

Tooky Mills Pub

Soup of the Day

Stuffed Pepper

Appetizers

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

Broccoli and Cheddar Bites: Broccoli, cheddar cheese and a touch of bacon beer battered and deep-fried, served with spicy ranch. \$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

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 & Bacon Au Gratin: Sweet sea scallops baked in casserole with Applewood smoked bacon, wine & butter, then finished with cheddar cheese. \$26.99

Entrées

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

Pork Porterhouse: A 16-ounce true bone in porterhouse consisting of choice pork tenderloin and center cut loin coated in our dry BBQ spice then char grilled and topped with a mixture of caramelized onion and brandied granny smith apples. \$27.99

Tuna Poke Bowl: Tuna, cucumber, seaweed salad, shredded carrots, edamame beans, avocado, pickled ginger, chopped green onion, and spicy mayo served over a bed of rice with toasted sesame seeds and fried wonton strips. \$22.99