

Soups

Mystic Soup				4
Bermuda Fish Chowder bermuda dark rum and sherry pepper sauce				4
Lobster Bisque				5

Salads

	upgrade	a la cart	entree
Mystic Field Green Salad		2	6
Caesar traditional caesar with anchovy, parmesan and fried tortilla crisps	1	2	6
Grilled Apple & Gorgonzola mystic salad with grilled granny smith apples, gorgonzola cheese and cabernet vinaigrette	3	4.75	8
Spinach & Field Green with Miso tossed in a spicy miso vinaigrette with candied walnuts, dried apricots and gorgonzola cheese add grilled shrimp (5) 8 chicken (6 oz.) 6 salmon (6 oz.) 8	3	4.75	8

Small Plates

Herbed Goat Cheese Spring Roll artichoke tapenade with a fig - balsamic glaze				7
Steak Tartare miso yolk, fried capers, sliced scallion, anchovy, truffle oil, chile threads parmesan toast				9
Lump Crab Cake panko and corn tortilla crusted served on a grapefruit remoulade				7
Togorashi Seared Ahi Tuna seared rare, ponzu sauce, wasabi, wakame seaweed and pickled ginger				8
Crispy Fried Calamari served with a tomato - cherry pepper - olive sauce				7
Blue Hill Bay Mussels when available white wine & garlic broth with roasted red peppers, leeks and chorizo sausage				8
Escargots "Mystic Style" red wine, garlic, and curry infused butter				8
Spicy Garlic Shrimp garlic, white wine, dry mustard, and soy sauce				8
Lobster "Escargot Style" maine lobster meat baked in a garlic - parsley butter				9
Colossal Lump Crab Martini served on field greens with a dijon - madeira sauce				13
Cheese Plate assortment of imported cheese with toast and dried fruit				9

Small Plates

Baked Oysters spinach, applewood smoked bacon and a parmesan – mascarpone cheese blend	8
Asian BBO Boneless Short Ribs wakami salad and pickled ginger	8
Fried Green Tomatoes semolina flour dusted ,charred tomato concasse with lobster meat	7
Ahi Tuna Sashimi #1 yellowfin tuna sliced with pickled ginger, wasabi, wakami salad and soy sauce	11
Smoked Fish Spread with Yucca Chips sriracha, jalapenos and chopped scallion	7
Antipesto plate cured meat, cheeses, roasted red peppers, caper berries, chick peas, olives and toast	9
Maple Leaf Duck Breast strawberry & chipotle compote and apricot curry sauce	14
Vegetable Plate selection of fresh vegetables prepared in several different styles	13
Crab Stuffed Artichoke Bottoms lump crab meat, parmesan and cream cheese, scallions and cherry peppers	8
Shrimp Cocktail chive- brandy cocktail sauce	8
Petite Filet 4 oz. melted gorgonzola, lobster meat and garlic butter	15
Seared Sirloin Tostada rib rubbed sirloin, wonton chips, chic pea puree	9
Seared Sea Scallops semolina flour seared, garlic butter , cherry peppers and chorizo matchsticks	9
The Sandwiches	
Prime Burger caramelized onions, cheddar cheese and fries	10
Local Black Grouper Sandwich broiled, grilled or fried with remoulade, lettuce tomato and fries	mkt

Sides

Vegetable	2	Potato	2
Fries	2	Rice	2

please inform your server of any food allergies.notice: consuming raw or undercooked egg , meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

Signature Dishes

Miso Braised Boneless Beef Short Ribs with Madeira- miso demi glace	15
Grilled Breast of Chicken artichoke tapenade, feta cheese, spicy tomato – olive sauce and fried basil	15
Kona Seared Norweigen Salmon pistachio –dill pesto	15
Baked Shrimp & Scallops spicy tomato & olive sauce, feta cheese, artichokes and fried basil	21
Bronzed Chilean Sea Bass lightly blackened with a ginger - soy – hijiki sauce	24
Sauteed Grouper with bacon, grape tomatoes, capers, artichokes, chick peas and white wine sauce (piccata style is always available)	24
Sauteed Shrimp & Scallops shrimp & scallops in a banana & sweet red bell pepper cream sauce with capellini	21
Bouillabaisse lobster, shrimp, scallops, mussels, clams and assorted fish in a saffron vegetable broth	25
Alaskan Red King Crab Legs one pound harvested off the “arctic sea” fleet Alaska	28
New Zealand Rack of Lamb dijon – guinness demi glace	26
Colorado Bison Tenderloin 8 oz. horseradish sauce (suggested cooking temp rare to medium rare)	29
Angus Rib Eye kona & spice crusted horseradish sauce. ribeye will have a heavy marbling for flavor	24
Creekstone Farms New York Strip center cut all of our steaks are seasoned with salt and pepper and 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.	26
Maine Lobsters 1 ¼ lb. steamed with drawn butter	28
Lobster Thermidor tarragon,, hollandaise, and parmesan crumb	28
Maine Lobster Tail 6 oz. served with drawn butter	one 23 two 34
South African Lobster Tails 6 oz. served with drawn butter	one 25 two 39
Iowa Beef Tenderloin 6 oz. add maine lobster tail add south african lobster tail	21 34 41