

# 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