

MILL STREET GRILL

DINNER FEATURES

SOUPS

JULY 1, 2026

CUP

BOWL

MARYLAND CRAB CHOWDER

7.99

9.99

CREAMY CRAB AND ASPARGUS

7.99

9.99

APPETIZERS

15.99 RASPBERRY CHIPOTLE WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN A RASPBERRY CHIPOTLE SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

14.99 CRAB SURIMI AVOCADO SEAWEED SALAD

CREAMY SIRACHA MAYO DRIZZLED OVER SURIMI CRAB STUFFED IN AN AVOCADO OVER SESAME SEAWEED SALAD. TOPPED WITH TOASTED SESAME SEEDS.

15.99 STEAMED MUSSELS

FRESH MUSSELS STEAMED IN A WHITE WINE SAUCE WITH LEMON, BUTTER, GARLIC, AND FRESH PARSLEY. SERVED WITH TOASTED SUNDRIED TOMATO BREAD.

FEATURES

32.99 GRILLED SIRLOIN

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

38.99 STUFFED CAROLINA TROUT

FRESH CAROLINA MOUNTIAN TROUT STUFFED WITH CRAB IMPERIAL SERVED OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

25.99 LASAGNA

FRESH GROUND BEEF, RICOTTA, MOZZARELLA, PARMESAN, AND COTTAGE CHEESE LASAGNA BAKED IN MARINARA SAUCE. SERVED WITH SUNDRIED TOMATO TOAST AND A HOUSE SALAD.

35.99 CHESSAPEAKE BAY SEAFOOD PLATTER

TWO CRISPY FRIED SOFTSHELL CRABS, QUARTER POUND OF STEAMED SPICED SHRIMP, AND FRIED OYSTERS SERVED WITH COLE SLAW, REMOULADE SAUCE, AND COCKTAIL SAUCE.

27.99 TUSCAN CHICKEN AND SHRIMP LINGUINI

LEMON & HERB MARINATED CHARBROILED CHICKEN AND SHRIMP SAUTEED WITH WHITE WINE, SUNDRIED TOMATOES, SPINACH, GRAPE TOMATOES, ONIONS, MUSHROOMS AND ROASTED GARLIC. TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

40.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI

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

37.99 SURF AND TURF

CHARGRILLED SIRLOIN AND A PAN-FRIED MARYLAND CRAB CAKE SERVED WITH CHOICE OF SIDE AND HOUSE SALAD.

14.99 PATSY'S WRAP

CREAMY WALNUT CHICKEN SALAD STUFFED IN A CHEDDAR FLOUR TORTILLA WITH APPLEWOOD SMOKED BACON, HAVARTI CHEESE, ALFALFA SPROUTS, LETTUCE, AND TOMATOES. SERVED WITH FRENCH FRIES AND PICKLES.

32.99 ARTIC CHAR

CHARGRILLED FRESH ARTIC CHAR TOPPED WITH A FRESH LEMON, DILL, CHIVE, ROASTED GARLIC BUTTER. SERVED WITH CHOICE OF SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

7.99 CHATEAU STE. MICHELLE PINOT GRIS

FROM WASHINGTON STATE'S COLUMBIA VALLEY. IT IS A CRISP, DRY WHITE WINE WITH A BALANCED PROFILE, STRIKING A MEDIUM-BODIED BALANCE BETWEEN THE LIGHTNESS OF ITALIAN PINOT GRIGIO AND THE RICHNESS OF ALSATIAN PINOT GRIS.

6.99 BROTHERS BREWING GREAT OUTDOORS

CRAFTED WITH SUMMIT AND CASCADE HOPS, WE PICK UP A CLASSIC AMERICAN HOP AROMA OFFERING BRIGHT CITRUS NOTES OF ORANGE, GRAPEFRUIT, AND TANGERINE