

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		
Steak Tartare 5 oz.*	16.95	
miso yolk, capers, scallions, anchovy, truffle oil, chili threads		
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		
Cheese Plate	15.95	
toast, nuts, dried fruits, olives, and fig sauce		
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		
Petite Bronzed Chilean Sea Bass	18.50	
lightly blackened, with our hijiki - tamari -ginger sauce		
Lobster "Escargot Style"	15.95	
Icelandic langoustine meat in garlic-parsley butter		
Seared New Bedford Sea Scallops	18.50	
baby arugula, strawberry, truffled feta, lemon & honey		
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		9
Caesar	7		14
The Iceberg	13		
iceberg lettuce, blue cheese dressing, crispy pancetta			
Spinach & Field Green	10		16
miso dressing, walnuts, dried apricots, gorgonzola & red onion			
add to any salad: shrimp 12 chicken 10 salmon 14 tuna 14			
Specials ~			
Roasted Beet Salad	12		
Spring mix, beets, feta, walnuts, pickled red onion with a tarragon vinaigrette			
Bronzed Sea Scallops	32		
finished with a mango salsa			
Five Spice Seared Snapper	29		
served with a sweet Thai chili sauce and wakame			
Shrimp & Scallop Pasta	29		
on linguine with a banana–red pepper sauce, pecorino-Romano and spinach chiffonade			
Pan Seared Local Black Grouper	32		
topped with a toasted almond-garlic aioli			
Panko Crusted Yellowtail Snapper	29		
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	
Bronzed Chilean Sea Bass	42
lightly blackened, served with our hijiki - tamari -ginger sauce	
Maple Leaf Duck Breast 6-7 oz.	30
apricot –curry sauce with sliced strawberry	
Filet Mignon 6 oz.	38
New Zealand Eight Bone Rack of Lamb 16 oz.	43
Dijon-Guinness demi-glace	
Prime Chuck Burger on Brioche	16
caramelized onions, Wisconsin cheddar, roasted onion aioli & natural cut fries	
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.	