

Good Morning!

Breakfast served daily from 7 am to noon

Our Famous Stuffer

Two eggs (fried or scrambled), bacon or patty sausage, home fries or grits, and choice of toast, biscuits or hot cakes ~ 9.50
To substitute link sausage add ~ 1
Add blueberries or chocolate chips to hot cakes add ~ 1

Lou's Favorite

Two eggs (fried or scrambled), home fries or grits and choice of toast, biscuits or hot cakes ~ 7.50

Country Ham and Eggs

Two egg (fried or scrambled) & salt cured country ham with home fries or grits and choice of toast, biscuits or hot cakes ~ 13.50

Corned Beef Hash

Served with two eggs (fried, scrambled or poached) home fries or grits, and choice of toast, biscuits, English muffin or hot cakes ~ 11.50

Belgian Waffle

Plain ~ 6
with bacon or patty sausage add ~ 2
with fresh strawberries add ~ 2
with pecans ~ 2

Breakfast Burrito

Flour tortilla stuffed with scrambled eggs, green peppers, onions, tomatoes, ham, sausage & cheese. Topped with salsa and sour cream. Served with your choice of grits or home fries. ~ 11

All Time Favorite

Three large hot cakes ~ 6.50
Three large blueberry or chocolate chip hot cakes ~ 8.50
with bacon or patty sausage add ~ 2
with link sausage add ~ 2.50 • add fresh strawberries ~ 2

Texas Style French Toast

Three slices of thick Texas toast ~ 6.50
with bacon or patty sausage add ~ 2
with link sausage add - 2.50 • add fresh strawberries ~ 2

Steak and Eggs

8 oz steak and two eggs (fried or scrambled) served with home fries or grits and choice of toast, biscuits or hot cakes ~ 16

Poached Eggs

Two eggs on toast, biscuits or English muffin served with home fries or grits ~ 8

Biscuits and Sausage Gravy

Two biscuits smothered with our homemade sausage gravy ~ 7

Three Egg OMELETTES

Served with grits or home fries and choice of biscuits, toast, hot cakes or sub a bagel (1.25).
Add 1.25 for cheese.

Cheese Omelette ~ 9

Western Omelette ~ 10

Ham, peppers, onion and tomatoes, no substitutions.

Spanish Omelette ~ 10.50

Ham, peppers, onion, tomatoes & salsa, no substitutions.

Ham and Cheese Omelette ~ 9.50

Crabmeat Omelette ~ 13

Build Your Own Omelette

Plain and simple ~ 8 Add .75 per topping:
Onions · Green Peppers · Tomatoes · Mushrooms · Ham
Bacon · Sausage · Salsa · Cheese – 1.25

Lighter Fare

One or Two Eggs

Fried or scrambled with toast ~ 3

One or Two Eggs with Hot Cakes

Fried or scrambled eggs with two hot cakes ~ 5

Child Hot Cakes

Two small cakes ages ten and under ~ 4
Add blueberries or chocolate chips, add ~ 1

Fresh Grapefruit Wedges ~ 4

Egg Sandwich

Mayo, lettuce & tomato ~ 4

Country Ham Biscuit ~ 3

Patty Sausage Biscuit ~ 2

Egg Biscuit (with bacon or patty sausage) ~ 3

B.L.T. with mayo ~ 4

Grilled Cheese Sandwich ~ 3

SIDES

Home Fries – 3

Grits – 3

Bacon – 3

Patty Sausage – 3

Link Sausage – 3.50

Country Ham – 6

Toast & jelly – 2

Biscuits – 2

English Muffin – 2

Applesauce – 2

Sausage Gravy – 3

Corned Beef Hash – 5

Sweet Roll – 3.50

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Beverages

Juice: Apple, Orange & Tomato Small – 2 Large – 3

Soft Drinks: Pepsi, Diet Pepsi, Cheerwine, Mountain Dew & Sierra Mist – 2.50

Iced Tea – 2.25 · Milk – 1.25 (sm) / 2 (lg)

Coffee – 2.25 · Hot Tea – 2 · Hot Chocolate – 2

Bloody Mary ~ 8 Mimosa ~ 6

Colossal Sweet Roll 3 with any breakfast entree

Appetizers & Such

She Crab Soup

Cup ~ 6 Bowl ~ 9

Beer Battered Onion Rings

Served with our house honey mustard ~ 8

Calamari

Fresh calamari lightly breaded, fried and sprinkled with parmesan & basil. Served with marinara ~ 10

Scallops-N-Bacon

Wanchese sea scallops wrapped in hickory smoked bacon and grilled with a citrus pepper glaze ~ 12

Coconut Shrimp

Large butterflied shrimp rolled in coconut batter, served with our mango chutney dipping sauce. ~ 9

Hot Crab Dip

House made crab dip smothered in cheese and diced Roma tomatoes. Served with toasted sourdough. ~ 12

Fried Green Tomatoes

Topped with crabmeat, melted fontina cheese and garnished with a pineapple mango salsa ~ 12

