



## APPETIZERS

### **Hot Carolina Crab Dip...15**

NC Jumbo crab meat, cream cheese, horseradish and special house spices.

### **Fried Cucumbers...8**

A Milliken's original! Fresh locally grown cucumbers, battered with Carolina cornmeal and secret spices, and served with succotash.

### **NC Shrimp Cocktail...9**

Local jumbo shrimp served with lemon wedges and our famous cocktail sauce.

### **\*NC Oyster Cocktail...Market Price**

Local favorite served with lemon wedges and our famous cocktail sauce.

### **Firecracker Shrimp...10**

Lightly fried shrimp tossed with homemade sweet and spicy sauce, and served with roasted garlic ranch.

### **Bacon Wrapped Scallops...18**

4 Fresh scallops, wrapped in Carolina bacon and served with homemade Milliken's tartar sauce.

### **Fried Green Tomatoes...9**

Lightly breaded with Carolina cornmeal and seasoned flour and deep fried to perfection - served with chipotle cream sauce.

### **Pecan Dusted Calamari...13**

Lightly dusted crushed pecans and parmesan cheese, deep fried and served with marinara sauce.

## SOUPS & SALADS

### **Creamy Carolina Clam Chowder**

**Cup...5**

**Bowl...7**

### **House Salad...10**

Fresh iceberg lettuce and spring mix greens, cucumbers, tomatoes, cheese, bacon bits and croutons.

Served with your choice of dressing.

### **Shallotte Point Oyster Stew**

**Cup...6**

**Bowl...8**

### **Classic Caesar Salad...10**

Fresh romaine lettuce with croutons, fresh saved parmesan cheese and served with Caesar dressing.

### **Side Salad...5**

**Dressing Choices:**

**Ranch, Bleu Cheese, Thousand Island, Italian, Creamy Italian, Honey Mustard, Caesar, Hot Bacon**

**Add any of the following to a salad:**

**Chicken- Grilled or Blackened...6**

**Fried Oysters...11**

**\*Salmon- Grilled or Blackened...9**

**Shrimp- Grilled, Fried, or Blackened...8**

\*Items marked with an asterisk (\*) are cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\*



# MILLIKEN'S RAW & STEAM BAR

*All raw bar items are served with hot melted butter, homemade cocktail sauce, Mignonette sauce, lemon wedges, and saltine crackers.*

## **\*Fresh Oysters...Market Price**

### **Half Dozen/Dozen**

#### **Raw or Steamed**

Our oysters are direct from the Healing Waters Oyster Farm, Shallotte Point NC. Grown locally here in the Shallotte River.

## **Steamed Carolina Shrimp**

### **1/2 Lb or Full Lb...Market Price**

Local Carolina Shrimp steamed to perfection served with Milliken's homemade cocktail sauce.

## **\*NC Top Neck Clams...Market Price**

### **Half Dozen/Dozen**

#### **Raw or Steamed**

## **Alaskan Crab Legs...Market Price**

1 Lb. steamed snow crab legs.

## **Milliken's Carolina Steam Pot...89**

*Feeds 3-4 people*

1 Lb shrimp, 1 Lb Alaskan crab legs, 6 clams, 6 oysters, 2 ears sweet corn, 4 red skinned potatoes, NC air dried sausage pieces.

Boiled with Milliken's special spices.

Served with hot butter, lemon wedges, homemade cocktail sauce and Mignonette sauce.

## **Hot Oyster Toppers...14**

Half dozen. Can mix and match. Pick your favorite topper and add some flare to your oyster. Served warm.

### **Oyster Ocean Isle**

Hollandaise sauce, spinach, bacon and grated Asiago cheese

### **Oyster Sunset**

White wine sauce, bacon, scallions and smoked Gouda cheese

### **Oyster Holden**

Hollandaise sauce, cilantro, grits and goat cheese, fried in the shell

### **Oyster Shallotte**

Bearnaise sauce, collards, bacon and pimento cheese

## **Lloyd's Shuckin' Bucket...Market Price**

A gallon of Fresh and Local farm raised steamed shelled oysters from Lloyd's Oyster House at Shallotte Point, served with saltines, cocktail sauce, and Mignonette sauce.

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# MILLIKEN'S SPECIALITY DISHES

*All entrées are served with your choice of 2 sides.  
Substitute a side for a side salad for \$3.*

## **Sasspan Shrimp and Grits...24**

Fresh local shrimp, NC stone ground yellow grits, NC air dry sausage, peppers and onions. Seasoned with Milliken's special spices.

## **Jeff's Carolina Crab Cakes...29**

Our authentic Carolina recipe! 2 homemade crab cakes, made with jumbo lump NC crabmeat and served with homemade remoulade sauce.

