

Appetizers

🍷 **Garlic Bread Sticks** - with marinara dipping sauce \$6

🍷 **Caprese** - tomato, fresh mozzarella, basil, and red onion; served with balsamic vinegar and extra virgin olive oil \$7

🍷 **Hummus with Brick Oven Flatbread** \$9

Local Favorite

🍷 **Fried Green Tomato & Crab Cake Neapolitan** -

Fried green tomatoes layered with crab cakes & topped with a creole cream sauce with fresh shrimp & crawfish tails \$13

🍷 **Fried Calamari** - with your choice of lemon aioli or marinara dipping sauce \$10

🍷 **Spinach & Artichoke Dip** - served with crostini \$9

🍷 **Portabella Fries** - with horseradish dipping sauce \$9

🍷 **Hot Wings** - tossed in your choice of sauce: classic, Thai chile, or chipotle BBQ and served with Gorgonzola cheese dipping sauce SM (8 ea.) \$10 LG (15 ea.) \$17

🍷 **Cheese-filled Fried Ravioli** - with marinara dipping sauce \$9

🍷 **Mozzarella Cheese Sticks** - breaded and fried Grande whole milk mozzarella with marinara dipping sauce \$9

🍷 **Bruce's Triple Play** - four Grande mozzarella cheese sticks, four fried ravioli with marinara, and four hot wings tossed in your choice of sauce: classic, Thai chili, or chipotle BBQ \$15

Original Paninis

Grilled on our authentic panini press using freshly baked foccacia bread and served with your choice of side:

French Fries, Field Greens Salad, Caesar* Salad, or Soup.
(Substitute **Sweet Potato Fries**, add \$1.00)

🍷 **Brownstone** - grilled chicken breast, creamed spinach & artichoke spread, roasted red bell peppers, prosciutto, and Swiss cheese \$10

🍷 **The Piano Man** - shaved beef, Swiss cheese, and horseradish mayonnaise served with a side of au jus \$12

🍷 **The Castle Hill** - named for a famous "triple threat" New Yorker's birthplace; Grilled zucchini & squash, roasted red peppers, feta cheese, & red onion with a lemon garlic aioli \$10

🍷 **West Bank Muffaletta** - cured ham, Genoa salami, Provolone, and Italian olive salad \$11

🍷 **Tony Montana** - ham, roast pork loin, pickles, Swiss cheese, & whole grain mustard (our tribute to the original Cuban sandwich) \$10

🍷 **Humphrey Bogart** - sautéed shrimp, artichoke hearts, sun-dried tomatoes, Fontina cheese, with a house-made basil pesto mayonnaise \$12

Burgers & Sandwiches

All burgers are served on a Hawaiian bun with your choice of side:

French Fries, Field Greens Salad, Caesar* Salad, or Soup. (Substitute **Sweet Potato Fries**, add \$1.00)

🍷 **Black & Bleu** - ½ lb of all-American ground chuck, dusted with Creole seasoning and blackened on the outside, topped with melted Gorgonzola cheese; served with sliced tomato, pickles, lettuce, and red onions \$11

🍷 **Statue of Liberty** - ½ lb of all-American ground chuck, char-grilled and served with sliced tomato, pickles, lettuce, and red onions \$10

🍷 **Turkey Lurkey** - ½ lb ground, lean turkey, char-grilled and served with sliced tomato, pickles, lettuce, and red onions \$10

🍷 **Mickey Mantle** - Grilled chicken, honey-pepper bacon, honey mustard, and your choice of cheese. Served with sliced tomato, pickles, lettuce, and red onion \$11

Soup & Salads

All dressings are house-made and served on the side.
Green Goddess, 🍷 Italian Vinaigrette, 🍷 Catalina, Caesar*, 🍷 Creamy Gorgonzola, 🍷 Honey Mustard
Also available: 🍷 Extra Virgin Olive Oil with side cruet of Red Wine Vinegar or Balsamic Vinegar

🍷 **Soup of the Day** - ask your server for today's selection
CUP \$4, BOWL \$6

🍷 **Soup & Salad Combo** - soup and choice of side salad
CUP \$7, BOWL \$9 (\$1 extra for spinach salad)

