dinner menu

MILLER’S WATERFRONT RESTAURANT

starters & shared bites

Soup of the Day
MKT price
Cup – Bowl –

Fried Green Tomatoes
$12.00
topped with corn, spinach, & bacon sauté then finished with goat cheese and a roasted poblano
ranch for dipping

Half Pound of Steamed Shrimp
$13.00
outer banks shrimp steamed plain or with old bay seasoning

Hot Crab Dip for Two
$13.00
parmesan, pepper jack, and fontina cheeses blended with lump crab and spices

Calamari
$12.00
the whole squid diced, breaded, sprinkled with parmesan and served with marinara

Oysters Vanderbilt
$13.00
1/2 dozen baked oysters topped with bacon, pepper jack, and a lemon cream

BBQ Shrimp
$13.00
low country style with a tangy buttery sauce, roasted corn, cracked black pepper, and crusty
french bread

Mini Cakes & Oysters
$15.00
Two mini crabcakes & fried oysters accompanied by our roasted red pepper, and crusty french
bread
Cheese Curds
$12.00
Panko & tempura battered Ellsworth, Wisconsin cheese curds with our spicy diablo dipping sauce

**salads**
house made dressings: buttermilk ranch, bleu cheese, 1000 island, french, honey mustard, balsamic vinaigrette, creamy walnut

**House Salad**
Crisp romaine, grape tomatoes, cucumber, carrots, onion, and croutons
Side – $5.00 Full – $9.00

**Classic Wedge**
$7.00
Quartered ice berg, grape tomatoes, apple bacon with a chunky bleu cheese

**Miller’s Signature Salad**
Garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a raspberry walnut vinaigrette
Side – $5.00 Full – $9.00

**Salad Toppers**
grilled shrimp – $5.00 | mini crab cakes – $7.00 | fried oysters – $5.00 | seared tuna – $6.00 | grilled chicken – $5.00

**seafood**
all locally caught when available.
served with any two of the following: broccoli salad, potato salad, baked potato, redskin mashers, french fries, cole slaw, fresh vegetables, honey dill carrots

**Outer Banks Shrimp**
$21.00
Broiled or fried

Coconut Style
$23.00
Served with our sweet chili cucumber cream

Fried Oysters
$23.00
Coastal Carolina oysters

Fish of the Day

Chef’s selection of fresh, never frozen fish // MKT price

Twin Soft Shell Crabs
$24.00
two fried soft crabs from obx waters, body & legs, nothing removed, (when available) add third crab $4

Pamlico Flounder
$24.00
captured from the sound, a filet of flakey white flounder recommended fried

Fresh Wanchese Sea Scallops
$28.00
Broiled or fried.

Waterfront Style Scallops
$33.00
in lemon butter, white wine, lump crab with a fontina cheese crust

Oregon Inlet Tuna
$22.00
Marinated with roasted garlic and spices // Teriyaki Ginger Glazed 22 // Blackened with Cajun spices 23

Crab Cakes
$26.00
Two 4oz cakes packed with local lump crab; served blackened, fried or broiled & accompanied by a roasted red pepper remoulade
Trawl Boat
$23.00
Shrimp, scallops and a crab cake broiled til golden

Fried Seafood Trio
$24.00
Fresh shrimp, sallops, and oysters

Fish & Grits
$25.00
Blackened swordfish over a smoked gouda grit cake with a parmesan and pesto cream. served with one additional side

Sunset Flounder
$27.00
Lightly fried filet of flounder topped with jumbo lump crab, diced tomatoes and our citrus hollandaise

Make Your Own Menu
$24.00
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)

**steamed seafood**

served with cole slaw

Snow Crab Legs
$25.00
One pound of Alaskan snow crab legs with drawn butter

King Crab Legs

One pound of Alaskan king crab legs with drawn butter // MKT price

Peel & Eat Shrimp
$22.00
One pound steamed plai or with Old Bay seasoning

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

beef & chicken

served with any two of the following: broccoli salad, potato salad, baked potato, redskin mashers, french fries, cole slaw, fresh vegetable, honey dill carrots

Filet “3 ways”
a petite (6oz) choice filet mignon prepared one of three ways: ~ chargrilled 27.00 ~ fontina and gorgonzola crusted with apple bacon crumbles 29.00 ~ finished with jumbo lump crab and hollandaise 34.00

New York Strip & Strings
$25.00
Butcher block angus reserve topped with blue cheese butter and fried onion strings ten-eleven ounces

Chicken Fontina
$19.00
Grilled chicken breast topped with crispy bacon, fontina cheese & sundried tomato cream sauce

