

Tooky Mills Pub

Soup of the Day

Corn Chowder

Appetizers

Cowboy Corn: Corn, jalapenos, cream cheese and bacon lightly breaded then deep fried and served with a roasted red pepper coulis for dipping. \$10.99

Fried Clams: Native whole belly clams lightly floured and deep-fried, served with tartar sauce. \$19.99

Catch of the Day

Blackened Mahi: Fresh filet dusted in Cajun seasonings and pan seared, then topped with avocado lime butter. \$27.99

Atlantic Salmon: Fresh filet topped with Dijonaise, fresh crumb, cracked black pepper and parmesan then baked with lemon, white wine and butter. \$24.99

Fried Scallops: Sweet sea scallops lightly floured and deep-fried, served with tartar sauce and your choice of two sides. \$26.99

Entrées

Creole Duck: Cajun marinated duck breast pan seared, and thinly sliced then served on a bed of Jambalaya consisting of chicken, andouille sausage, shrimp, fresh vegetables and rice. \$29.99

Prime Rib Burrito: Choice chunks of prime rib sautéed with onions and peppers, stuffed in a flour tortilla with 3 beans, rice, fresh veggies, jack and cheddar cheese then baked and topped with all of the traditional fixings. \$16.99

Veal Parmesan: Tender veal steak cutlet lightly breaded and sautéed in olive oil, then topped with marinara, melted mozzarella and Parmesan cheese and served over linguini with marinara. \$21.99

