

## Soups~

Mystic Soup 6      Lobster Bisque 8

Bermuda Fish Chowder 7

## Salads ~

Mystic Field Green Salad      al carte      entrée  
3      8

Caesar 6      12

The Iceberg 9  
iceberg lettuce, blue cheese dressing , crispy pancetta

Spinach & Field Green 7      13  
miso dressing, walnuts, dried apricots, gorgonzola & red onion  
add to any salad: shrimp 10    chicken 8    salmon 12    tuna 12

## Small Plates ~

Raw Cold Water Artisan Oysters \$ 2.75 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 glace with artichoke tapenade

Grilled Octopus 14.95  
EVOO, spices, lemon, feta, grape tomatoes & kalamatas

Steak Tartare 4 oz. 15.95  
miso yolk, capers, scallions, anchovy, truffle oil, chile threads

Asian BBQ Boneless Short Ribs 11.95  
sliced, ginger – soy 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 12.95  
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 - soy -ginger sauce

Lobster "Escargot Style" 13.95  
Icelandic langostino meat in a garlic - parsley butter

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

## Specials ~

Roasted Beet & Arugula Salad 11  
beets, feta, dried cranberries, walnuts with balsamic vinaigrette

Chicken “de Chevre“ 22  
marinated grilled chicken breast with a French goat cheese,  
dried tomato, fresh basil finished with lemon butter sauce

Spicy Garlic Shrimp 25  
garlic & soy based sauce artichokes and dried tomatoes

Shrimp & Scallop Pasta 29  
linguine , basil – rosemary pesto with Cremini mushrooms and  
pecorino-Romano cheese

Panko Crusted Triggerfish 27  
soy beurre blanc with wakame

Five Spiced Seared Sea Scallops 29  
sweet Thai chili sauce

## Sides ~

Sautéed Mushrooms 5.95      Asparagus 5.95

Sautéed Spinach 5.95      Steamed Broccoli 5.95

Vegetable 5      Fries 5

Mashed Potatoes 4      Rice 3

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 21  
pistachio – dill pesto

Sautéed Breast of Chicken “Milanese” 21  
breadcrumb, egg, capers, asparagus spears & lemon

Shrimp & Chicken “NOLA” Pasta 23  
Cajun seared shrimp & grilled chicken over linguine with an  
Alfredo sauce and roasted red bell peppers

Bouillabaisse 32  
lobster, shrimp, scallops, mussels, clams & fish in saffron broth

Prime Pork Loin Chop 12 oz. 21  
Montreal seasoned served with horseradish cream sauce

Braised Boneless Short Ribs 24  
Madeira- miso demi glace 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 39  
lightly blackened served with our hijiki - soy -ginger sauce

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

Filet Mignon 6 oz. 29.5

New Zealand Eight Bone Rack of Lamb 16 oz. 42  
Dijon-guinness demi glace

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.