Grilled Pork Chop
$18.00
Maple smoked bone in chop with sweet potato butter, candied walnuts and dried cranberries

surf & turf

angus beef and fresh seafood…the best of both worlds.
served with any two of the following: broccoli salad, potato salad, baked potato, redskin mashers, french fries, cole slaw, fresh vegetables, honey dill carrots

Eight ounce NY Strip with one of the following:
$28.00
**Add ons:** Shrimp | Fried Oysters | Crab Cake | Fried Soft Shell Crab | Substitute flounder or scallops – $3.00

**vegetarian**

**Portobello Stack**
$16.00
Balsamic glazed grilled portobello mushroom cap with seasonal veggies, fried green tomatoes and goat cheese. Add a skewer of grilled shrimp – $4

**Vegetable Burrito Bowl**
$15.00
Rice, Beans, Seasonal Vegetables, pico de gallo & cilantro cream

**Additions:** Grilled Shrimp Skewer – $4.00

**sandwiches**

sandwiches served with fries. lettuce, tomato & mayo on the side. substitute onion rings for fries $2.00

**Crab Cake Sandwich**
$14.00
Our homemade recipe served up sandwich style

**Soft Shell Crab Sandwich**
$14.00
The whole outer banks crab, body & legs, nothing removed, lightly fried and served on a bun (when available)

**House Specialty Fish Sandwich**
$14.00
Fresh fried flounder topped with fried onion strings and house tartar

**Traditional Maine Lobster Roll**
$17.00
Maine lobster meat diced and lightly tossed with mayo, shallots, & celery then stuffed into a
toasted buttery bun

Backyard Burger
$11.00
Cooked to your temperature // add cheese 1.00 add applewood smoked bacon 1.25

Buttermilk Fried Chicken Sandwich
$12.00
Pimento & American cheeses, house pickles & lemon aioli

Sides
French Fries | Baked Potato | Mashed Potato | Cole Slaw | Dinner Roll | Applesauce | Fresh Vegetable | Broccoli Salad
Potato Salad | Basket of Onion Rings | Basket of Hushpuppies | Honey Dill Carrots

children's menu available
Popcorn Shrimp
Grilled Cheese Sandwich
Hamburger
Chicken Tenders
Cheese Pizza
Steak
Hot Dog

lunch menu

MILLER’S WATERFRONT

RESTAURANT

starters & shared bites
Soup of the Day
Basket of Miller’s Famous Hushpuppies
$6.00

Basket of Onion Rings
$7.00

Loaded Nachos
$11.00
House nachos topped with chili, cheese, diced tomatoes, jalapenos, lettuce and sour cream. Big enough to share!

Chips & Salsa
$5.00
House fired corn tortillas & fresh made salsa

Blackened Shrimp Potato Skins
$12.00
With cheese, bacon & jalapenos. Finished with our sriracha cream

Fried Green Tomatoes
$12.00
Topped with corn, spinach & bacon sauté then finished with goat cheese and a poblano ranch for dipping

Half Pound of Steamed Shrimp
$13.00
Outer Banks shrimp steamed plain or with Old Bay

Hot Crab Dip for Two
$13.00
Parmesan, pepper jack, and fontina cheeses blended with lump crab and spices
Calamari
$12.00
The whole squid diced, breaded, sprinkled with parmesan and served with marinara

Cheese Curds
$12.00
Panko & tempura battered Ellsworth, Wisconsin cheese curds with our spicy diablo dipping sauce

salads

house made dressings: buttermilk ranch, bleu cheese, 1000 island, creamy walnut, honey mustard, balsamic vinaigrette

House Salad
Crisp romaine, grape tomatoes, cucumber, carrots, onion, and croutons
Side – $5.00Full – $9.00

Classic Wedge
$8.00
Quartered ice berg, grape tomatoes, apple bacon with a chunky bleu cheese

Miller’s Signature Salad
Garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a raspberry walnut vinaigrette
Side – $5.00Full – $9.00

Salad Toppers
house made dressings: buttermilk ranch, bleu cheese, 1000 island, creamy walnut, honey mustard, balsamic vinaigrette
grilled shrimp – $5.00 | mini crab cakes – $7.00 | fried oysters – $5.00 | seared tuna – $6.00 | grilled chicken – $5.00

steamed seafood
Snow Crab Legs
$25.00
One pound of Alaskan Snow Crab Legs with drawn butter

King Crab Legs
One pound of Alaskan King Crab Legs with drawn butter

Peel & Eat Shrimp
$22.00
One Pound Steamed plain or with Old Bay Seasoning

Steamed Combo
$26.00
Why not get both? 1/2 lb snow crab legs, 1/2 lb steamed shrimp

**backyard burgers**

1/2 lb of black angus grilled to your liking!

all burgers come with lettuce, tomato, and mayo on the side. served with fries, slaw or potato salad. substitute onion rings or mac & cheese add $2

House Specialty Burger
$13.00
Topped with fried onion strings, bbq sauce & cheese

Crab Dipped Burger
$15.00
Topped with a mixture of lump crab, parmesan, pepper jack, and fontina cheeses. Finished with applewood bacon crumbles.

