

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

Shrimp Agean Burrata: Large white shrimp sautéed in olive oil with garlic, oregano, fresh basil, tomatoes, black olives, scallions, lemon, white wine and butter, tossed with basil pesto burrata ravioli and lightly topped with feta cheese. \$27.99

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

Korean Mixed Grille: Korean BBQ baby back ribs and grilled chicken breast mixed with large beer battered shrimp served with Korean BBQ sauce. \$29.99

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