🍷 **Classic Caesar** - with herbed croutons and Parmesan
SIDE \$4, WHOLE \$7

🍷 **Field Greens** - with grape tomatoes, Kalamata olives, red onion, and herbed croutons SIDE \$4, WHOLE \$7

🍷 **Spinach** - baby spinach, smoked bacon, mushrooms, red onion, grape tomatoes, and Parmesan cheese SIDE \$5, WHOLE \$8

🍷 **Yalldorf** - chopped romaine, red apples, red & white grapes, celery, toasted pecans, red onion, and Gorgonzola \$10

🍷 **Greek** - chopped romaine, Kalamata olives, cucumbers, green bell peppers, pepperoncini, feta cheese, tomato wedges, and red onion \$10

🍷 **Chopped Salad** - chopped romaine, sliced grilled chicken, diced Genoa salami, grape tomatoes, garbanzo beans, fresh basil, and shredded mozzarella \$11

🍷 **Buffalo Salad** - field greens with your choice of fried or grilled chicken or grilled shrimp with grape tomatoes, shredded mozzarella, red onion, and house-made croutons
CHICKEN \$10, SHRIMP \$12

SALAD EXTRAS

Grilled or Fried Chicken \$3 WHOLE

Grilled Shrimp \$5 WHOLE

Traditional Subs

All subs come lightly toasted on a 7" french bread roll and are served with your choice of side: **French Fries, Field Greens Salad, Caesar* Salad, or Soup.**
(Substitute **Sweet Potato Fries**, add \$1.00)

🍷 **Chicken Parmigiana** - with ricotta cheese, Provolone, and marinara \$11

🍷 **Meatball** - with marinara & Provolone cheese \$10

🍷 **Philly Cheese Steak** - real choice beef tenderloin with sautéed onions & peppers. Choice of cheese sauce or Provolone \$13

🍷 **Chicken Cheese Steak** - with sautéed onions & peppers and cheese sauce or Provolone \$10

🍷 **Bobby Flay** - ½ lb of all-American ground chuck basted with chipotle BBQ sauce, char-grilled and topped with smoked Gouda cheese and honey-pepper bacon. Served with sliced tomato, pickles, lettuce, and red onions \$13

🍷 **Upstate** - Fried chicken breast tossed in our house-made spicy classic buffalo sauce with gorgonzola sauce on the side. Served with sliced tomato, pickles, lettuce, and red onions \$11

Cheese & Bacon Please!

Add cheese to any burger for an additional \$1

Choose: *Swiss, Provolone, smoked Gouda, Gorgonzola, Pepper Jack, or American cheese*

Add honey-pepper bacon to any burger for an additional \$1

* Consuming raw or undercooked eggs, beef, or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

🍷 = **Vegetarian menu items.** If you have food allergies or special dietary needs, please let your server know.

SAL & MOOKIE'S NEW YORK PIZZA & ICE CREAM JOINT

Original Pizzas

Can't make up your mind? Try a 1/2 & 1/2 pizza! Pricing will reflect the more expensive side.

Choose **Classic New York** or **Gluten-Free** crust.

14" REG, 6 large slices 18" LG, 8 large slices Stromboli, (rolled pizza) 10" Gluten-Free (serves 1-2)

SAL'S SELECTIONS

Local Favorites

Buffalo Chicken - Fried chicken tenders tossed in our house-made classic wing sauce, with mozzarella & sharp cheddar, garnished with green onions & our house-made green goddess dressing

REG \$20, LG \$25, STROM \$15, GF \$16

BEER PAIRING *abbey ales and bocks*

The Coastal Cajun - Italian plum tomato sauce, fontina & pepper jack cheeses, shrimp, crawfish tails, crabmeat, andouille sausage, garnished with green onions & cajun seasoning

REG \$26, LG \$32, STROM \$19, GF \$21

Bobby Flay Pizza - house-made chipotle BBQ sauce, ground beef, mozzarella, gouda cheese, & honey-pepper bacon

REG \$22, LG \$28, STROM \$16, GF \$18

Gennaro Lombardi - Italian plum tomato sauce, fior di latte mozzarella (fresh mozzarella), & fresh basil

REG \$16, LG \$20, STROM \$10, GF \$12

BEER PAIRING *pale lagers*

Hamilton Avenue Tomato Pie - traditional Trenton-style tomato pie with fior di latte mozzarella (fresh mozzarella) on the bottom, pepperoni, crumbled hot Italian sausage, & Italian plum tomato sauce on top

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *pale ales*

Empire State - Italian plum tomato sauce, mozzarella, basil pesto, caramelized onions, and sun-dried tomatoes

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *witbiers*

Park Avenue - ricotta, mozzarella, and Fontina cheeses finished with chili flakes (feel free to add more fun stuff to this "white" pizza if you like!)

