

# 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

**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

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