

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

Steamers: Long neck clams steamed in beer, served with drawn butter. \$20.99

Catch of the Day

Stuffed Flounder: Fresh filets stuffed with a crab meat dressing then baked in casserole with sherry wine, fresh garlic, and butter. \$26.99

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

Chicken Acapulco: Boneless chicken breast beer battered then deep fried and topped with chorizo sausage, our black bean and corn mix, a little salsa and melted jack cheddar cheese then topped with fresh avocado and sour cream. \$19.99

Chefs Pasta: Portabella mushrooms sautéed with spinach & grape tomatoes in a creamy Marsala wine sauce & tossed with braised short rib stuffed ravioli. \$23.99

Carnitas Soft Tacos: Tender smoked pulled pork sautéed with Mexi seasoning then served in grilled tortillas with all the fixings and cilantro lime sour cream. \$15.99