

Tooky Mills Pub

Soup of the Day

New Orleans Stuffed Pepper

Appetizers

Fried Clams: Native whole belly clams lightly floured and deep-fried, served with tartar sauce. \$23.99

Fried Oysters: Freshly shucked oysters lightly floured and deep-fried, served with tartar sauce. \$18.99

Crab Rangoon: Crab, cream cheese and herbs wrapped in a wonton wrapper then deep-fried until golden. \$11.99

Catch of the Day

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon. \$31.99

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

Tortellini Carbonara: Applewood smoked bacon, cracked black pepper, garlic and herbs sautéed in olive oil, finished with heavy cream and Parmesan cheese then tossed with tri colored cheese tortellini. \$23.99

Mixed Grille: BBQ baby back ribs(half rack) coupled with char grilled boneless marinated BBQ chicken breast and large tiger shrimp. \$29.99

Pot Roast: Choice beef slow roasted with fresh vegetables until very tender then served on our mashed potatoes with the pan gravy and veggies. \$21.99