



**MP 16, Highway 158 Soundfront  
By The Outlet Mall In Nags Head**  
(252) 441-6151  
www.millerswaterfront.com

## MILLER'S WATERFRONT RESTAURANT MENU SAMPLING

All Items and Prices are Subject to Change.

For daily specials and our entertainment schedule please visit our website at [www.millerswaterfront.com](http://www.millerswaterfront.com)  
Gluten-free menu available upon request | HOURS: In Season Lunch 11 a.m. - 4 p.m., Dinner 4 p.m. - 9:30 p.m.  
Off Season Lunch 12 p.m. - 4 p.m., Dinner 4 p.m. - 9 p.m. | 20% Early Bird Special! 4 p.m. - 5 p.m.  
Just for Kids 10 and under \$5-\$12, Choices include: Chicken tenders, grilled NY strip, popcorn shrimp, hamburger, grilled cheese sandwich, hot dog and cheese pizza

### LUNCH SALADS

<b>House Salad</b>	4/9
<i>Crisp romaine, grape tomatoes, cucumber, carrots, onion &amp; croutons.</i>	
<b>Classic Wedge</b>	7
<i>Quartered iceberg, grape tomatoes, apple bacon with a chunky blue cheese.</i>	
<b>Miller's Signature Salad</b>	4/9
<i>Garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a raspberry walnut vinaigrette.</i>	

### SANDWICHES & SUCH

*Served with fries & slaw; substitute onion rings for fries, add \$2.*

<b>Crab Dipped Burger</b>	15
<i>Topped with a mixture of lump crab, parmesan, pepper jack and fontina cheeses. Finished with applewood bacon crumbles.</i>	
<b>Portobella Stack</b>	14
<i>Balsamic glazed portobella mushroom cap with seasonal veggies, a fried green tomato and goat cheese.</i>	
<b>Blackened Fish "BLT"</b>	13
<i>With applewood bacon, roasted red pepper remoulade, lettuce &amp; diced tomatoes on a toasted amoroso roll.</i>	
<b>Buttermilk Fried Chicken Sandwich</b>	11
<i>With pimento &amp; American cheeses, house pickles &amp; our lemon aioli.</i>	
<b>House Specialty Burger</b>	11
<i>Topped with fried onion strings, bbq sauce &amp; cheese.</i>	
<b>Chicken Rhody</b>	9
<i>An Outer Banks version of the classic sandwich. BBQ grilled with applewood smoked bacon and cheddar cheese.</i>	
<b>House Specialty Fish Sandwich</b>	12
<i>Fresh fried flounder topped with crispy onion strings and house tartar.</i>	
<b>Fried Crab Cake Sandwich</b>	13
<i>Jumbo lump crabmeat and seasonings.</i>	
<b>Traditional Maine Lobster Roll</b>	15
<i>Maine lobster meat diced and lightly tossed with mayo, shallots, &amp; celery then stuffed into a toasted buttery bun.</i>	
<b>BBQ Sandwich</b>	9
<i>Eastern NC pulled pork piled high.</i>	
<b>Crispy Fried Shrimp or Fried Oyster Po'Boy</b>	11
<i>Served on a hoagie roll.</i>	
<b>Southern Fried Seafood Baskets</b>	13 - 16
<i>Shrimp, oysters, popcorn shrimp, flounder, or combo. Served with fries, slaw, and hushpuppies. Substitute onion rings or mac &amp; cheese for fries, add \$2.</i>	

### LUNCH ENTREES

*Substitute onion rings or mac & cheese as your side, add \$2*

<b>Fish Tacos</b>	15
<i>Seasoned mahi served on flour tortillas (2) with lettuce, pico de gallo &amp; our cilantro cream. Served with house chips &amp; salsa. Additional taco \$2.</i>	
<b>Trawl Boat Platter</b>	20
<i>Broiled shrimp, scallops and crab cake with your choice of broccoli salad, pasta salad, vegetable or fries.</i>	
<b>Coconut Shrimp Platter</b>	16
<i>Beer battered, coconut dipped, crispy fried shrimp. Served with a sweet chili cucumber cream and your choice of broccoli, salad or pasta.</i>	