REG \$16, LG \$20, STROM \$10, GF \$12

BEER PAIRING *pale lagers and hefeweizens*

Gambino - ricotta, mozzarella, and Fontina cheeses with Italian sausage, caramelized onions, & sautéed spinach

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *witbiers*

Times Square - Italian plum tomato sauce, sharp yellow cheddar, mozzarella, seasoned ground beef, & pickled jalapeños

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *India pale ales and pale lagers*

NOLA Central Grocery - a salute to the "Big Easy" - classic olive salad spread, Italian plum tomato sauce, smoked ham, Genoa salami, mozzarella, & Provolone

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *bocks*

Left Coast Mountie - Italian plum tomato sauce, mozzarella, Hawaiian pineapple, & Canadian Bacon

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *stouts and fruit beers*

Meat Packing District - Italian plum tomato sauce, mozzarella, pepperoni, spicy Italian sausage, prosciutto (an Italian-cured ham), & Genoa salami

REG \$22, LG \$28, STROM \$16, GF \$18

BEER PAIRING *porters*

John's Bleecker - béchamel, Fontina, grilled chicken, caramelized onions, sun-dried tomatoes & spicy Italian sausage

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *pale ales and ambers*

Franklin Street - creamy spinach & artichoke spread, mozzarella, smoked gouda, sliced tomatoes, red onion, grilled chicken, jalapeños, and creole seasoning

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *ambers and pale ales*

South Street Seaport - béchamel, Provolone, mozzarella, crabmeat, shrimp, & crawfish tails

REG \$26, LG \$32, STROM \$19, GF \$21

BEER PAIRING *pale ales and witbiers*

Rockaway Beach - mozzarella, Provolone, sharp yellow cheddar, grilled chicken, and sautéed green bell peppers & onions

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *ambers and pale ales*

Upper West Side - creamy artichoke & spinach spread, Fontina, mozzarella, feta, shrimp, & sun-dried tomatoes

REG \$26, LG \$32, STROM \$19, GF \$21

BEER PAIRING *stouts*

CBGB's - Italian plum tomato sauce, mozzarella, pepperoni, roasted garlic, & red onions

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *ambers and IPAs*

4 Train - house-made chipotle BBQ sauce, sharp yellow cheddar, mozzarella, roasted pork loin (or grilled chicken), corn, red onions, & fresh cilantro

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *brown ales, bocks (pork), pale ales (chicken)*

Zydeco - ricotta, mozzarella, crawfish tails, andouille sausage, Creole seasoning, & green onions

REG \$23, LG \$29, STROM \$17, GF \$19

BEER PAIRING *pale ales, IPAs, and brown ales*

Central Park - sliced tomatoes, mozzarella, grilled chicken, smoked bacon, & red onions

REG \$20, LG \$25, STROM \$14, GF \$16

BEER PAIRING *pale ales and ambers*

Riker's Island - Italian plum tomato sauce, mozzarella, pepperoni, spicy Italian sausage, Canadian Bacon, green bell peppers, mushrooms, red onions, & Kalamata olives

REG \$26, LG \$32, STROM \$19, GF \$21

BEER PAIRING *pale ales, ambers, and bocks*

DID YOU KNOW WE CATER OFF-SITE?

Private Party Room Available!

We offer many options to take care of your party or event!

Visit www.salandmookiesbiloxi.com/parties or speak to manager to discuss our options!

Build-Your-Own Pizzas

While Sal's Selections are designed to delight just about any taste bud, there are those times when you just feel like something off the wall... Sal invites you to design your own unique pie with any combination of our delicious toppings. Can't make up your mind? Try a 1/2 & 1/2 pizza! Pricing will reflect the more expensive side.

Choose **Classic New York** or **Gluten-Free** Crust.

