

Happy Valentine's Day

Soups~

Lobster Bisque

Bermuda Fish Chowder

Salads ~

Mystic Field Green Salad

Caesar

Spinach & Field Green

miso dressing, walnuts, dried apricots, gorgonzola & red onion

Roasted Beet & Arugula Salad

beets, feta, walnuts and sherry -Dijon vinaigrette

Small Plates ~

Bread Service, Toasted 8" French Baguette

with gourmet artichoke - garlic butter

Raw Cold Water Artisan Oysters

Crab Stuffed Artichoke Bottoms

crab meat, parmesan, cream cheese and chive

Pork & Vegetable Pot Stickers

truffled -teriyaki sauce ,dried figs, wakame and green onion

Herbed Goat Cheese Spring Roll

fig -balsamic glaze with artichoke tapenade

Grilled Octopus

EVOO, spices, lemon, feta, grape tomatoes & kalamatas

Steak Tartare 5 oz.

miso yolk, capers, scallions, anchovy, truffle oil, chile threads

Asian BBQ Boneless Short Ribs

sliced, ginger - soy bbq with wakame and pickled ginger

Spicy Bronzed Ahi Tuna

rare, poke sauce, ponzu , wasabi, wakame and pickled ginger

Cheese Plate

toast, nuts, dried fruits, olives and fig sauce

Small Plates cont. ~

Escargot "Mystic Style"

baked in garlic, red wine - curry infused butter

Grilled Shrimp

spice rubbed, grilled with a roasted sweet onion aioli

PEI Mussels

EVOO, wine, garlic broth, red peppers, leeks & chorizo

Lobster "Escargot Style"

Icelandic langostino meat in a garlic - parsley butter

Colossal Blue Crab Cocktail

mixed greens and sherry - Dijon sauce

Specials ~

Black Grouper (when available)

Sautéed Shrimp & Scallops on linguine

Panko Crusted Hogfish

soy beurre blanc with wakame

Seared Sea Scallops

Maine Lobster Tails (one) (two)

6 oz. served with drawn butter

USDA Prime Ribeye 12 oz.

cowboy butter

Surf & Turf

6 oz. Maine lobster tail & 6 oz. filet mignon

Please inform your server of any food allergies. Notice: consuming raw or undercooked eggs , meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Signature Dishes ~

Kona Seared Atlantic Salmon

pistachio - dill pesto

Sautéed Breast of Chicken "Milanese"

breadcrumb, egg, capers, asparagus spears & lemon

Shrimp & Chicken "NOLA" Pasta

Cajun seared shrimp & grilled chicken over linguine with an Alfredo sauce and roasted red bell peppers

Chicken "de Chevre"

marinated grilled chicken breast with a French goat cheese, dried tomato, fresh basil finished with lemon butter sauce

Bouillabaisse

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

Prime Pork Loin Chop 12 oz.

Montreal seasoned served with horseradish cream sauce

Braised Boneless Short Ribs

Madeira- miso demi glace or Asian BBQ style

Bronzed Chilean Sea Bass

lightly blackened served with our hijiki - soy -ginger sauce

Filet Mignon 6 oz.

New Zealand Eight Bone Rack of Lamb 16 oz.

Dijon-guinness demi glace

All of 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 vegetable and choice of potato or rice.

Sides ~

Sautéed Mushrooms

Asparagus

Sautéed Spinach

Steamed Broccoli

Vegetable

Fries

Mashed Potatoes

Rice