

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 a bourbon maple and walnut crust then oven roasted. \$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

Mixed Grille: BBQ baby back ribs(half rack) coupled with char grilled boneless marinated BBQ chicken breast and large tiger shrimp. \$29.99

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

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