs with drawn butter

(GF) King Crab Legs mkt

one pound of Alaskan king crab legs with drawn butter

(GF) Peel & Eat Shrimp 22

one pound steamed plain or with old bay seasoning

(GF) Steamed Combo 26

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

MILLER'S WATERFRONT
LUNCH DINNER
SUNSET PIER

VEGETARIAN

Portobello Stack 16

balsamic glazed grilled portobello mushroom cap with seasonal veggies, fried green tomatoes and goat cheese
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

LAND LOVERS

Served with any two of the following: Baked Potato, Redskin Mashers, French Fries, Honey Dill Carrots, 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 (10-11 oz)

(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

maple smoked bone in chop with sweet potato butter, candied walnuts and dried cranberries

*SURF & TURF 27

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

(8 oz) 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 14

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 11

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

Buttermilk Fried Chicken Sandwich 12

pimento & American cheese, house pickles
& lemon aioli

SIDES

French Fries	3
(GF) Baked Potato	3
(GF) Mashed Potato	4
(GF) Cole Slaw	2
(GF) Broccoli Salad	3
Dinner Roll	2
(GF) Applesauce	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, & 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>		Sparkling or Still Bottled Water	3.50
Iced Tea, Hot Tea (per bag)	1.99		