Appetizers ~

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

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 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

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

Specials ~

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

Pretzel Crusted Grouper 30
finished with a three mustard sauce

Shrimp & Scallop Pasta 28
on linguine with a creamy goat cheese sauce, garlic tomatoes and fresh basil

Grilled Sea Scallops 29
on lemon beurre blanc with roasted asparagus, dried tomatoes, kalamatas & feta

Panko Crusted American Red Snapper 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 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 4

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. 31

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.