

## Starters & Shared Bites

- Soup of the Day** .....mkt cup bowl
- Basket of Miller's Famous Hushpuppies**.....6
- Crock of Chili** .....5  
All meat & red bean chili topped with shredded cheese and sour cream
- Basket of Onion Rings**.....7
- Loaded Nachos** .....10  
House nachos topped with chili, cheese, diced tomatoes, jalapenos, lettuce and sour cream. Big enough to share!
- Chips & Salsa**.....5  
House fried corn tortillas & fresh made salsa
- Potato Skins**  
Loaded Skins - skins filled with cheese, bacon & sour cream..... 7  
South of the Border - skins filled with chili, cheese, jalapenos, & sour cream..... 8
- Fried Green Tomatoes** .....10  
Topped with corn, spinach & bacon sauté then finished with goat cheese and a poblano ranch for dipping
- Half Pound of Steamed Shrimp** .....13  
Outer Banks shrimp steamed plain or with Old Bay
- Hot Crab Dip for Two** .....12  
parmesan, pepperjack, and fontina cheeses blended with lump crab and spices
- Calamari** .....10  
The whole squid diced, breaded, sprinkled with parmesan and served with marinara
- Cheese Sticks** .....8  
Wisconsin mozzarella covered with Italian style coating. Always a favorite

## Salads

- House Salad**.....4/9  
crisp romaine, grape tomatoes, cucumber, carrots, onion, and croutons
- Classic Wedge**.....7  
quartered ice berg, grape tomatoes, apple bacon with a chunky blue cheese
- Miller's Signature Salad**.....4/9  
garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a raspberry walnut vinaigrette
- Caesar Salad**.....4/9  
crisp romaine, parmesan & croutons tossed with classic caesar dressing
- Tomato Basil Taco Salad** .....10  
That's right....a twist on the original! Mouth watering chili over romaine leaves with tomatoes, onions, cheese, sour cream and jalapenos. Served in our own tomato basil tortilla bowl.

### Salad Toppers

- grilled shrimp 5 mini crab cakes 7 fried oysters 5  
seared tuna 6 grilled chicken 5

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

- Crab Legs** .....24  
One pound of Alaskan Snow Crab  
Legs with drawn butter & cole slaw
- Peel & Eat Shrimp** .....20  
One Pound Steamed plain or with  
Old Bay Seasoning served with cole slaw
- Steamed Combo** .....25  
Why not get both? 1/2 lb crab legs,  
1/2 lb steamed shrimp served with  
cole slaw

STEAMED UP

## 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.*

*Substitute onion rings or mac & cheese for fries, add \$2*

### House Specialty Burger .....10

Topped with fried onion strings, bbq sauce & cheese

### Black & Blue Burger .....9

Peppercorn seasoned and topped with our blue cheese sauce. Add cheese 1.00

### Chili Cheese Burger .....9

Topped with our house chili and a blend of shredded cheddar & monterey jack cheeses

### Mushroom-Swiss Burger .....9

Just like it says....topped with sauteed mushrooms and swiss cheese

### Build a Burger .....8

add cheese 1.00 sauteed mushrooms 1.00 bbq sauce 1.00

fresh avocado 1.00 applewood smoked bacon 1.25

## Sandwiches & Such

*Sandwiches come with lettuce, tomato & mayo on the side.*

*Po'Boys come topped with lettuce, tomato, house tarter and banana peppers.*

*All served with fries & slaw. Substitute onion rings or mac & cheese for fries, add \$2*

### Chicken Rhody .....9

An Outer Banks version of the classic sandwich.  
BBQ grilled with applewood smoked bacon and cheddar cheese

### Chicken Avocado Club .....11

Grilled chicken, fresh avocado, applewood smoked bacon, your choice of cheese, lettuce & tomato

### Fresh Yellowfin Tuna Sandwich .....12

Grilled ahi grade tuna served to your temperature.  
*(blacken add .50; have it teriyaki ginger glazed add .50)*  
*(add fresh avocado 1.00)*

### House Specialty Fish Sandwich .....11

Fresh fried flounder topped with crispy onion strings and house tarter

### Fried Crab Cake Sandwich .....12

Jumbo lump crabmeat and seasonings

### Shrimp BLT Wrap .....9

Shrimp with bacon, lettuce, tomato & mayo.  
*(add fresh avocado 1.00)*

### Traditional Maine Lobster Roll .....15

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

### BBQ Sandwich .....9

Eastern NC pulled pork piled high

### French Dip .....9

Thinly sliced prime rib with au jus & choice of cheese. add sauteed mushrooms 1.00

### Chicken Salad Wrap .....8

Diced chicken breast mixed with celery, mayo, eggs, onion & spices

### Crispy Fried Shrimp Po'Boy .....11

served on a hoagie roll

### Crispy Fried Oyster Po'Boy .....11

served on a hoagie roll

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

## Southern Fried Baskets

*Served with fries, slaw, and hushpuppies.*

*Substitute onion rings or mac & cheese for fries, add \$2*

<b>Fried Shrimp</b> .....	14
Tail-on & lightly breaded Outer Banks shrimp	
<b>Fried Flounder</b> .....	16
Flakey white flounder from the Pamlico waters	
<b>Fried Oysters</b> .....	14
Coastal Carolina oysters lightly fried	
<b>Popcorn Shrimp</b> .....	13
Tender, tail-off, bite sized, & hand breaded shrimp	
<b>Combo Basket</b> .....	17
Choose any two different items from above	

### Kids

*10 and under only please. Served with fries*

<b>Fried Chicken Tenders</b> .....	6
<b>Fish &amp; Chips</b> .....	8
<b>Kids Shrimp</b> .....	6
<b>Grilled Steak</b> .....	12
<b>Hamburger (cheese .50)</b> .....	6
<b>Grilled Cheese</b> .....	5
<b>Hot Dog</b> .....	5

Deck Dining  
Available during  
Lunch, weather  
permitting

## Lunch Entrees

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

<b>Baja Fish Tacos</b> .....	15
Beer battered crispy fried mahi mahi served on flour tortillas (2) with lettuce, avocado, mango salsa & sour cream. Served with house chips & salsa. <i>Additional taco \$2</i>	
<b>Surf &amp; Turf Platter</b> .....	16
8oz Prime Steak with Fried Shrimp. Served with broccoli salad, pasta salad, vegetable or fries. Top with sauteed mushrooms add 1.00 Substitute fried oysters for shrimp 1.00	
<b>Parmesan Encrusted Flounder</b> .....	16
Fresh local flounder topped with panko bread crumbs & parmesan. Broiled til golden and served with broccoli salad, pasta salad, vegetable or fries.	
<b>Chicken Tenders Platter</b> .....	15
Lightly fried chicken strips served with broccoli salad, pasta salad, vegetable or fries.	
<b>Trawl Boat Platter</b> .....	20
Broiled shrimp, scallops and crab cake with your choice of broccoli salad, pasta salad, vegetable or fries.	
<b>Coconut Shrimp Platter</b> .....	16
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.	

Baked 4 Cheese Macaroni	4
Broccoli Salad	3
French Fries	3
Cole Slaw	2
Applesauce	2
Basket of Onion Rings	7
Vegetable	3
Pasta Salad	3

SIDES

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