	Choice of Sauce & one Cheese	Additional Toppings	
		BASIC	PREMIUM*
14" REG, 6 large slices, (serves 2-4)	\$13.....	\$2 each	\$3 each
18" LG, 8 large slices, (serves 3-5)	\$15.....	\$3 each	\$4 each
Stromboli , (rolled pizza)	\$9	\$1 each	\$2 each
10" Gluten-Free (serves 1-2).....	\$12.....	\$1 each	\$2 each

TOPPINGS

Sauces

Italian plum tomato sauce, chipotle BBQ sauce, béchamel, basil pesto*

Cheeses

Parmesan, Provolone, ricotta, smoked Gouda*, sharp yellow cheddar, Grande whole milk mozzarella, feta*, Swiss*, Fontina*, Gorgonzola*, Grande fior di latte mozzarella (fresh mozzarella)*

Meats

pepperoni, andouille sausage, grilled chicken breast, ground beef, Italian sausage, ham, Genoa salami*, Canadian Bacon*, roasted pork loin*, smoked bacon*, pancetta*, prosciutto*

Vegetables

tomatoes, pineapple, red onion, sautéed peppers & onions, green onions, caramelized onions, banana peppers, artichoke hearts, button mushrooms, corn, roasted red bell peppers, green bell peppers, pickled jalapeño peppers, fresh cilantro, green olives, Kalamata olives, pepperoncini peppers, fresh basil*, New Orleans olive salad spread*, sautéed baby spinach*, sun-dried tomatoes*, portabella mushrooms*, roasted garlic*,

Seafood

anchovies, shrimp*, crawfish tails*, crabmeat*

Pasta

LUNCH portions served until 5PM, DINNER portions served 5PM - close

Lunch pastas are served with a complimentary side Caesar*, Field Greens Salad, or cup of Soup. (add \$1 more for Spinach Salad.) All lunch and dinner pasta entrees are served with sliced foccacia bread.

Chicken Parmigiana - tender, breaded, boneless, and skinless chicken breasts baked with Italian plum tomato sauce and mozzarella; served over spaghetti or penne LUNCH \$13, DINNER \$16

Chicken Cacciatore - tender, boneless, and skinless chicken breasts sautéed with mushrooms, green bell peppers, and pancetta in a tomato-veal stock reduction; served over spaghetti or penne LUNCH \$13, DINNER \$16

Beef Tournedos Cacciatore - beef tenderloin medallions sautéed with mushrooms, green bell peppers, and pancetta in a tomato-veal stock reduction; served over spaghetti or penne LUNCH \$14, DINNER \$17

Penne alla Vodka - a rich and creamy vodka-tomato-cream sauce with onions, pancetta (an Italian bacon), basil, and chili flakes LUNCH \$11, DINNER \$15

Chicken Marsala - tender chicken breasts, mushrooms, and artichoke hearts, cooked with marsala wine and served over your choice of spaghetti or penne LUNCH \$13, DINNER \$16

Spaghetti with Meatballs - and marinara LUNCH \$11, DINNER \$14

Shrimp Scampi - shrimp and spaghetti tossed in a garlic lemon butter sauce LUNCH \$14, DINNER \$16

Fettucini Alfredo - a classic with heavy cream, and Parmesan; tossed with fettucini LUNCH \$11, DINNER \$13 (add: chicken \$3; add shrimp \$4)

Kid's Menu

For bambinos twelve years and under. Soft drink, fruit punch, lemonade or tea is included.

Fried Chicken Tenders - three tenders with fries, fresh fruit, or Caesar* salad & drink \$6

Grilled Chicken - boneless, skinless chicken breast with fries, fresh fruit, or Caesar* salad \$5

Hamburger - with fries, fresh fruit, or Caesar* salad (add cheese 50¢) \$6

Cheese Pizza Slice - (add 50¢ each for additional topping) \$3

Pasta & Sauce - Choose penne or spaghetti with one of our delicious house-made sauces:

Alfredo \$7 Marinara \$6 Olive oil \$5
Butter \$5 Marinara & two meatballs \$7

Chicken Parmigiana - tender, breaded, boneless, and skinless chicken breast baked with Italian plum tomato sauce and mozzarella; served over spaghetti or penne \$8

