

Tooky Mills Pub

Soup of the Day

Italian Wedding

Appetizers

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

Korean Beef Spring Rolls: Traditional spring rolls stuffed with beef, then fried and served with Korean BBQ dipping sauce. \$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 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

Creole Duck: Cajun marinated duck breast pan seared, and thinly sliced then served on a bed of Jambalaya consisting of chicken, andouille sausage, shrimp, fresh vegetables and rice. \$31.99

Prime Rib Burrito: Chunks of prime rib 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. \$17.99

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