

Appetizers

Seafood Bisque

Creamy bisque packed with shrimp, scallops & crabmeat cup 4.99 bowl 6.99

Soup of the Day market price

Half Pound of Steamed Shrimp

Outer Banks shrimp steamed plain or with Old Bay seasoning 11.99

Hot Crab Dip for Two

Housemade crab dip smothered in cheese and served with toasted sourdough 9.99

Calamari

The whole squid diced, breaded, sprinkled with parmesan and served with marinara 8.99

Cheese Sticks

Wisconsin mozzarella covered with Italian style coating. Always a favorite 7.99

Basket of Onion Rings 6.99

Salads

Miller's House Salad

A large salad tossed with romaine lettuce and baby spinach, tomato, green pepper, carrots, onion, egg and croutons 5.99

Top with grilled tuna add \$8 Top with grilled chicken or fried oysters add \$6

Signature Salad

Your choice of fried oysters or grilled chicken over fresh garden greens topped with dried cranberries, walnuts and goat cheese.

Served with a raspberry vinaigrette 12.99

Substitute fresh yellowfin tuna add \$2

Just for Kids

Smaller portions only available for our young friends ages 10 and under

Served with french fries and applesauce

Fried Chicken Tenders 6.99

Fried Tuna Bites 8.99

Popcorn Shrimp 6.99

Pasta Marinara (no fries) 6.99

Hamburger 6.99 (add cheese .99)

Grilled Cheese Sandwich 5.99

Salad Dressings: Housemade Buttermilk Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard, Housemade Balsamic Vinaigrette, Oil & Vinegar



Entrees (excluding pasta & steamed seafood) are served with any two of the following: Baked Potato, French Fries, House Salad, Cole Slaw, Fresh Vegetable
Salad Dressings: Housemade Buttermilk Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard, Housemade Balsamic Vinaigrette, Oil & Vinegar

STEAMED SEAFOOD

Served with cole slaw. Substitute a house salad for 2.29

Crab Legs
One pound of Alaskan Snow Crab Legs
with drawn butter 21.99

Peel & Eat Shrimp
One Pound Steamed plain or
with Old Bay Seasoning 18.99

Steamed Combo
Why not get both? 1/2 lb crab legs,
1/2 lb steamed shrimp 21.99

FRESH SEAFOOD & COMBINATIONS

All locally caught when available

Outer Banks Shrimp
Broiled or Fried 18.99

Twin Soft Shell Crabs
Two local crabs from OBX waters, *body & legs, nothing removed*, fried til golden brown (when available)
market price add third crab market price

Fried Oysters
Carolina Coastal Oysters 18.99

Flounder
A filet of flaky white flounder, recommended fried 18.99

Fresh Wanchese Sea Scallops
Broiled or Fried 22.99

Make your own menu!

Choose two DIFFERENT items below to create your very own platter 20.99
Shrimp * Popcorn Shrimp * Scallops * Crab Cake * Fried Oysters * Fried Soft Shell Crab
(substitute flounder for 1.75)

HOT OFF THE GRILL

Blacken any of our fresh fish for \$2

Local Yellowfin Tuna
House marinated with roasted garlic and spices 19.99

Swordfish
A white, firm textured fish with a mild flavor 20.99

Mahi Mahi
Grilled Caribbean style Mahi Mahi with a cool tomato-mango salsa.
Served over rice and beans 19.99

ALL YOU CAN EAT

Just let us know when you want some more! (please allow cooking time)
These dinners may not be shared. Prices are on a per person basis.
Sorry, no "doggie bags" for items in the "all you can eat" section.