## **\*Fresh Atlantic Salmon...18**

### **Grilled or Blackened**

Served with Dill mustard sauce.

## **Mama's Salmon Cakes...19**

Homemade salmon cakes made with Fresh Atlantic Salmon and sweet Vidalia onions. Served with homemade tartar sauce.

## **\*Honey Garlic Pork Chops...28**

Honey and garlic glazed pork chops with Milliken's special spices. Served with Carolina Treat barbeque sauce.

## **Fresh Blackened Carolina Catfish...16**

Served with homeade Remoulade sauce.

## **Greensboro Blackened Prime Rib...29**

Roasted to perfection and served with au jus and homemade creamy horseradish sauce. 10 oz.  
*Add a grilled shrimp skewer...\$8  
Add a crabcake...\$12*

## **\*Hamburger Steak...15**

Seasoned hamburger patty, grilled to your desired temperature and served with grilled onions, peppers, and gravy.

## **Spicy Carolina Frog Legs...25**

3 frog legs marinated in Milliken's special spices and fried crispy to perfection. Served with sweet chili sauce.

## **Eastern Pulled Pork BBQ...17**

Eastern NC pork from Windmill Farms recipe in Ash, NC. Smoked to perfection and served with Eastern NC vinegar based BBQ sauce.

## **Milliken's Shrimp Creole...22**

Carolina style creole sauce with a mixture of tomatoes, sweet Vidalia onions, peppers, celery and Milliken's special spices. Served on Jasmine rice and grilled shrimp.

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# NC FRIED SEAFOOD SPECIALITIES

*Our shrimp and fish are caught fresh from our local waters. Our oysters are shucked and packed locally by Lloyd's Oyster Co. in Shallotte Point, NC.*

*Items listed below are seasoned, lightly breaded and deep fried to perfection.*

*All items are served with your choice of 2 sides.*

**Crispy Fried Oysters...29**

**Local Fantail Shrimp...26**

**Carolina Creek Shrimp...22**

**NC Flounder...27**

**Scallops...29**

**Fried Catfish...16**

**Oak Island Deviled Crab (3 crabs)...18**

**Pick 2...27**

**Pick 3...29**

**Pick 4...31**

## CAROLINA CHICKEN DISHES

*All entrées are served with your choice of 2 sides.  
Substitute a side for a side salad for \$3.*

### **Smokey Mountain**

#### **Smothered Chicken...18**

Grilled chicken breast, cooked with Milliken's homemade Smokey Mountain BBQ sauce topped with caramelized onions, bacon and mozzarella cheese.

#### **Cape Hatteras Chicken...19**

Breaded chicken breast with Milliken's special seasonings, grilled to a juicy and tender perfection, topped with fresh NC jumbo crabmeat and a lemon caper sauce.

#### **Raleigh Style Dijon Chicken...17**

Marinated and grilled chicken breast, topped with bacon and a spicy dijon mustard sauce.

#### **Cheerwine BBQ Chicken...17**

Marinated and grilled chicken breast topped with Cheerwine BBQ sauce, bacon, and grilled to perfection.

#### **Carolina Fried Chicken Livers...16**

A Southern favorite! Fried chicken livers and topped with caramelized onions. Served with Smokey Mountain BBQ sauce.



## DESSERTS

### Milliken's Famous Flaming Bananas Foster...15

Dessert and a show! Flaming bananas foster served over vanilla ice cream and a slice of warm homemade banana bread.  
Served at the table flaming. Serves 2.

### Homemade Banana Pudding...7

Homemade Cheesecake...8

Key Lime Pie...8

7 Layer Chocolate Cake...8

Red Vevlet Cake...9

Rainbow Cake...9

Confetti Cake...9

## KID'S MENU ...5

*Kids meals include 1 side, scoop of vanilla ice cream and small drink.*

Chicken Tenders

Fried Shrimp

Mac & Cheese

## SIDES ...3

Potato Salad

Fried Okra

Cole Slaw

Stewed Red Potatoes

French Fries

Southern Mac & Cheese

Corn On The Cob

Butter Beans

Cinnamon Apples

Grit Cake

Collard Greens  
Black-Eyed Peas  
Yellow Stone Ground Grits  
Southern Succotash  
Hot Homemade Sweet Pickles  
Jasmine Rice

## EXTRAS

Side of Fried Oysters...11

Side of Scallops- Grilled or Blackened...11

Side of Shrimp- Grilled, Fried, or Blackened...8

Side of Crabcake...13

## DRINKS

Pepsi, Diet Pepsi, Mt. Dew, Pink Lemonade, Sierra Mist,  
Mug Root Beer, Dr. Pepper, Cheerwine,  
Coffee/Decaf - Ask about our Coffee flavors  
Carolina Sweet Tea, Unsweet tea  
Ghiradelli Hot Chocolate