

Tooky Mills Pub

Soup of the Day

Chicken Florentine

Appetizers

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

Fried Green Beans: Fresh beans onion battered then deep fried and served with ranch for dipping. \$10.99

Catch of the Day

Haddock Vera Cruz: Fresh haddock baked in casserole with salsa and topped with mozzarella. \$23.99

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

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. \$16.99

Baltic Mills Pasta: Roasted butternut squash ravioli tossed with grilled chicken and crispy prosciutto in a sweet butter broth, then topped with grated Romano. \$23.99

Italian O'Shea: Boneless chicken breast breaded with Italian breadcrumbs then deep fried, topped with Boursin cheese, prosciutto ham, roasted garlic, tomato and spinach. Then fished in the oven with mozzarella cheese. \$20.99