Fried Popcorn Shrimp
Bite sized shrimp breaded and deep fried 17.99

Fried Ocean Trout
Filets of ocean trout breaded and fried 16.99



Entrees (excluding pasta & steamed seafood) are served with any two of the following: Baked Potato, French Fries,
House Salad, Cole Slaw, Fresh Vegetable
Salad Dressings: Housemade Buttermilk Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard,
Housemade Balsamic Vinaigrette, Oil & Vinegar

HOUSE PLATTERS Please, no substitutions

Broiled Fisherman's Platter

Flounder, shrimp, scallops and a crab cake brushed with butter and broiled until golden 24.99

Fried Kill Devil Hills Platter

Flounder, shrimp, scallops, and oysters lightly breaded and fried 24.99

Crab Cakes

Our house favorite! Two housemade crab cakes from fresh local lump crabmeat. Served fried or broiled
with a roasted red pepper remoulade 22.99

Trawl Boat Platter

Shrimp, Scallops and a crab cake broiled til golden 21.99

Flounder Stuffed with Crabmeat

A local filet of flounder wrapped around fresh lump crabmeat and seasonings 21.99

Fried Seafood Trio

Fresh shrimp, scallops, and oysters lightly breaded and fried 21.99

BEEF & CHICKEN

Filet Mignon

An eight ounce cut of Prime Mid-Western aged beef grilled to temperature 24.99

Ribeye Steak

A nine-ten ounce cut of Butcher Block Angus Reserve (top 3%).
Cut in house and grilled to temperature 21.99

New York Strip & Strings

Butcher Block Angus Reserve (top 3%) topped with blue cheese butter and fried onion strings.
Ten-eleven ounces 23.99

Montreal Chicken

A boneless skinless chicken breast seasoned with pepper, onion and garlic spice.
Served over rice and beans 15.99

Chicken Tenders

Lightly breaded white meat chicken strips 14.99

PRIME RIB

Slow roasted garlic seasoned ribeye traditionally done by the Miller's for 30 years.

We recommend that our prime rib not be cooked over a medium temperature.

Mate's Cut (9-10 ounces) 21.99

Captain's cut (13-14 ounces) 24.99

SURF & TURF

Angus beef and freshest seafood. The best of both worlds!

Eight-Nine Ounce Ribeye with one of the following:

Shrimp * Scallops * Fried Oysters * Crab Cake * Popcorn Shrimp * Fried Soft Shell Crab 24.99
(substitute flounder for 1.75)



Salad Dressings: Housemade Buttermilk Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard,
Housemade Balsamic Vinaigrette, Oil & Vinegar

PASTA

Served with toasted sourdough and your choice of a house salad, vegetable or cole slaw

Sunset Pasta Bowl

Fettuccini noodles with your choice of Parmesan Alfredo, Tomato Basil Marinara, or Sundried Tomato Pesto Cream
Sauce topped with your choice of one (1) or two (2) shrimp, scallops, lump crabmeat 20.99
Vegetarian Style (sauce only) 15.99
With chicken 17.99

SANDWICHES

Served with fries and a pickle wedge. Substitute a house salad for fries 2.29
Substitute Onion Rings for fries 2.00

Crab Cake Sandwich

Our homemade recipe served up sandwich style 11.99

Soft Shell Crab Sandwich

The whole Outer Banks crab, *body & legs, nothing removed*,
lightly fried and served on a bun (when available) 13.99

House Specialty Fish Sandwich

Fresh fried grouper topped with a fried onion strings and house tarter on ciabatta bread 12.99

Jumbo Burger

Cooked to your temperature with mayo, lettuce and
tomato 8.99
add cheese .99 add applewood smoked bacon 1.25

Grilled Chicken

Tender grilled chicken breast topped with mayo, lettuce
and tomato 8.99
add cheese .99 add applewood smoked bacon 1.25

Side Orders

French Fries 2.25	Baked Potato 2.95
Cole Slaw 1.49	Dinner Roll 1.89
Applesauce 1.75	Beans and Rice 2.99
Fresh Vegetable 2.25	Side Salad 3.99
Basket of Onion Rings 6.99	
Basket of Hushpuppies 5.99	

For convenience in settling the check, an 18% gratuity is automatically included for groups of 8 or more.
For other arrangements, a manager will gladly accomodate your request.

