

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

caught 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, scallops, 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 plain or with Old Bay seasoning

Steamed Combo

\$26.00

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 – \$5.00 Full – \$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 – \$5.00 Full – \$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// MKT

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 – \$5.00 Full – \$9.00

Power Bowl

Chopped romaine with broccoli, cauliflower, carrots, beets, brussels sprouts, kale, radicchio, edamame, mandarin oranges, and won ton crisps tossed with our sesame-ginger dressing

Half – \$5.00 Full – \$9.00

Cobb

Chopped Romaine, tomato, egg, bacon, peppers, and blue cheese crumbles with your choice of buttermilk ranch or blue cheese

Half – \$5.00 Full – \$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