Tooky Mills Pub

Soup of the Day

Italian Wedding

Appetizers

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

Fried Mushrooms: *Button mushrooms lightly breaded then deep-fried and served with chipotle ranch dressing 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*

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 Nantucket: *Sweet sea scallops baked in casserole with wine, butter, seasoned crumb, and mozzarella cheese. $26.99*

Entrées

Jaeger Schnitzel: *Center cut pork cutlet pounded thin and breaded, then deep fried & topped with a zesty onion & mushroom gravy. single $16.99 Double $23.99*

Shrimp Aegean 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*