

Tooky Mills Pub

Soup of the Day

Mulligatawny

Appetizers

Philly Cheese Steak Skins: Potato boats stuffed with chunks of prime rib sautéed with onions, mushrooms & chef's seasonings then topped with mozzarella cheese and oven roasted. \$13.99

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

Catch of the Day

Baked Stuffed Shrimp: Large tiger shrimp baked en casserole with a crabmeat dressing, sherry, garlic and butter. \$24.99

Salmon Aioli: Fresh filet baked with a roasted garlic and tomato basil aioli. \$24.99

Scallops St. Croix: Sweet sea scallops topped with an almond crust then baked in casserole with sweet brandy butter. \$26.99

Entrées

Thai Chicken Pasta: Finely julienne fresh vegetables, orange Thai chicken and bean sprouts sautéed in olive oil and finished in Thai peanut sauce then tossed with rice noodles and garnished with chopped peanuts. \$22.99

Chicken Caprese: Char grilled breast of chicken topped with tomato basil concasse, spinach, and fresh mozzarella then drizzled with balsamic reduction. \$18.99

Pork Porterhouse: A 14-ounce true bone in porterhouse consisting of choice pork tenderloin and center cut loin coated with our cajun spice then char grilled and topped with cajun fried onions. \$26.99