

Happy Mother's Day

Appetizers ~

Bread Service, Toasted 8" French Baguette 3.00
with gourmet artichoke – garlic butter

Raw Cold Water Artisan Oysters* \$ 3.25 ea.

Crab Stuffed Artichoke Bottoms 15.50
crab meat, parmesan, cream cheese, and chives

Pork & Vegetable Pot Stickers 13.50
truffled –teriyaki sauce, dried figs, wakame, and green onion

Herbed Goat Cheese Spring Roll 14.50
fig –balsamic glaze with artichoke tapenade

Grilled Octopus 16.95
EVOO, arugula, lemon, feta, dried tomatoes & kalamatas

Asian BBQ Boneless Short Ribs 14.50
sliced ginger–tamari BBQ with wakame and pickled ginger

Spicy Bronzed Ahi Tuna* 16.95
rare, poke sauce, ponzu, wasabi, wakame, and pickled ginger

PEI Mussels 14.95
EVOO, wine, garlic broth, red peppers, leeks & chorizo

Escargot "Mystic Style" 15.50
baked in garlic, red wine, and curry-infused butter

Grilled Shrimp 15.50
spice rubbed, grilled with a roasted sweet onion aioli

Lobster "Escargot Style" 15.95
Icelandic langoustine meat in garlic-parsley butter

Seating Durations (guests #) - (2) 1:15 (4) 1:30 (6-8) 1:45+

Soups ~

Mystic Soup 7 **Lobster Bisque** 8

Bermuda Fish Chowder 7

Salads ~

Mystic Field Green Salad 4 **Caesar** 7

The Iceberg 13
iceberg lettuce, blue cheese dressing, crispy pancetta

Roasted Beet Salad 12
Spring mix, beets, feta, walnuts, pickled red onion with a tarragon vinaigrette

Specials ~

Seared Sea Scallops "Palm Beach" 32
Summer herb-chardonnay sauce with artichoke hearts

Shrimp & Scallop Pasta 29
on linguine with spicy garlic–tamari sauce, shiitake mushroom, and pecorino-Romano

Grilled Local Black Grouper 32
finished with a vibrant mango salsa

Panko Crusted Yellowtail Snapper 30
tamari beurre Blanc with wakame

Sides ~

Sautéed Mushrooms	6.25	Asparagus	6.25
Sautéed Spinach	6.25	Steamed Broccoli	6.25
Vegetable	5	Fries	5
Mashed Potatoes	4	Seasoned Brown Rice	3

Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Signature Dishes ~

Kona Seared Atlantic Salmon 24
pistachio–dill pesto

Sautéed Breast of Chicken "Milanese" 24
panko, capers, asparagus spears & lemon

Shrimp & Chicken "NOLA" Pasta 27
Cajun seared shrimp & grilled chicken over linguine with an Alfredo sauce and roasted red bell peppers

Chicken "de Chevre" 26
marinated grilled chicken breast with French goat cheese, dried tomato, and fresh basil finished with lemon butter sauce

Bouillabaisse 36
lobster, shrimp, scallops, mussels, clams & fish in saffron broth

Prime Pork Loin Chop 12 oz. 24
Montreal seasoned and served with horseradish cream sauce

Braised Boneless Short Ribs 26
Madeira- miso demi-glace or Asian BBQ style

Buddha Bowl 26
organic brown rice-quinoa blend, broccoli, organic sweet corn, beets, edamame, spinach, turmeric chickpeas, asparagus, and pumpkin seeds Add firm organic tofu 4

Bronzed Chilean Sea Bass 42
lightly blackened, served with our hijiki - tamari -ginger sauce

Filet Mignon 6 oz. 38

New Zealand Eight Bone Rack of Lamb 16 oz. 43
Dijon-Guinness demi-glace

Our steaks are seasoned with salt and pepper, seared on cast iron to seal in the juices, then brushed with butter. We are not responsible for any menu items cooked medium well or well done.
Entrees are served with vegetables and a choice of potato or rice.