Chili Cheese Burger
$12.00
Topped with our house chili and a blend of shredded cheddar & monterey jack cheeses
Build a Burger
$11.00

Toppings: Cheese – $1.00 | sautéed mushrooms – $1.00 | bbq sauce – $1.00 | applewood smoked bacon – $1.25

sandwiches & such

sandwiches come with lettuce, tomato & mayo on the side.

all served with fries, slaw or potato salad. substitute onion rings or mac & cheese add $2

Tuna Pretzel Roll
$13.00
Seared blackened tuna with roasted red peppers, bacon and wilted greens on a toasted pretzel roll with a honey mustard glaze

Blackened Fish “BLT”
$13.00
With applewood bacon, roasted red pepper remoulade, lettuce & diced tomatoes on a toasted amoroso roll

House Specialty Fish Sandwich
$13.00
Fresh fried flounder topped with crispy onion strings and house tartar

Fried Crab Cake Sandwich
$14.00
Jumbo lump crabmeat and seasonings

Buttermilk Fried Chicken Sandwich
$12.00
With pimento and American cheeses, house pickles & our lemon aioli

**Crispy Fried Shrimp Po’Boy**  
$12.00  
Topped with lettuce, tomato, house tartar and banana peppers on a hoagie roll

**Chicken Rhody**  
$11.00  
An Outer Banks version of the classic sandwich. BBQ grilled with applewood smoked bacon & cheddar cheese

**Traditional Maine Lobster Roll**  
$17.00  
Maine Lobster Meat diced and lightly tossed with mayo, shallots, & celery then stuffed into a toasted buttery bun.

**BBQ Sandwich**  
$10.00  
Eastern NC pulled pork piled high

**southern fried baskets**

served with fries, slaw, and hushpuppies.

substitute onion rings or mac & cheese for fries, add $2

**Fried Shrimp**  
$14.00  
Tail-on & lightly breaded Outer Banks Shrimp

**Fried on Scallops**  
$17.00  
Wanchese, NC scallops lightly breaded
Fried Flounder
$16.00
Flakey white flounder from Pamlico waters

Fried Oysters
$14.00
Coastal Carolina oysters lightly fried

Popcorn Shrimp
$13.00
Tender, tail-off, bite sized & hand breaded shrimp

Combo Basket
$18.00
Choose any two different items from above

**lunch entrees**
*substitute onion rings or mac & cheese as your side, $2*

Fish Tacos
$15.00
Seasoned fish served on flour tortillas (2) with lettuce, pico de gallo & our cilantro cream.
Served with house chips & salsa. Additional taco $2

Fish of the day
MKT price

Grilled Pork Chop
$17.00
Maple smoked bone-in chop with sweet potato butter, candied walnuts, and dried cranberries.
with your choice of broccoli salad, potato salad, vegetable or fries
Trawl Boat Platter  
$23.00  
Broiled shrimp, scallops and crab cake with your choice of broccoli salad, pasta salad, vegetable or fries.

Coconut Shrimp Platter  
$16.00  
Beer battered coconut dipped crispy fried shrimp. Served with a sweet chili cucumber cream and your choice of broccoli salad, pasta salad, vegetable or fries.

Portobello Stack  
$14.00  
Balsamic glazed portobello cap with seasonal veggies, fried green tomatoes & goat cheese. Add a skewer of grilled shrimp $4

Sides  
Baked 4 Cheese Macaroni – $4.00 | Broccoli Salad – $3.00 | French Fries – $3.00 | Cole Slaw – $2.00 | Applesauce – $2.00 | Basket of Onion Rings – $7.00 | Vegetable – $3.00 | Potato Salad – $3.00

children’s menu available

Popcorn Shrimp  
Grilled Cheese Sandwich  
Hamburger  
Chicken Tenders  
Cheese Pizza  
Steak  
Hot Dog

menu
THE WATERFRONT SUNSET BAR

& GRILL

shared bites

Tuna Nachos
$13.00
Sesame seared chopped tuna over crispy wontons with asian slaw, sriracha aioli & teriyaki-ginger

