

MILL STREET GRILL DINNER FEATURES

JULY 5, 2026

SOUPS

MARYLAND CRAB CHOWDER
CREAMY CHICKEN ENCHILADA

CUP	BOWL
7.99	9.99
5.99	7.99

APPETIZERS

15.99 BUFFALO WINGS

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

15.99 FRIED CALAMARI

SERVED WITH A SIDE OF MARINARA.

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 CRAB STUFFED RAINBOW TROUT

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

22.99 FRIED VIRGINIA CATFISH

DEEP FRIED FRESH VIRGINIA CATFISH SERVED WITH A SIDE OF REMOULADE SAUCE.

27.99 TUSCAN CHICKEN AND SHRIMP LINGUINI

LEMON & HERB MARINATED CHARBROILED CHICKEN AND SHRIMP SAUTEED WITH WHITE WINE, GRAPE TOMATOES, SPINACH, 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.

30.99 SEAFOOD JAMBALAYA

FRESH VIRGINIA CATFISH, SEA SCALLOPS, SHRIMP, ANDOUILLE SAUSAGE, AND RICE SAUTEED IN A SPICY JAMBALAYA SAUCE WITH CELERY, ONIONS, BELL PEPPERS, AND CHOPPED TOMATOES.

32.99 BLACKENED WAHOO WITH LEMON-DILL BUTTER

CAJUN SPICED FRESH WAHOO TOPPED WITH A LEMON-DILL BUTTER WITH CHIVES AND ROASTED GARLIC.

VEGETABLE OF THE DAY - LIMA BEANS

BEER & WINE

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