

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

Sandwiches

Lobster Roll: Lobster meat mixed with mayo, celery and seasonings served in a grilled roll with lettuce. \$30.99

Hot Pastrami: Red pastrami brisket thinly sliced and warmed with onions, served on grilled marble rye with Swiss cheese and our pub mustard. \$16.99

Entrées

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

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