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*

Duck Bacon & Corn Dumplings: *Traditional dumplings made with duck bacon corn and cream cheese then deep fried and served with General Tso's sauce. $11.99*

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

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*

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

Beef Burrito: *Mexican ground beef 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*