Fried Mozzarella Cheese Sticks

Served with marinara sauce for dipping ~ 8

Salads

Garden House Salad ~ sm 4/ lg 9

Crisp romaine, grape tomatoes, red onion, green peppers, cucumber & croutons

BLT Wedge ~ sm 4/ lg 9

A fresh wedge of iceberg lettuce topped with crumbled bacon and tomatoes

Strawberry Feta Salad ~ sm 4/ lg 9

Romaine lettuce, strawberries, red onion and feta cheese

Classic Caesar ~ sm 4/ lg 9

Romaine lettuce, garlic croutons, parmesan cheese & Caesar dressing

Salad Toppers

Grilled Chicken ~ 5

Garlic Shrimp ~ 7

Fried Oysters ~ 5

Crabcake ~ 7

Grilled Steak ~ 7

Seared Tuna ~ 6

House Salad Dressings

Honey Mustard • Raspberry Walnut Vinaigrette

Thousand Island • Golden Italian • Ranch • Blue Cheese

Pasta

Served with garlic sourdough

Beach Road Pasta Bowl ~ 20

Linguini noodles with your choice of creamy Parmesan Alfredo or Tomato Basil Marinara sauce.

Includes your choice of shrimp, chicken, or steak.

Vegetarian style ~ 16

Linguini noodles with your choice of sauce, topped with a seasonal mix of house vegetables.

Sandwiches

Served with French fries lettuce and tomato

To substitute Onion Rings for fries add \$2

To substitute salad for fries add \$3

Steakhouse Burger ~ 12

½ pound Angus Chuck topped with cheese, crispy fried onion strings and BBQ sauce on the side.

Polynesian Chicken Club ~ 13

Grilled chicken breast, fresh pineapple, bacon & swiss cheese.

Miller's Crab Cake ~ 13

Large single crab cake (fried or broiled) with our sweet chili remoulade.

Soft Shell Crab Sandwich ~ 13

Jumbo single fried softshell crab with sweet chili remoulade

House Specialty Fish Sandwich ~ 14

Red Snapper fried and topped with fried onion strings and our sweet chili aioli

From the Steamer

Crab Legs

One pound of Alaskan snow crab legs ~ 24

Peel your own Shrimp

Steamed plain or with Old Bay seasoning.
One Pound ~ 21

Steamed Combo

½ pound of crab legs and ½ pound of shrimp,
plain or spicy ~ 25

Fresh Local Seafood

All Dinner Entrees (*excluding pasta*) are served with a basket of hushpuppies & choice of two:
Baked Potato (*loaded add \$2*) • Garlic Redskin Mashers
French Fries • Cole Slaw • Vegetable of the Day • Salad (*add \$3*)

Outer Banks Shrimp

broiled or fried ~ 20
Coconut Shrimp with our mango chutney on the side ~ 23

Coastal Carolina Oysters

fried only ~ 22

Fresh NC Sea Scallops

broiled or fried ~ 28
Miller's Style: sautéed in lemon, butter and white wine, topped with lump crabmeat and melted fontina cheese ~ 34

Twin Kitty Hawk Soft Shell Crabs

Topped with our sweet chili remoulade,
fried only ~ 23

Sesame Seared Bourbon Tuna

Dusted with house seasoning,
sesame seared & finished with a
bourbon teriyaki glaze ~ 22

Pamlico Sound Fresh Jumbo Flounder

broiled or fried ~ 23

Mahi Mahi

Grilled or blackened. Topped with a cool pineapple mango
salsa and a honey citrus glaze ~ 21

Miller's Crab Cakes

A house favorite. Two house made crab cakes from
fresh local lump crabmeat topped with our sweet chili
remoulade.
broiled or fried. ~ 26

Stuffed Flounder

Local flounder fillet wrapped around a jumbo lump
crabcake, topped with a Cajun cream sauce. ~ 26

Popcorn Shrimp

fried only ~ 19

*Seafood
Platters*



THE CHOOSE TWO PLATTER

Choose two *different* items below ~ 22

Shrimp • Oysters • Scallops (*add \$3*) • **Soft Shell Crab
Crabcake • Flounder** (*add \$3*) • **Popcorn Shrimp**

FRIED SEAFOOD TRIO

Shrimp, scallops & oysters ~ 24

FRIED KILL DEVIL HILLS PLATTER

Flounder, shrimp, scallops & oysters lightly breaded and fried ~ 25

BROILED FISHERMAN'S PLATTER

Flounder, shrimp, scallops & a crab cake brushed with butter & our house spice blend, then broiled until golden ~ 27

Local Fishermen Approved

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

*** FOOD ALLERGY ALERT ***

To ensure that our kitchen is aware of your serious food allergy, please ask for the dining room manager.

Beef & Chicken

All Dinner Entrees (*excluding pasta*) are served with a basket of hushpuppies & choice of two:

Baked Potato (*loaded add \$2*) • **Garlic Redskin Mashers**
French Fries • **Cole Slaw** • **Vegetable of the Day** • **Salad** (*add \$3*)

FILET MIGNON

An 8 oz cut of Domestic Prime Mid-western aged beef tenderloin, grilled to temperature. ~ 29

RIBEYE STEAK

10 oz cut ~ 24

Butcher Block Angus Reserve Beef.

