

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