

Soups~

Mystic Soup	6	Lobster Bisque	8
Bermuda Fish Chowder	7		

Salads ~

		a la carte	entrée
Mystic Field Green Salad		4	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

Small Plates ~

Bread Service, Toasted 8” French Baguette	3.00
with gourmet artichoke – garlic butter	

Raw Cold Water Artisan Oysters	\$ 2.75 ea.
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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	5 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
Icelantic langostino meat in a garlic - parsley butter	

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

Specials ~

Roasted Beet Salad	11
spring mix, beets, feta cheese, cucumber, grape tomatoes, kalamata olives with a lemon-oregano vinaigrette	

Panko Crusted Hogfish	30
tamari beurre blanc with wakame	

Cilantro Crusted Grouper	30
curried –crab sauce with spring onion & chili oil	

Sautéed Shrimp & Scallops	29
on linguine with a roasted garlic – miso puree, spinach chiffonade and pecorino -romano	

Panko & Porcini Seared Scallops	30
on a wild mushroom sauce with minced chives	

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	

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

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	

Bronzed Chilean Sea Bass	39
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.	29.5
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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.