

MILL STREET GRILL

DINNER FEATURES

MAY 7, 2025

SOUPS

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

APPETIZERS

15.99 BUFFALO WINGS

FRESH FRIED JUMBO CHICKEN WINGS TOSSED IN BUFFALO SAUCE AND SERVED WITH CELERY AND BLEU CHEESE.

16.99 CONCH FRITTERS

SERVED WITH A SWEET AND TANGY ISLAND DIPPING SAUCE.

16.99 STEAMED MUSSELS

FRESH MUSSELS STEAMED IN WHITE WINE WITH LEMON, BUTTER, GARLIC, AND PARSLEY. SERVED WITH TOASTED SUN-DRIED TOMATO BREAD.

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.

40.99 GRILLED RIBEYE WITH CREMINI MUSHROOMS

GRILLED 14OZ RIBEYE TOPPED WITH A RED WINE AND CREMINI MUSHROOM SAUCE WITH ONION, GARLIC AND FRESH BASIL

25.99 MONKFISH PICATTA

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

30.99 CRAB IMPERIAL STUFFED TROUT

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

34.99 SEAFOOD FRA DIAVOLO

SEA SCALLOPS, SHRIMP, MUSSELS, AND CLAMS SAUTEED IN A SPICY MARINARA SAUCE AND TOSSED WITH LINGUINI. TOPPED WITH FRESH PARMESAN CHEESE.

26.99 POTATO CRUSTED WALLEYE PIKE

FRESH POTATO CRUSTED WALLEYE PIKE OVER A WHITE WINE PARMESAN CREAM SAUCE.

24.99 BLACKENED YELLOWFIN TUNA

CAJUN SPICED YELLOWFIN TUNA TOPPED WITH A FRESH AVOCADO SALSA OVER A BED OF FRESH ARUGULA.

VEGETABLE OF THE DAY COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

9.99 COLOMBIA CREST CHARDONNAY

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

9.99 TERRY'S SANGRIA

CHILLED RED WINE AND A BLEND OF JUICE AND BRANDIES TOPPED WITH SPRITE.

8.99 ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT

AN 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.