



**DINE OUT**  
**BOSTON**  
SINCE 2001

**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.*