

MILL STREET GRILL

DINNER FEATURES

JUNE 12, 2026

SOUPS

WHITE BEAN AND HAM

CUP BOWL

CRAB BISQUE

5.99

7.99

8.99

10.99

APPETIZERS

15.99 BUFFALO WINGS

TOSSED IN BUFFALO SAUCE, SERVED WITH A SIDE OF BLEU CHEESE AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH MARINARA SAUCE.

15.99 STEAMED MUSSELS

FRESH MAINE MUSSELS STEAMED IN WHITE WINE WITH BUTTER, LEMON, GARLIC, AND PARSLEY.

16.99 SMOKED TROUT & CRAB CAKE

SMOKED RAINBOW TROUT AND LUMP CRAB FOLDED WITH EGG, DIJON MUSTARD, SCALLIONS, AND BREADCRUMBS. SERVED OVER GREENS TOSSED IN ORANGE POPPY SEED VINAIGRETTE AND TOPPED WITH A RED CHILI AIOLI.

15.99 TUNA POKE

DICED RAW GINGER-SOY MARINATED YELLOWFIN TUNA SERVED IN AN AVOCADO HALF OVER SEAWEED SALAD. GARNISHED WITH TOASTED SESAME SEEDS, WASABI, AND SPICY MAYO.

FEATURES

27.99 CHICKEN AND SHRIMP FLORENTINE LINGUINI

GRILLED CHICKEN BREAST, SHRIMP, APPLEWOOD SMOKED BACON, SPINACH, MUSHROOMS, AND ONIONS SAUTEED IN A CREAMY WHITE WINE SAUCE WITH PARMESAN CHEESE. TOSSED WITH LINGUINI.

42.99 MEDITERRANEAN LAMB CHOPS

GRILLED RED WINE, MINT, ROSEMARY, GARLIC, BLACK PEPPER, SMOKED PAPRIKA, RED AND GREEN CHILI PEPPER MARINATED FULL RACK OF LAMB SERVED OVER PARMESAN-SAFFRON RISOTTO.

38.99 DUCK WITH WILD MUSHROOM RAVIOLI

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

30.99 GRILLED SIRLOIN

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

42.99 SCALLOPS NORFOLK

FRESH SEA SCALLOPS SAUTÉED IN A WHITE WINE LEMON BUTTER SAUCE WITH GARLIC AND PARSLEY. LIGHTLY TOPPED WITH PANKO BREAD CRUMBS AND BROILED GOLDEN BROWN. SERVED WITH A SIDE AND HOUSE SALAD.

27.99 JAGERSCHNITZEL

TENDER PANKO BREADED VEAL CUTLET TOPPED WITH A RED WINE MUSHROOM GRAVY.

30.99 BLACKENED YELLOWFIN TUNA WITH MANGO SALSA

FRESH PAN-SEARED YELLOWFIN TUNA SERVED WITH A SWEET AND SPICY MANGO SALSA.

33.99 POTATO CRUSTED ROCKFISH

CRISPY POTATO CRUSTED FRESH NORTH CAROLINA ROCKFISH OVER A WHITE WINE PARMESAN CREAM SAUCE.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIALS

10.00 TERRY'S FAMOUS SANGRIA

A BLEND OF RED WINE AND BRANDY GARNISHED WITH FRESH FRUIT AND TOPPED WITH A SPLASH OF SPRITE

8.99 BLUE MOUNTAIN RASPBERRIES ON ACID

SOURD IMPERIAL WITBIER FRUITED WITH RASPBERRY PUREE.