

MILL STREET GRILL

DINNER FEATURES

MAY 5, 2025

SOUPS

	CUP	BOWL
CHICKEN AND SAUSAGE GUMBO	4.99	6.99
CRAB BISQUE	7.99	9.99

APPETIZERS

15.99 CARIBBEAN JERK WINGS

FRESH FRIED JUMBO CHICKEN WINGS TOSSED IN A SPICY JERK SAUCE AND SERVED WITH CELERY AND BLEU CHEESE.

16.99 CONCH FRITTERS

SERVED WITH A SWEET AND TANGY ISLAND DIPPING SAUCE

FEATURES

38.99 RACK OF LAMB WITH PORT WINE SAUCE

GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE MUSHROOM SAUCE WITH ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC.

38.99 CHESAPEAKE BAY SEAFOOD PLATTER

CRISPY FRIED FRESH CHESAPEAKE BAY JUMBO SOFT SHELL CRAB, FRIED OYSTERS, AND A ¼ POUND OF STEAMED SPICED SHRIMP. SERVED WITH A HOUSE SALAD, TARTAR SAUCE AND COCKTAIL SAUCE.

40.99 SCALLOPS NORFOLK

PAN-SEARED SEA SCALLOPS LIGHTLY TOPPED WITH BREAD CRUMBS BAKED IN A WHITE WINE BUTTER SAUCE WITH OLD BAY SEASONING, GARLIC, AND LEMON.

38.99 DUCK MARSALA WITH WILD MUSHROOM RAVIOLI

GRILLED DUCK BREAST OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, BASIL, ROASTED GARLIC, AND PARMESAN CHEESE.

25.99 BARBEQUE BEEF RIBS

A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.

25.99 MONKFISH PICATTA

FRESH ATLANTIC MONKFISH SAUTEED IN WHITE WINE WITH LEMON, GARLIC, AND CAPERS. FINISHED WITH BUTTER.

38.99 CRAB IMPERIAL STUFFED TROUT

CRAB IMPERIAL STUFFED CAROLINA MOUNTAIN TROUT SERVED OVER WHITE WINE PARMESAN CHEESE CREAM SAUCE.

VEGETABLE OF THE DAY COLLARD GREENS

DRINK SPECIALS

9.99 COLUMBIA CREST CHARDONNAY

FRESH FRUIT AROMAS OF APPLES AND MELONS, WITH SIGNATURE CHARACTERS OF CRÈME BRÛLÉE, CARAMEL AND GRAHAM CRACKERS.

9.99 ITALIAN MARGARITA

A TWIST ON A CLASSIC FOR CINCO DE MAYO. THIS RECIPE INCLUDES AMARETTO FOR A BIT OF SWEETNESS.

8.99 ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT

OUR ODE TO BEACHES, BARBECUES, AND LAZY RIVER FLOATS. THIS ALE MELTS CLASSIC WHEAT BEER FLAVORS WITH CITRUS UNDERTONES FOR A FLAVORFUL BUT LIGHT SUMMER BREW.