Seared Scallops
$13.00
Seared scallops over seaweed salad with a teriyaki ginger drizzle

Calamari
$12.00
The entire squid diced and crispy fried served with our spicy marinara

Baked Oysters

Oysters topped with your choice of style: Rockefeller or Vanderbilt (lemon, bacon & pepperjack)
Half – $12.00 Full – $24.00

The Trinity
$14.00
Fried Shrimp, Scallops & Oysters with our house made tartar

Wings
$12.00
Double fried extra crispy (10), your choice of Bourbon- Molasses BBQ or Frank’s Red Hot “mild”

**Veggie Quesadilla**
$12.00
Sauteed mixed veggies with cheddar, monteray jack, sour cream and fresh pico

**Barbecue Poutine**
$12.00
Waffle fries loaded with pork debris, Wisconsin white cheddar curds and barbecue gravy

**Cheese Curds**
$11.00
Panko & tempura battered Ellsworth Wisconsin cheese curds with our spicy diablo dipping sauce

**Tempura Green Beans**
$9.00
Crispy tempura battered green beans with house ranch for dipping

**Buffalo Shrimp**
$11.00
8 crispy fried buffalo style shrimp w/ blue cheese for dipping

**Baskets**
$6.00
Onion Rings, Waffle Fries, Housemade Chips, Miller’s Famous Hushpuppies

**steamers**

**Oysters**
$15.00
1 dozen raw with cocktail & housemade mignonette or steamed, ask your server for oyster origin
Shrimp
$20.00
1 lb peel and eat shrimp steamed with old bay seasoning

Snow Crab
$25.00
1 lb Alaskan Snow Crab Legs

King Crab
1 lb Alaskan King Crab Legs // MKT price

greens

“Waterfront” Signature
Garden greens, sundried cranberries, goat cheese, chopped walnuts and fresh seasonal fruit with a raspberry vinaigrette
Half – $5.00Full – $9.00

Power Bowl
Chopped romaine with broccoli, cauliflower, carrots, beets, brussels sprouts, kale, radicchio, edamme, mandarin oranges, and won ton crisps tossed with our sesame-ginger dressing
Half – $5.00Full – $9.00

Cobb
Chopped Romaine, tomato, egg, bacon, peppers, and blue cheese crumbles with your choice of buttermilk ranch or blue cheese
Half – $5.00Full – $9.00

Salad Toppers
Chopped Chicken – $5.00 | Mini Crab Cakes – $5.00 | Seared Blackened Tuna – $5.00 | Fried Oysters – $5.00
**the other stuff**
*(a la carte; add a side of waffle fries or housemade chips $2, onion rings $3)*

- **Shrimp or Fish Tacos (2)**
  - $8.00
  - Lightly spiced pan seared with pico de gallo, cabbage, cheddar-monteray jack, and cilantro cream

- **Oyster Po’ Boy Tacos (2)**
  - $8.00
  - Crispy oysters, lettuce, tomato, banana peppers & house tartar

- **Crab Cake Sandwich**
  - $12.00
  - Pan seared, blackened or fried

- **Classic Burger**
  - $10.00
  - Lettuce, Tomato, Onion // Add ons $1 each: mushrooms, bacon, cheese (american or provolone)

- **Chicken Philly**
  - $10.00
  - With peppers, onions and mushrooms. Lettuce, Tomato, Mayo, Fontina

- **Tuna Pretzel Roll**
  - $12.00
  - Seared blackened tuna with roasted peppers, bacon and wilted greens
    - on a toasted pretzel roll with our honey mustard glaze

- **Lobster Roll**
  - $16.00
  - Maine Lobster Meat diced & lightly tossed with mayo, shallots, & celery then stuffed into a toasted buttery bun
Tuna Tostada
$14.00
Blackened Ahi Tuna over a crispy tortilla, with lettuce, tomato, cheese, black beans, pico, & cilantro cream

Mussels Diablo
$13.00
Steamed PEI mussels, in our tomato broth with wilted greens, roasted red peppers, applewood bacon, & parmesan crostinis

Hot & Crunchy Fish
$13.00
Daily Selection of fresh fish with a cornflake, almond, and sesame seed coating served with our lemon aioli

Soft Shell Crab BLT
Tempura fried softshell, sweet basil mayo, lettuce, tomato, bacon on toasted ciabatta // Market Price

Mahi Caprese Sandwich
$13.00
Seared mahi on toasted ciabatta w/ basil pesto, fresh mozzarella, pickled onion, tomato, garden greens & fig glaze