



AUGUST 3–16, 2025

Pairs perfectly with our Sangria Sampler \$10

LEGAL RED SANGRIA

spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda

LEGAL WHITE SANGRIA

crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

DINNER: \$46 PRIX FIXE

(beverage, tax, and gratuity not included)

Starter

choose one:

CUP OF CLAM CHOWDER

our award-winning recipe

HOUSE SALAD

local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

CHICKEN WINGS

kung pao sauce (contains peanut oil)

LOBSTER LEGAL SEA-CONES

one warm butter-poached, and one traditional with lemon mayo

Main

choose one:

LEMON CAPER SOLE

WILD CAUGHT herbed rice pilaf, sautéed spinach

FISH & CHIPS

NORTH ATLANTIC wild caught, always fresh, traditional New England style or Cajun, served with french fries and coleslaw

SHELLFISH VALENCIA

saffron orzo, shrimp, mussels, clams, chorizo, peas

NORI CHILI CRUSTED SALMON*

HELGELAND COAST, NORWAY szechuan green beans with peanuts, jasmine rice, sticky soy sauce

SIRLOIN STEAK TIPS* 12oz GRILLED

DOUBLE R RANCH, WASHINGTON STATE
chilled orzo salad, steamed broccoli

Dessert

choose one:

BOSTON CREAM PIE

vanilla cream layered cake, chocolate ganache, toffee almond crunch

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

*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.*