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**LEGAL SEA FOODS**

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**VALENTINE'S WEEK**  
**· Menu ·**



**February 10 - 17**

Enjoy our feature menu that will be  
love at first bite

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## LEGAL SEA FOODS

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# Valentine's Week Menu

Half Dozen Oysters\* and  
Half Bottle of Vollereaux Brut Reserve..... \$48

Upgrade to a full dozen oysters..... \$60

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Surf & Turf Filet\* with Lobster Tail..... \$65

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:

### ***Chehalem Pinot Noir***

Willamette Valley, Oregon 2021.....glass \$16 | bottle \$60

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

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Lobster Bake for Two ..... \$98

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

 Recommended Wine Pairing:

### ***Condes De Albarei Albariño***

Rias Baixas, Spain 2021.....glass \$14 | bottle \$52

Produced in the coastal region of north-western Spain, this wine is bright, refreshing, and crisp. Perfect with shellfish

**Short Hills**

**FEBRUARY 10 - 17**

**[www.legalseafoods.com/valentinesweek](http://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.