



STARTERS & SHARED BITES

Soup of the Day mkt
cup bowl

Fried Green Tomatoes 10
with corn, spinach, & bacon sauté then finished with goat cheese and a
roasted poblano ranch for dipping

BBQ Shrimp 11
“low country style” tangy buttery sauce, roasted corn, cracked black
pepper, and crusty french bread

GF **Half Pound of Steamed Shrimp** 13
outer banks shrimp steamed plain or with old bay seasoning

Hot Crab Dip for Two 12
parmesan, pepperjack, and fontina cheeses blended with lump crab and spices

Calamari 10
the whole squid diced, breaded, sprinkled with parmesan and served with marinara

Mini Cakes & Oysters 15
two mini crab cakes & fried oysters accompanied by our roasted red pepper remoulade

Cheese Sticks 8
wisconsin mozzarella covered with Italian style coating....always a favorite

Basket of Onion Rings 7



SALADS ON A SANDBAR

Note: All salads can be prepared GF when specified and with GF dressings

House Salad
crisp romaine, grape tomatoes, cucumber, carrots, onion, and croutons 4/9

Classic Wedge
quartered ice berg, grape tomatoes, apple bacon with a chunky bleu cheese 7

Miller's Signature Salad
garden greens, sun-dried cranberries, goat cheese, chopped walnuts, and fresh seasonal fruit with a
raspberry walnut vinaigrette 4/9

Salad Toppers
GF grilled shrimp 5 mini crab cakes 7 fried oysters 5
GF seared tuna 6 GF grilled chicken 5

house made salad dressings: buttermilk ranch, blue cheese, honey mustard, balsamic vinaigrette
GF house made salad dressings: creamy walnut, 1000 island, oil & vinegar



COASTAL CUISINE

MILLER'S WATERFRONT
LUNCH DINNER
SUNSET PIER

All locally caught when available

Served with any two of the following: Baked Potato, Redskin Mashers, Fries, Rice, Pasta Salad, Broccoli Salad, Cole Slaw, Fresh Vegetables. Substitute onion rings \$2

Outer Banks Shrimp 20

ⓄF broiled or fried.

Coconut Style Shrimp 22

served with our sweet chili
cucumber cream

Fried Oysters 21

coastal carolina oysters

Twin Soft Shell Crabs 23

two fried soft crabs from obx waters, body & legs,
nothing removed, *(when available)* add third crab \$4

Pamlico Flounder 22

caught from the pamlico sound, a filet of flakey
white flounder recommended fried

Fresh Wanchese Sea Scallops 28

ⓄF broiled or fried

ⓄF Waterfront Style Scallops mkt

tender sea scallops broiled in lemon butter, and
white wine, topped with a lump crab and
fontina cheese crust

Oregon Inlet Tuna 21

ⓄF marinated with roasted garlic and spices

Teriyaki Ginger Glazed 22

ⓄF *Blackened with Cajun spices 23*

ⓄF Mahi Mahi 21

grilled caribbean style mahi mahi with a cool
tomato-mango salsa.

ⓄF *Blackened with Cajun spices 23*

Crab Cakes 26

two 4oz cakes packed with local lump crab; served
blackened, fried or broiled & accompanied by a
roasted red pepper remoulade

Fish of the Day mkt

chef's selection of fresh, never frozen fish

Trawl Boat 23

shrimp, scallops and a crab cake broiled til golden,
no substitutions please

Flounder Stuffed with Crabmeat 24

local filet of flounder wrapped around fresh lump
crabmeat and seasonings, baked in a
cast iron skillet

Fried Seafood Trio 24

fresh shrimp, scallops, and oysters
no substitutions please

Broiled Fisherman's Platter 26

flounder, shrimp, scallops and a crab cake
no substitutions please

Fried Kill Devil Hills Platter 25

flounder, shrimp, scallops, and oysters
no substitutions please

Make your own menu 23

pick two different items below to create your
own platter

shrimp * fried oysters * crab cake *

fried soft shell crab

(substitute flounder or scallops for 2.00)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your risk of foodborne illness.*



NOODLES

Served with toasted sourdough

Sunset Pasta Bowl 22

fettuccini noodles with your choice of parmesan alfredo, tomato basil marinara, or sundried tomato cream sauce topped with your choice of one (1) or two (2) shrimp, scallops, lump crabmeat

Vegetarian Style 17

fresh vegetables & choice of sauce

With chicken 18

choice of sauce

MILLER'S WATERFRONT
LUNCH DINNER
SUNSET PIER



STEAMED UP

Served with cole slaw

GF Crab Legs 24

one pound of alaskan snow crab legs with drawn butter

GF Peel & Eat Shrimp 21

one pound steamed plain or with old bay seasoning

GF Steamed Combo 25

why not get both? 1/2 lb crab legs,
1/2 lb steamed shrimp



LAND LOVERS

Served with any two of the following: Baked Potato, Redskin Mashers, French Fries, Rice, Pasta Salad, Broccoli Salad, Cole Slaw, Fresh Vegetables. Substitute onion rings \$2

Filet "3 ways"

a petite (6 oz) choice filet mignon prepared one of three ways: GF if ordered with no bread

- chargrilled 26

- fontina and gorgonzola crusted with apple bacon crumbles 28

- finished with jumbo lump crab and hollandaise 32

New York Strip & Strings 25

butcher block angus reserve (top 3%) topped with blue cheese butter and fried onion strings ten-eleven ounces GF if ordered with no bread and no onion strings

Chicken Fontina 19

grilled chicken breast topped with crispy bacon, fontina cheese & sun-dried tomato cream sauce

Chicken Tenders 17

lightly breaded white meat chicken strips

SURF & TURF 27

Angus beef and fresh seafood...The best of both worlds

Eight ounce NY Strip with one of the following:

Shrimp * Fried Oysters * Crab Cake * Fried Soft Shell Crab

(substitute flounder or scallops for 2.00)

rare: red cold center medium rare: red cool center medium: pink warm center
medium well: pinkish brown hot center well: brown hot center

MILLER'S WATERFRONT
LUNCH DINNER
SUNSET PIER



SEASIDE SANDWICHES

Sandwiches served with fries. Lettuce, tomato & mayo on the side. Substitute onion rings for fries \$2.00

Crab Cake Sandwich 13

our homemade recipe served up sandwich style

Soft Shell Crab Sandwich 14

the whole outer banks crab, body & legs, nothing removed, lightly fried and served on a bun (when available)

House Specialty Fish Sandwich 14

local fried flounder topped with crispy onion strings and house tarter

Traditional Maine Lobster Roll 15

Maine lobster meat diced and lightly tossed with mayo, shallots, & celery then stuffed into a toasted buttery bun

Backyard Burger 9

cooked to your temperature
add cheese 1.00 add applewood smoked bacon 1.25

Grilled Chicken 9

tender grilled chicken breast
add cheese 1.00 add applewood smoked bacon 1.25



Sides

French Fries	3
Ⓟ Baked Potato	3
Ⓟ Mashed Potato	4
Ⓟ Cole Slaw	2
Pasta Salad	2
Ⓟ Broccoli Salad	3
Dinner Roll	2
Ⓟ Applesauce	2
Rice	2
Ⓟ Fresh Vegetable	3
Basket of Onion Rings	7
Basket of Hushpuppies	6



Nightly Selection of Homemade Desserts