

Tooky Mills Pub

Soup of the Day

Mulligatawny

Appetizers

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

Duck Bacon & Corn Dumplings: Traditional dumplings made with duck bacon corn and cream cheese then deep fried and served with General Tso's sauce. \$15.99

Catch of the Day

Stuffed Shrimp: Large shrimp stuffed with a crab meat dressing then baked in casserole with sherry wine, fresh garlic, and butter. \$26.99

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

Chefs Pasta: Portabella mushrooms sautéed with spinach & grape tomatoes in a creamy Marsala wine sauce & tossed with roasted wild mushroom stuffed ravioli. \$22.99

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

Tooky Meatloaf: Our loaf made with ground pork, beef and fresh vegetables topped with mushroom gravy. **half pound** \$16.99 **pound** \$22.99