

Tooky Mills Pub

Soup of the Day

Southwest Chicken & Black Bean

Appetizers

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

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

Haddock Vera Cruz: Fresh haddock baked in casserole with salsa and topped with mozzarella. \$23.99

Rockport Salmon: Fresh filet topped with fresh crumb, cracked black pepper and lemon, baked with white wine and butter then finished with melted blue cheese. \$24.99

Scallops & Bacon Au Gratin: Sweet sea scallops baked in casserole with Applewood smoked bacon, wine & butter, then finished with cheddar cheese. \$26.99

Entrées

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

Chef's Pasta: Portobello mushrooms, spinach and chopped tomato sautéed in olive oil with garlic and herbs then finished in a light pesto cream sauce and tossed with sausage and broccolini stuffed ravioli. \$23.99

Chicken Burrito: Mexican chicken stuffed in a flour tortilla with our black bean and corn mix, rice, jack and cheddar cheese then baked and topped with all of the traditional fixings. \$16.99