

Tooky Mills Pub

Soup of the Day

Italian Wedding

Appetizers

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

Chipotle Pepper Wings: Large wings coated with our own blend of spicy chipotle peppers & seasonings then oven roasted & served with veggie sticks. \$13.99

Catch of the Day

Ahi Tuna: Fresh sushi quality steak coated with sesame seeds then pan seared rare and lightly topped with Thai peanut sauce. \$27.99

Atlantic Salmon: Fresh filet topped with a Grand Marnier molasses and walnut crust then oven roasted. \$24.99

Scallops Nantucket: Sweet sea scallops baked in casserole with wine, butter, seasoned crumb, and mozzarella cheese. \$26.99

Entrées

Veal Parmesan: Tender veal steak cutlet lightly breaded and sautéed in olive oil, then topped with marinara, melted mozzarella and Parmesan cheese and served over linguini with marinara. \$22.99

Fried Half Chicken: One half chicken seasoned and brined then deep fried to crispy perfection. \$19.99

Chorizo & Chicken Chimichanga: Flour tortilla stuffed with Mexican chorizo sausage, chicken, black bean & corn mix, jack and cheddar cheese then deep-fried and served with all of the traditional fixings. \$16.99