

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 chive

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 - 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

Colossal Blue Crab Cocktail 20
mixed greens and sherry – Dijon sauce

Sauteed Crab Cake 15.95
served on our grapefruit remoulade & arugula

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

Happy Easter

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

Spinach & Field Green 10
miso dressing, walnuts, dried apricots, gorgonzola & red onion

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

Specials ~

Panko Seared North Atlantic Cod Loin 24
served on a lemon beurre blanc

Seared Sea Scallops 32
on lemon beurre blanc with roasted asparagus, dried tomatoes, kalamatas & feta

Shrimp & Scallop Pasta 29
on linguine with creamy pecorino-crack pepper sauce & fresh basil

Pretzel-Crusted Black Grouper 32
finished with a three mustard sauce

Panko Crusted Yellowtail Snapper 30
tamari beurre Blanc with wakame

Sauteed Crab Cake (2) 28
served on our grapefruit remoulade & arugula

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

Signature Dishes ~

Kona Seared Atlantic Salmon 24
pistachio – dill pesto

Sautéed Breast of Chicken “Milanese” 24
panko, egg, 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

USDA Prime Ribeye 12 oz 40
served with a creamy horseradish 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 served with vegetables and a choice of potato or rice.