

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 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 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 - 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

Soups ~

Mystic Soup 6 Lobster Bisque 8

Bermuda Fish Chowder 7

Salads ~

Mystic Field Green Salad a la carte entrée 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

Specials ~

Beet & Arugula Salad 11
pecans, cranberries, pecorino cheese, carrots and pickled
onions with lemon vinaigrette

Rib Rub Seared Sea Scallops 28
finished on a roasted onion aioli

Panko Crusted Hogfish 30
tamari beurre blanc with wakame

Seared Shrimp & Scallops 28
on linguine with a roasted red-banana pepper cream sauce with
chiffonade of spinach

Pan Seared Local Grouper 31
littleneck clams, clam - coconut broth, cilantro, basil pesto and
julienne vegetables

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
breadcrumbs, 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. 37

New Zealand Eight Bone Rack of Lamb 16 oz. 45
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.