

## 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** 13.95  
crab meat, parmesan, cream cheese and chive

**Pork & Vegetable Pot Stickers** 11.95  
truffled –teriyaki sauce ,dried figs, wakame and green onion

**Herbed Goat Cheese Spring Roll** 12.95  
fig –balsamic glaze with artichoke tapenade

**Grilled Octopus** 15.95  
EVOO, arugula, lemon, feta, dried tomatoes & kalamatas

**Steak Tartare** 5 oz. 15.95  
miso yolk, capers, scallions, anchovy, truffle oil, chile threads

**Asian BBQ Boneless Short Ribs** 12.95  
sliced, ginger – tamari bbq with wakame and pickled ginger

**Spicy Bronzed Ahi Tuna** 14.95  
rare, poke sauce, ponzu, wasabi, wakame and pickled ginger

**Cheese Plate** 14.95  
toast, nuts, dried fruits, olives and fig sauce

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

**Escargot “Mystic Style”** 12.95  
baked in garlic, red wine - curry infused butter

**Grilled Shrimp** 12.95  
spice rubbed, grilled with a roasted sweet onion aioli

**Petite Bronzed Chilean Sea Bass** 17.95  
lightly blackened served with our hijiki - tamari -ginger sauce

**Lobster "Escargot Style"** 14.95  
Icelandic langostino meat in a garlic - parsley butter

**Seared New Bedford Sea Scallops** 16.95  
baby arugula, strawberry, truffled feta, lemon & honey

## Soups ~

**Mystic Soup** 6      **Lobster Bisque** 8

**Bermuda Fish Chowder** 7

## Salads ~

**Mystic Field Green Salad** a la carte 4      entrée 9

**Caesar** 7      13

**The Iceberg** 10  
iceberg lettuce, blue cheese dressing , crispy pancetta

**Spinach & Field Green** 8      14  
miso dressing, walnuts, dried apricots, gorgonzola & red onion  
add to any salad: shrimp 10    chicken 8    salmon 12    tuna 12

## Specials ~

**Roasted Beet Salad** 11  
mixed greens, oregano- feta, tomato, pickled red onion, with a white wine -Dijon vinaigrette

**Seared Sea Scallops** 28  
coconut-clam fume, basil pesto and julienne vegetables

**Panko Crusted Hogfish** 30  
tamari beurre blanc with wakame (gluten free panko)

**Shrimp & Scallop Pasta** 28  
on linguine with a lemon -chive pesto and pecorino-romano cheese

**Grilled Swordfish** 28  
topped with a martini relish of green olives, dill, parsley, roasted red peppers, finished with a lemon beurre blanc

**Seared Mahi “Mystic Style”** 28  
artichoke quarters and our herb-garlic butter with lump blue crab meat

## Sides ~

**Sautéed Mushrooms** 5.95      **Asparagus** 5.95

**Sautéed Spinach** 5.95      **Steamed Broccoli** 5.95

**Vegetable** 5      **Fries** 5

**Mashed Potatoes** 4      **Seasoned Brown Rice** 3

## Signature Dishes ~

**Kona Seared Atlantic Salmon** 22  
pistachio – dill pesto

**Sautéed Breast of Chicken “Milanese”** 22  
GF panko, egg, capers, asparagus spears & lemon

**Shrimp & Chicken “NOLA” Pasta** 25  
Cajun seared shrimp & grilled chicken over linguine with an Alfredo sauce and roasted red bell peppers

**Chicken “de Chevre“** 24  
marinated grilled chicken breast with a French goat cheese, dried tomato, fresh basil finished with lemon butter sauce

**Bouillabaisse** 33  
lobster, shrimp, scallops, mussels, clams & fish in saffron broth

**Prime Pork Loin Chop** 12 oz. 22  
Montreal seasoned served with horseradish cream sauce

**Braised Boneless Short Ribs** 25  
Madeira- miso demi glaze or Asian BBQ style

**Buddha Bowl** 25  
organic brown rice-quinoa blend, broccoli, organic sweet corn, beets, edamame, spinach, turmeric chick peas, asparagus and pumpkin seeds      Add firm organic tofu 4

**Bronzed Chilean Sea Bass** 41  
lightly blackened served with our hijiki - tamari -ginger sauce

**Maple Leaf Duck Breast** 6-7 oz. 28  
apricot –curry sauce with sliced strawberry

**Filet Mignon** 6 oz. 36

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

**Prime Chuck Burger on Brioche** 14  
caramelized onions, Wisconsin cheddar, roasted onion aioli & natural cut fries

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.