



## STARTERS

### **Crab and Shrimp Dip...15**

Jumbo lump crab meat and Carolina shrimp, multi-cheese blend, horseradish and special house spices.

### **NC Shrimp Cocktail...11**

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

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

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

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

Lightly breaded with Carolina cornmeal and seasoned flour and deep fried to perfection - served with jalapeno bacon jam.

### **Mozzarella Sticks...9**

Served with marinara sauce.

### **Hushpuppies...7**

Basket of fried hushpuppies served with honey butter.

### **\*Ahi Tuna...13**

Seared pepper encrusted fresh Ahi tuna served with wasabi cucumber sauce. Served rare & chilled.

### **Firecracker Shrimp...13**

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

### **Bacon Wrapped Scallops...19**

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

### **Awesome Blossom Onion...11**

Lightly breaded and fried colossal onion with Milliken's special spice blend, and served with our homemade Blossom sauce.

### **Fried Shrooms...9**

They have that savory flavor that only mushrooms can give and that crisp texture of perfectly fried food. Served with ranch.

### **Catfish Nuggets...11**

Fresh NC catfish filets, sliced into nuggets, breaded in corn mill breading, and served with tartar sauce.

### **Chicken Potstickers...9**

Chicken stuffed handmade fresh daily potstickers, served with soy ginger sauce.

## SOUPS & SALADS

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

Fresh spring mix greens, cucumbers, tomatoes, cheese, bacon bits and croutons. Served with your choice of dressing.

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

**Dressing Choices:**

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

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

**Chicken- Grilled...6 Blackened...7**

**\*Ahi Tuna...9**

**Fried Oysters...11**

**\*Salmon- Grilled...9 Blackened...10**

**Shrimp- Grilled, Fried...8 Blackened...9**

### **Shallotte Point Oyster Stew**

**Creamy Carolina Clam Chowder**

**Manhattan Style Clam Chowder (Red)**

**Maine Lobster Bisque**

**French Onion topped with mozzarella cheese**

**Cup...8**

**Bowl...12**

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# 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.

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

1 Lb. steamed snow crab legs.

## **Whole Maine Lobster...Market Price**

Seasonal availability - Live whole Main Lobster, 1.25 Lbs.

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

*Feeds 3-4 people.*

1 Lb shrimp, 1 Lb Alaskan crab legs, 12 clams, 12 oysters, 4 ears sweet corn, 4 red skinned potatoes, NC sausage pieces.

Boiled with Milliken's special spices.

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

**Order a Steam Pot To-Go with a take home reusable tin can for \$99.**

## **Hot Oyster Toppers...16**

Half dozen. 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**

Béarnaise sauce, collards, bacon and pimento cheese

### **Oyster Southport**

Bourbon Siracha BBQ sauce, scallions, and asiago cheese

### **Oyster Oak Island**

Jumbo lump crab meat, old bay, and hollandaise sauce

## **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 SPECIALITIES

*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, smoked sausage, peppers and onions. Seasoned with Milliken's special spices.

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

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

## **\*Fresh Wild Alaskan Salmon**

### **Grilled...21 Blackened...22**

Served with homemade Dill mustard sauce.

## **Mama's Salmon Cakes...23**

Homemade salmon cakes made with Fresh Atlantic Salmon and sweet Vidalia onions. Served with homemade tartar 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 crab cake...11*

## **\*Hamburger Steak...18**

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

## **Milliken's Shrimp Creole...24**

Carolina style **spicy** creole sauce with a mixture of shrimp, tomatoes, sweet Vidalia onions, peppers, okra, smoked sausage and Milliken's special spices. Served over a bed of rice.

## **Lobster Mac 'N Cheese...28**

Homemade cheddar mac and cheese, baked with New England lobster meat, and topped with mozzarella cheese.

# CAROLINA CHICKEN DISHES

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

## **Smokey Mountain 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...22**

Breaded chicken breast with Milliken's special seasonings, grilled to a juicy and tender perfection, topped with a mini Milliken's crab cake and hollandaise caper sauce.

## **Milliken's Smothered Chicken...18**

Grilled chicken breast, smothered with shitake mushrooms, caramelized onions, and shredded mozzarella cheese.

## **Carolina Fried Chicken Livers...18**

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

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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. Substitute a side for a side salad for \$3.*

**Crispy Fried Oysters...29**

**Local Fantail Shrimp...26**

**Carolina Creek Shrimp...22**

**NC Flounder...27**

**Scallops...29**

**Catfish...17**

**Fried Fresh Clam Strips...20**

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

**Pick 2...27**

**Pick 3...29**

**Pick 4...31**

*Add oysters or scallops to a pick plate...4*

*Make it grilled, blackened, or broiled...2 (excluding clam strips & deviled crabs)*

## **Captain Lloyd's Ultimate Seafood Platter...45**

**When you just cannot decide, sample it all!**

**A large portion of NC Fantail shrimp, NC Oysters NC Flounder,  
Fresh Clam Strips, Sea Scallops, and Deviled Crab.**

**Plate share...8**





## 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**

**NY Style Cheesecake...8**

**Orange Cheesecake...8**

**Key Lime Pie...8**

**Coconut Bomb Cake...8**

**Mini Molten Chocolate Lava Cake...9**

## SIDES...3

**Collard Greens**

**Mashed Potatoes**

**Cinnamon Apples**

**Macaroni Salad**

**Baked Beans**

**Fried Okra**

**Cole Slaw**

**Potato Salad**

**French Fries**

**Cucumbers & Tomatoes**

## DRINKS...3

**Coke, Diet Coke, Coke Zero, Sprite, Sundrop, Dr.Pepper, Root Beer,  
Pink Lemonade, Ginger Ale**

**Coffee/Decaf - Ask about our Coffee flavors**

**Carolina Sweet Tea, Unsweet tea**

**Ghirardelli Hot Chocolate**