

Tooky Mills Pub

Soup of the Day

Buffalo Chicken

Appetizers

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

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

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 Dijonaise, fresh crumb, cracked black pepper and parmesan then baked with lemon, white wine and butter. \$24.99

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

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

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

Stuffed Chop: Thick center cut boneless pork chop, butter flied and stuffed with bacon, cranberry and raisin dressing topped with a walnut crust, oven roasted then topped with a spiced apple and maple rum sauce. \$20.99