

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

Steak Tartare 5 oz. 16.95
miso yolk, capers, scallions, anchovy, truffle oil, chili threads

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

Cheese Plate 15.95
toast, nuts, dried fruits, olives, and fig sauce

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

Petite Bronzed Chilean Sea Bass 18.50
lightly blackened, with our hijiki - tamari -ginger sauce

Lobster "Escargot Style" 15.95
Icelandic langoustine meat in a garlic-parsley butter

Seared New Bedford Sea Scallops 18.50
baby arugula, strawberry, truffled feta, lemon & honey

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

Soups ~

Mystic Soup 7 **Lobster Bisque** 8

Bermuda Fish Chowder 7

Salads ~

Mystic Field Green Salad 4 9

Caesar 7 14

The Iceberg 13
iceberg lettuce, blue cheese dressing, crispy pancetta

Spinach & Field Green 10 16
miso dressing, walnuts, dried apricots, gorgonzola & red onion
add to any salad: shrimp 12 chicken 10 salmon 14 tuna 14

Specials ~

Roasted Beet Salad 12
spring mix, parsley, mint, feta, chickpeas, pickled red onion
and walnuts with pomegranate – honey vinaigrette

Bronzed Tripletail 30
blue crab meat and lobster butter

Five Spice Seared Sea Scallops 32
wakame on a sweet Thai chili sauce

Seared Shrimp & Scallops 29
on linguine with a roasted red-banana pepper cream sauce with
chiffonade of spinach

Grilled Black Grouper 32
roasted leek - artichoke – kalamata tapenade, arugula &
lemon butter sauce

Panko Crusted Hogfish 30
tamari beurre Blanc with wakame

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 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-glaze 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

Maple Leaf Duck Breast 6-7 oz. 30
apricot –curry sauce with sliced strawberry

Filet Mignon 6 oz. 38

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

Prime Chuck Burger on Brioche 16
caramelized onions, Wisconsin cheddar, roasted onion aioli &
natural cut fries

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.