SAL & MOOKIE'S NEW YORK PIZZA & ICE CREAM JOINT

Mookie's Mocktails

- Arnold Palmer** ♦\$2.50
Half lemonade and half sweet iced tea
- Berry Vanilla Remix**\$3
Vanilla & strawberry syrup with ginger ale & Sprite
- Big Apple Punch**\$3
Granny Smith Apple syrup, sweet & sour, apple juice, lemon-lime soda
- Bistro Sangria**\$4
Cranberry & orange juice, house-made simple syrup and sweet & sour mix, ginger ale, grenadine, & garnished with a cherry & orange slice
- Nada Coloda**\$3
Coconut syrup, ginger ale, pineapple juice
- Creamsicle**\$3
Fanta, half & half, and vanilla syrup

Fountain Drinks & Iced Tea

add flavored syrup for 50¢

- Coca-Cola ♦ \$2.50
- Diet Coke ♦ \$2.50
- Sprite ♦ \$2.50
- Fruit Punch Hi-C ♦ \$2.50
- Coke Zero ♦ \$2.50
- Minute Maid Lemonade ♦ \$2.50
- Dr. Pepper ♦ \$2.50
- Ginger Ale ♦ \$2.50
- Barq's Root Beer ♦ \$2.50
- Barq's Root Beer (single 12 oz. bottle) \$2.75
- Iced Tea ♦ (sweetened or unsweetened) \$2.50
- Spritzers (flavored syrup & club soda over ice) \$2.95

♦ = complimentary refills

Coffee & Hot Tea

- French Roast Coffee** REGULAR & DECAF \$2.25
- Hot Tea** \$2.55

Classic Desserts

- Crème Brûlée**\$6
A sweet vanilla custard topped with caramelized sugar
- Classic Tiramisu**\$7
Layers of rum & coffee-soaked vanilla sponge cake and a creamy mascarpone mousse
- Turtle Cheesecake**\$7
Rich and velvety cheesecake beginning with a thick layer of fudge, caramel sauce, and garnished with chopped pecans on top of a graham cracker crust

Shakes, Malts & Floats

Generous 16 oz. size, topped with whipped cream

- Shakes** \$5
Your choice of any ice cream flavor blended with whole milk and your choice of the following: chocolate (made the old-fashioned way with *Hershey's™* chocolate syrup), strawberries, banana, pineapple, peanut butter, caramel, butterscotch, *Oreos™*, *Reese's™*
- Malts** \$6
Your choice of shake blended with malt powder. A classic!
- Barq's Root Beer Float** \$6
A classic made even more special with the use of a Biloxi creation, *Barq's™* root beer, and a scoop of vanilla ice cream.
- Classic Ice Cream Float** \$5
Scoop of vanilla ice cream floating in your choice of fountain drink: *Coke™*, *Diet Coke™*, or *Dr. Pepper™*

Sundaes, Treats & Splits

- Grand Central Station** \$25
A dessert to feed the whole table! Ten assorted scoops of ice cream covered with hot fudge, caramel, and butterscotch sauces, topped with chopped peanuts, *Oreos™*, *Reese's™*, mini chocolate chips, and rainbow sprinkles, topped with whipped cream and cherries! *WHEW*
1 SCOOP 2 SCOOPS
- Classic Sundaes** \$4 \$6
Your favorite ice cream with your choice of sauce (*Hershey's™* chocolate syrup, hot fudge, caramel, or butterscotch) topped with chopped peanuts, whipped cream & a cherry
- Sal's Pecan Turtle Sundae** \$5 \$7
Vanilla ice cream, hot fudge, caramel, and roasted pecans, topped with whipped cream & a cherry
- Mookie's Brownie a la Mode** \$7 \$9
A decadent chocolate brownie with vanilla ice cream, roasted pecans, and hot fudge, topped with whipped cream & a cherry
- The Scooter Sundae** \$7 \$9
A decadent chocolate brownie with vanilla ice cream, *Reese's™* cups, hot fudge, and peanut butter sauce, topped with whipped cream & a cherry
- Strawberry Rendezvous** \$6 \$8
A rich chocolate brownie with strawberry ice cream, topped with strawberries, chocolate chips, whipped cream & a cherry
- Cookie Sundae** \$6 \$8
A warm chocolate chip cookie, vanilla ice cream, and hot fudge, topped with whipped cream & a cherry
- Chocolate Overload** \$6 \$8
Chocolate ice cream on a decadent chocolate brownie, topped with chocolate chips, whipped cream & a cherry
- Butterscotch Pecan Crunch Sundae** \$5 \$7
Vanilla ice cream and roasted pecans, with a warm butterscotch sauce, topped with whipped cream & a cherry
- Peanut Butter Explosion** \$5 \$7
Vanilla ice cream topped with peanut butter sauce, hot fudge, and *Reese's™* topped with whipped cream & a cherry
- Banana Split for Two (three scoops)** \$9
A banana with three scoops of vanilla, chocolate, & strawberry ice cream topped with pineapple, strawberries, & *Hershey's™* chocolate syrup, topped with whipped cream & a cherry

