

# MILL STREET GRILL DINNER FEATURES

MAY 15, 2026

## SOUPS

NEW ENGLAND CLAM CHOWDER  
MARYLAND CRAB CHOWDER

CUP	BOWL
5.99	7.99
6.99	8.99

## APPETIZERS

- 15.99 RASPBERRY CHIPOTLE WINGS**  
CRISPY FRIED FRESH JUMBO CHICKEN WINGS TOSSED IN RASPBERRY CHIPOTLE SAUCE. SERVED WITH CELERY STICKS AND BLEU CHEESE DRESSING.
- 15.99 PIMENTO CHEESE AND FRIED GREEN TOMATOES**  
TWO CAJUN BREADED GREEN TOMATOES FRIED GOLDEN BROWN SERVED OVER A WHITE WINE PARMESAN CREAM SAUCE TOPPED WITH PIMENTO CHEESE AND ALFALFA SPROUTS.
- 15.99 STEAMED MUSSELS**  
FRESH CANADIAN MUSSELS STEAMED IN A WHITE WINE BUTTER SAUCE WITH LEMON, GARLIC, AND PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.
- 15.99 FRIED CALAMARI**  
LIGHTLY BREADED AND FRIED GOLDEN BROWN. SERVED WITH HOUSE MADE MARINARA.

## FEATURES

- 42.99 RACK OF LAMB WITH PORT WINE SAUCE**  
GRILLED RACK OF LAMB SERVED OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUNDRIED TOMATOES, ROASTED GARLIC, FRESH BASIL, AND OREGANO.
- 30.99 RAJIN CAJUN SEAFOOD LINGUINI**  
FRESH SEA SCALLOPS, SHRIMP, MUSSELS, AND ANDOUILLE SAUSAGE TOSSED WITH LINGUINI IN A CAJUN CREAM SAUCE SAUCE WITH ROASTED BELL PEPPERS, ONIONS, AND MUSHROOMS. TOPPED WITH PARMESAN CHEESE.
- 30.99 GRILLED SIRLOIN**  
CHARGRILLED 10 OUNCE HAND CUT SIRLOIN WITH CHOICE OF SIDE AND HOUSE SALAD.
- 28.99 MONKFISH WITH A LEMON DILL CREAM SAUCE**  
FRESH ATLANTIC MONKFISH SAUTEED IN A CREAMY WHITE WINE SAUCE WITH LEMON, DILL, CHIVES, AND GARLIC.
- 26.99 TUSCAN PORK WITH WILD MUSHROOM RAVIOLI**  
CHARGRILLED ROSEMARY, MINT, AND OREGANO MARINATED BONELESS PORK LOIN CHOP OVER WILD MUSHROOM RAVIOLI TOSSED IN A MADEIRA WINE SAUCE WITH SPINACH, MUSHROOMS, SUNDRIED TOMATOES, SHALLOTS, ROASTED GARLIC, AND BASIL. TOPPED WITH FRESH PARMESAN CHEESE.
- 27.99 STEELHEAD TROUT WITH LEMON DILL AND CHIVE BUTTER**  
CHARGRILLED FRESH STEELHEAD TROUT TOPPED WITH A COMPOUND BUTTER OF LEMON, DILL, CHIVES, AND GARLIC. SERVED WITH A HOUSE SALAD AND CHOICE OF SIDE.
- 28.99 BLACKENED YELLOWFIN TUNA WITH AVOCADO & TOMATO SALSA**  
CAJUN SPICED YELLOWFIN TUNA TOPPED WITH A FRESH CHOPPED AVOCADO SALSA WITH TOMATOES, RED ONION, CILANTRO, SERRANO PEPPERS, LIME JUICE, AND GARLIC.
- 38.99 BLACKBERRY DUCK**  
PAN-SEARED DUCK BREAST THINLY SLICED OVER A BLACKBERRY BRANDY SAUCE WITH MUSHROOMS, WHOLE BLACKBERRIES, GARLIC, AND BASIL.

**VEGETABLE OF THE DAY - COLLARD GREENS**

## DRINK SPECIALS

- 9.99 TERRY'S SANGRIA**  
CHILLED RED WINE MIXED WITH A BLEND OF BRANDIES, JUICES, AND SPICES. TOPPED WITH A SPLASH OF SPRITE.
- 8.99/20.99 7 DEADLY ZINS**  
A VIBRANT, SWEET BOUQUET OF RASPBERRY JAM, MOLASSES AND CINNAMON TOAST WITH SILKY TANNINS AND EXCELLENT OAK.