

Soups~			
Mystic Soup	6	Lobster Bisque	8
Bermuda Fish Chowder	7		
Salads ~			
		al carte	entrée
Mystic Field Green Salad		3	8
Caesar		5	12
The Iceberg		8	
iceberg lettuce, blue cheese dressing , crispy pancetta			
Spinach & Field Green		6	12
miso dressing, walnuts, dried apricots, gorgonzola & red onion			
add to any salad: shrimp 10 chicken 8 salmon 11 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	13.95		
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		
Icelantic langostino meat in a garlic - parsley butter			
Seared New Bedford Sea Scallops	15.95		
baby arugula, strawberry, truffled feta, lemon & honey			

Specials ~			
Roasted Beet & Arugula Salad	11		
beets, feta, apple, pistachios, dried cranberries with balsamic vinaigrette			
Chicken “de Chevre“	21		
marinated grilled chicken breast with a French goat cheese, dried tomato, fresh basil finished with lemon butter sauce			
Cajun Soused Shrimp	25		
Cajun seasoning, sherry, clam stock, shallots and EVOO			
Shrimp & Scallop Pasta	29		
linguine , lite tomato – vegetable sauce, kalamata’s, lemon zest and shredded parmesan			
Panko Crusted Triggerfish	27		
soy beurre blanc with wakame			
Seared “ Spicy Garlic “ Sea Scallops	29		
soy - garlic sauce with Thai peanut- brussel sprout slaw			
Sides ~			
Sautéed Mushrooms	4.95	Asparagus	4.95
Sautéed Spinach	4.95	Steamed Broccoli	4.95
Vegetable	4	Fries	4
Mashed Potatoes	3	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	19		
pistachio – dill pesto			
Sautéed Breast of Chicken “Milanese”	19		
breadcrumb, egg, capers, asparagus spears & lemon			
Shrimp & Chicken “NOLA” Pasta	21		
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.	19		
Montreal seasoned served with horseradish cream sauce			
Braised Boneless Short Ribs	24		
Madeira- miso demi glace or Asian BBQ style			
Buddha Bowl	23		
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.	27		
apricot –curry sauce with sliced strawberry			
Filet Mignon 6 oz.	29.5		
New York Strip, USDA Prime 12 oz.	36		
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.			