Ice Cream Choose from 12 flavors. Check the freezer case or ask your server for today's selection.

SIZE	DISH OR CONE (SUGAR OR CAKE)	WAFFLE CONE
1 Scoop	\$3	\$4
2 Scoops	\$5	\$6
3 Scoops	\$7	\$9

Add the following toppings for 95¢ each:

Hershey's™ chocolate syrup, peanut butter sauce, caramel sauce, butterscotch sauce, hot fudge, strawberries, sliced bananas, pineapple, roasted pecans, chopped peanuts, *Oreos™*, *Reese's™* cups, *M&M's™*, rainbow sprinkles, mini chocolate chips, sour gummy worms, whipped cream



What is New York Pizza?

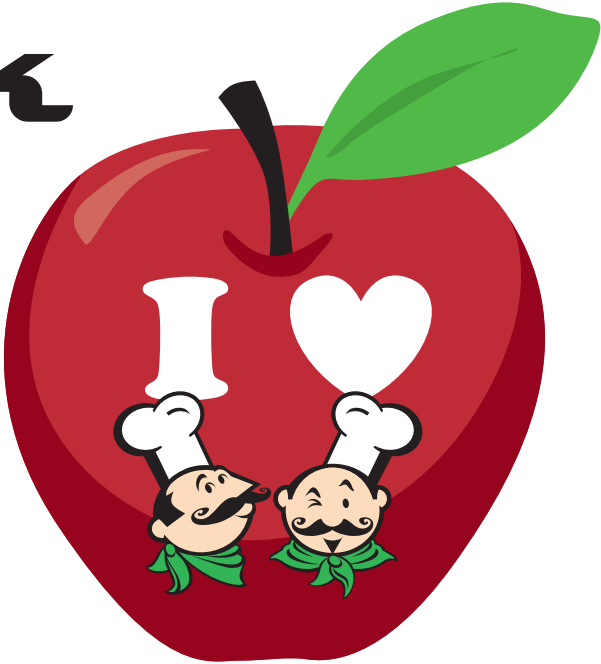
So, what is New York style pizza?

There are over 20 recognized variations of pizza served in the United States. Many of these are actually derivatives or close "cousins" of New York style pizza. A New York Pizza is usually large (generally 18"-19" in diameter) and hand-tossed, giving it a very thin crust. Traditionally, it has a tomato sauce base and mozzarella cheese as a topping. Additional toppings are usually added on top of the cheese.



Did pizza really originate in New York?

Well, pizza's true origins are in Italy. But, we can with some accuracy state that New York style pizza as we know it was first made in New York City in the early 1900's by Lombardi's Pizzeria, which is widely credited with being the first pizzeria in the United States. We appreciate Lombardi's contributions so much, we named a pizza for its founder, Gennaro Lombardi!

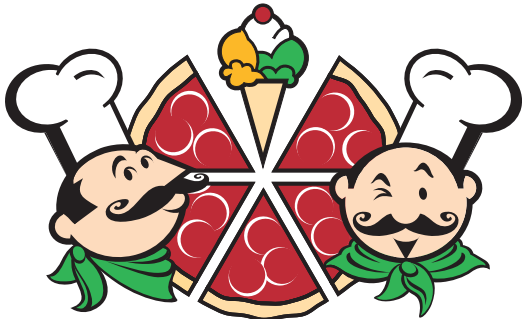


Is New York style pizza supposed to be greasy?