### DINNER SAMPLE MENU ITEMS

<b>Outer Banks Shrimp</b>	20
<i>Broiled or fried.</i>	
<b>Coconut Style Shrimp</b>	22
<i>Served with our sweet chili cucumber cream.</i>	
<b>Fried Oysters</b>	22
<i>Coastal Carolina oysters.</i>	
<b>Twin Soft Shell Crabs</b>	23
<i>Two fried soft crabs from OBX waters, body &amp; legs, nothing removed, (when available). Add third crab \$4.</i>	
<b>Pamlico Flounder</b>	24
<i>Caught from the Pamlico Sound, a filet of flaky white flounder. Recommended fried.</i>	
<b>Fresh Wanchese Sea Scallops</b>	28
<i>Broiled or fried.</i>	
<b>Oregon Inlet Tuna</b>	21
<i>Marinated with roasted garlic and spices.</i>	
- Teriyaki Ginger Glazed	22
- Blackened with Cajun spices	23
<b>Waterfront Style Scallops</b>	mkt
<i>Tender sea scallops broiled in lemon butter and white wine, topped with a lump crab and fontina cheese crust.</i>	
<b>Crab Cakes</b>	26
<i>Two 4oz cakes packed with local lump crab; served blackened, fried or broiled and accompanied by a roasted red pepper remoulade.</i>	
<b>Trawl Boat</b>	23
<i>Shrimp, scallops and a crab cake broiled till golden, (no substitutions please).</i>	
<b>Fried Seafood Trio</b>	24
<i>Fresh shrimp, scallops, and oysters (no substitutions please).</i>	

<b>Fish &amp; Grits</b>	25
<i>Blackened swordfish over a smoked gouda grit cake with a parmesan and pesto cream.</i>	
<b>Sunset Flounder</b>	27
<i>Lightly fried filet of NC flounder topped with jumbo lump crab, diced tomatoes and our citrus hollandaise.</i>	
<b>Grilled Pork Chop</b>	18
<i>Center cut bone in chop over redskin mashers with bruschetta tomatoes and goat cheese.</i>	
<b>Sunset Pasta Bowl</b>	18
<i>Seasonal vegetables over cavatappi pasta with sun-dried tomato cream sauce. Add a skewer of grilled shrimp \$4.</i>	
<b>Vegetable Bruschetta</b>	15
<i>Seasonal veggies with wild mushrooms and bruschetta tomatoes over crusty french bread with parmesan and asiago.</i>	
<b>Make your own menu</b>	23
<i>Pick two different items below to create your own platter shrimp * fried oysters * crab cake * fried soft shell crab (substitute NC flounder or scallops for 3.00)</i>	
<b>STEAMED UP</b>	
<b>Crab Legs</b>	24
<i>One pound of alaskan snow crab legs with drawn butter.</i>	
<b>Peel &amp; Eat Shrimp</b>	21
<i>One pound steamed plain or with old bay seasoning.</i>	
<b>Steamed Combo</b>	25
<i>Why not get both? 1/2 lb crab legs, 1/2 lb steamed shrimp.</i>	

### LAND LOVERS

<b>Filet "3 ways"</b>	
<i>A petite (6 oz) choice filet mignon prepared one of three ways: if ordered with no bread.</i>	
- Chargrilled	26
- Fontina & gorgonzola crusted with apple bacon crumbles	28
- Finished with jumbo lump crab & hollandaise	33
<b>New York Strip</b>	25
<i>Butcher block angus reserve (top 3%) topped with blue cheese butter and fried onion.</i>	
<b>Chicken Fontina</b>	19
<i>Grilled chicken breast topped with crispy apple bacon, fontina cheese &amp; sun-dried tomato cream sauce.</i>	

**SEE AD FOR EARLY BIRD DISCOUNT OFFER**