

Tooky Mills Pub

Soup of the Day

Shepherd's Pie

Appetizers

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

Chicken Cordon Blue Bites : Small pieces of chicken stuffed with ham and swiss then breaded, deep fried and served with honey mustard for dipping. \$10.99

Catch of the Day

Grilled Swordfish: Fresh steak brushed with oil and herbs then char grilled with fresh lemon. \$31.99

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 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

Fried Half Chicken: One half chicken seasoned and brined then deep fried to crispy perfection. \$19.99

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