

# MILL STREET GRILL DINNER FEATURES

MAY 22, 2026

## SOUPS

**GREEN CURRIED COCONUT SHRIMP**

**CUP BOWL**

**5.99 7.99**

**CREAMY CAJUN CHICKEN, SAUSAGE, AND CORN CHOWDER**

**5.99 7.99**

## APPETIZERS

**15.99 STEAMED MUSSELS**

FRESH MAINE MUSSELS SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE WITH GARLIC.

**15.99 BUFFALO WINGS**

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

**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.

**28.99 VIRGINIA SEAFOOD PLATTER**

FRIED FRESH VIRGINIA CATFISH, FRIED VIRGINIA OYSTERS, AND STEAMED SPICED SHRIMP SERVED WITH A CHOICE OF SIDE AND COLESLAW.

**30.99 GRILLED SIRLOIN**

CHARGRILLED 10 OUNCE HAND CUT SIRLOIN WITH CHOICE OF SIDE AND HOUSE SALAD.

**38.99 CRAB STUFFED TROUT**

PAN FRIED FRESH CAROLINA MOUNTAIN RAINBOW TROUT STUFFED WITH CRAB IMPERIAL, SERVED OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

**28.99 SABLEFISH PICCATA**

FRESH CALIFORNIAN SABLEFISH (BLACK COD) SAUTEED IN A WHITE WINE BUTTER SAUCE WITH CAPERS, LEMON, AND GARLIC.

**38.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI**

CHARGRILLED DUCK BREAST THINLY SLICED OVER WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL.

**27.99 JÄGERSCHNITZEL**

PAN FRIED BREADED VEAL CUTLET SERVED WITH A RED WINE SAUCE WITH MUSHROOMS, GARLIC, ONIONS, AND BASIL.

**42.99 SCALLOPS NORFOLK**

FRESH NEW ENGLAND SEA SCALLOPS TOPPED WITH PANKO BREADCRUMBS BAKED IN WHITE WINE, BUTTER, LEMON, OLD BAY AND GARLIC.

**VEGETABLE OF THE DAY - COUNTRY STYLE GREENBEANS**

## 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.

**9.99 BLUE MOUNTAIN RASPBERRIES ON ACID**

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.

**8.99/20.99 JOSH CELLARS CABERNET SAUVIGNON**

BLACKBERRY, BLACK CHERRY, AND PLUM, ACCENTED BY WARM HINTS OF TOASTED HAZELNUT, CINNAMON, CLOVE, AND SUBTLE OAK.