Our pizza may seem greasy, but this is a by-product of our restaurant's high standards. Sal & Mookie's uses only top quality ingredients, and thus, our cheeses typically have a high butterfat content. So, while our melted cheese may often yield a "greasy" appearance, its taste and resistance to burning makes it far superior to the "low moisture, part skim" cheeses often used by the national pizza chains.

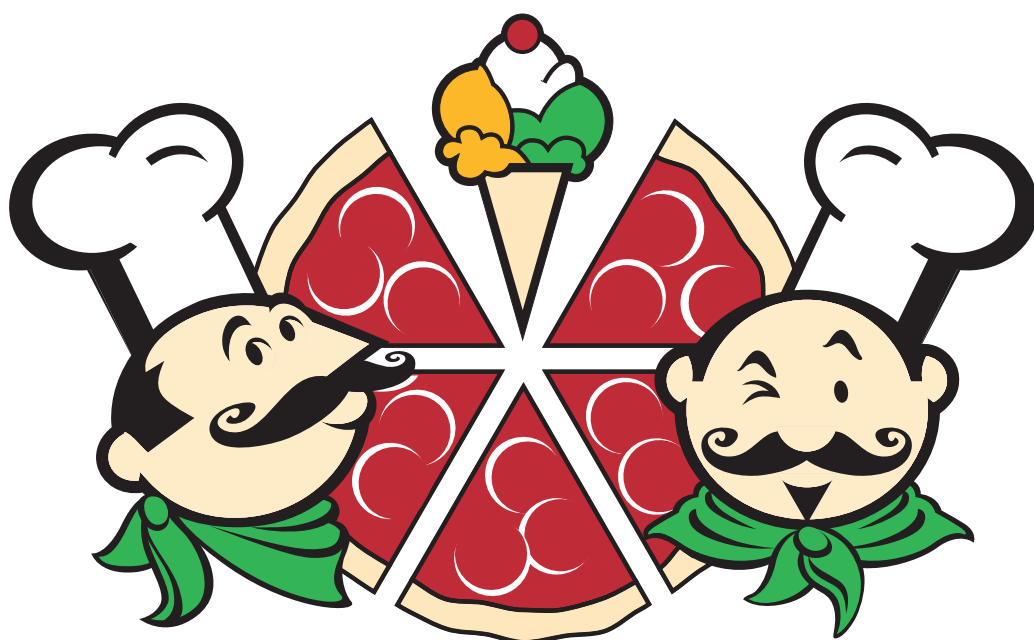
Ok, so why serve New York style pizza in Mississippi?

That's easy! Because it tastes fantastic!!!
At Sal & Mookie's, our goal is to stay true to the legacy of the New York style pizza pie, while also offering you exciting, out-of-the-ordinary flavor combinations. We think you'll agree that our New York style pizza does the Big Apple proud!



Sal & Mookie's
NEW YORK PIZZA
&
ICE CREAM JOINT





Sal & Mookie's®

NEW YORK PIZZA & ICE CREAM JOINT

BILOXI

"A Slice of New York on the Gulf Coast"

We care about quality ingredients and know you do too. That's why we hand-craft our pizzas from only the finest ingredients. We start with home-made, hand-tossed pizza dough made with only flour, Kosher salt, water, yeast and extra virgin olive oil — no stabilizers or artificial ingredients go near our mixer. Our pies are topped with the finest whole milk mozzarella cheese and Italian imported plum tomatoes. Other toppings have been selected for their unrivaled taste and quality. Last, but not least, we bake each pie slowly in brick-lined, gas-fired deck ovens the old-fashioned way. Don't even try to compare our pies to mass-market pizza — *there is no comparison!*

HOURS OF OPERATION

Monday-Thursday: 11 AM - 9 PM Friday & Saturday: 11 AM - 10 PM Sunday: 11 AM - 9 PM



Sal & Mookie's is a non-smoking environment.

We are very sensitive to the needs of our guests. If you have food allergies or special dietary needs, please ask for a manager to assist in placing your order.

An 18% service charge may be added to tables of 10 or more guests.

Sal & Mookie's® Biloxi is a Sal & Mookie's® licensed restaurant, independently owned and operated by RKBM Restaurant Group LLC.