Cut in house and grilled to temperature.

FILET OSCAR (MILLER'S STYLE)

Our house Filet Mignon topped with chilled jumbo lump crabmeat, diced roma tomatoes & hollandaise. ~ 34

NEW YORK STRIP & STRINGS

10 ounces of Butcher Block Angus Reserve Beef, grilled & topped with garlic butter and fried onion strings ~ 25

PORTERHOUSE PORK CHOP

Grilled and topped with garlic butter & fried onion strings. ~ 20

HONALUA CHICKEN

A boneless skinless chicken breast grilled and topped with pineapple mango salsa, fontina cheese and a citrus honey glaze. Served over our garlic redskin mashers ~ 19

SURF & TURF ~ 27

10oz Ribeye with one of the following:

Oysters • **Popcorn Shrimp** • **Crabcake**

Scallops (add \$3) • **Shrimp** • **Flounder** (add \$3)

Soft Shell Crab

CHICKEN TENDERS

Lightly breaded white meat chicken strips with a side of honey mustard ~ 17

HOUSE TEMPERATURES

Rare cool red center

Medium Rare warm pink center

Medium slightly pink, warm tender center

Medium Well hot firm center, no pink

Kiddie

Children's

Coctails

Meals

Virgin Island Paradise

Pineapple, orange, grenadine & soda ~ 3.50

Shirley Temple

7-up and grenadine ~ 2

Roy Rogers

Pepsi and grenadine ~ 2

Virgin Strawberry Daiquiri ~ 4

Virgin Pina Colada ~ 4

For ages 10 and under. Sorry, no exceptions.

Served with French fries or applesauce

Fried Chicken Tenders ~ 7

Popcorn Shrimp ~ 7

Pasta Marinara ~ 5

Cheese Burger ~ 7

Grilled Cheese ~ 6

Cheese Quesadilla ~ 7

Kids Steak ~ 12

ON THE SIDE

Basket of Hushpuppies ~ 6

French Fries ~ 4

Cole Slaw ~ 3

Baked Potato ~ 4

Loaded Baked Potato ~ 6

Garlic Redskin Mashers ~ 4

Veggie of the Day ~ 3

Applesauce ~ 2

Dinner Roll ~ 2

Outer Banks LIBATIONS

Now serving local Kill Devil Rum (Silver or Pecan Honey)

Beached Peach

Feel the gentle island breeze as you enjoy the blend of vodka, peach schnapps, orange juice, grenadine & club soda ~ 7

Outer Banks Lemonade

A blend of five liquors, sour mix and 7up ~ 8.50

Coconut Raspberry Martini

Coconut & white rum, Chambord with a splash of pineapple juice ~ 8

SoBe Martini

Apple pucker, melon liqueur, vodka & a splash of sour ~ 8

Captain's Cruiser

Captain Morgan with orange & pineapple juice ~ 7

Heat Wave

Myers Dark Rum & peach schnapps, with pineapple juice & grenadine ~ 7

Bushwacker

A frozen blend of Kahlua, Crème de Cacao, light and dark rum, half & half and cream of coconut ~ 8

Blue Shark

A combination of rums, Blue Curacao and pineapple juice has jaws jabbering ~ 7

Ocean Blue Martini

Vodka, blue curacao, triple sec & a splash of pineapple ~ 8

Candy Apple Martini

Apple pucker, vodka & grenadine ~ 8

Beach Party

Light rum, pineapple & orange juice, and a swirl of grenadine ~ 7

Outrigger

Vodka & peach schnapps, pineapple and lime juice ~ 7

Banana Cream Pie

Banana liqueur, cream de cacao, butterscotch schnapps and cream ~ 7

OBX Hurricane

A blend of rums, sour mix and grenadine ~ 7

Hawaiian Tropic

Coconut rum, amaretto, orange juice and grenadine ~ 6.50

Softer Drinks

Virgin Island Paradise

Pineapple, orange, grenadine & 7 up ~ 3.50

Shirley Temple 7-up and grenadine ~ 2

Roy Rogers ~ pepsi & grenadine ~ 2

Virgin Pina Colada ~ 4

Virgin Strawberry Daiquiri ~ 4

Beverages

Iced Tea ~ 2.25

Hot Tea (per bag) ~ 2

Soft Drinks

Pepsi, Diet Pepsi, Cheerwine, Sierra Mist, Pink Lemonade & Mountain Dew ~ 2.50

Coffee or Decaf ~ 2.25

Hot Chocolate ~ 2

Milk ~ 1.25 sm / 2 lg

Take home a bag of our

HUSHPUPPY MIX

Each bag makes about 50 pups ~ 10

About our salt scrub.....

"Secret of the Islands", this Bahamian salt scrub was created by fishermen years ago to revive their hands after a hard day at sea and was also their trick to getting rid of the fishy smell before heading home for the night.

Give it a try, we have samples in the ladies room and jars for sale, just let us know after you have fallen in love with the stuff!