
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 Half Bottle Ferrari Brut.....\$48
Upgrade to a full dozen oysters..... \$60

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:*

Benton-Lane Pinot Noir

Willamette Valley, Oregon 2020/21**GLASS \$18 | BOTTLE \$68**

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:*

La Caña 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

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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.