

Appetizers ~

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

Colossal Blue Crab Cocktail 20
mixed greens and sherry – Dijon sauce

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

Asian BBQ Boneless Short Ribs 12.95
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

Lobster "Escargot Style" 13.95
Icelandic langostino meat in a garlic - parsley butter

Soups ~

Mystic Soup 6 **Lobster Bisque** 8

Bermuda Fish Chowder 7

Happy Valentines Day

Salads~

Mystic Field Green Salad 4

Caesar 7

The Iceberg 10
iceberg lettuce, blue cheese dressing , crispy pancetta

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

Specials ~

Alaskan King Crab Legs 1 lb. 69
steamed, served with drawn butter

Lobster Ravioli 30
half lobster tail finished with brandy lobster sauce

Surf & Turf 54
6 oz. Maine lobster tail & 6 oz. filet mignon

Prime New York Strip 12 oz 38
cowboy butter

Maine Lobster Tails
(one) 28 (two) 54 6 oz. served with drawn butter

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

Signature Dishes ~

Kona Seared Atlantic Salmon 22
pistachio – dill pesto

Sautéed Breast of Chicken “Milanese” 22
breadcrumb, 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

Filet Mignon 6 oz. 37

New Zealand Eight Bone Rack of Lamb 16 oz. 45
Dijon-Guinness demi glaze

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.

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