
LEGAL SEA FOODS

VALENTINE'S WEEK

· Menu ·



February 10 - 17

Enjoy our feature menu that will be
love at first bite

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Valentine's Week Menu

Half Dozen Oysters* and 2 Glasses of Jeio Prosecco..... \$36
Upgrade to a full dozen oysters..... \$48

Surf & Turf Filet* with Lobster Tail..... \$64

Our Double R Ranch Twin Petit Filet Mignon brushed with garlic butter, paired with a Grilled Lobster Tail, served with crispy potato wedges and grilled asparagus

 *Recommended Wine Pairing:*

J Vineyards Pinot Noir

California 2021..... **glass \$13 | bottle \$48**

Full of flavor and freshness with hints of cranberry, cherry, and plum. The finish is balanced with notes of baking spice

Lobster Bake for Two \$98

Serves 2: Two 1 lb. steamed lobsters, served with steamers, mussels, corn, and potatoes

 *Recommended Wine Pairing:*

Yealands Sauvignon Blanc

Marlborough, New Zealand 2020..... **glass \$14 | bottle \$52**

Produced in the iconic New Zealand wine region of Marlborough, this wine is bright, refreshing, and crisp. Perfect with shellfish

King of Prussia

FEBRUARY 10 - 17

www.legalseafoods.com/valentinesweek

Before placing your order, please inform your server if a person in your party has a food allergy.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.