



**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

**LUNCH: \$32 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

**CRISPY FRIED CALAMARI**

tartar sauce

**CHICKEN WINGS**

kung pao sauce (contains peanut oil)

**Main**

*choose one:*

**WORKING PERSON'S SURF & TURF**

American wagyu hot dog, cherry pepper relish, mustard, and a stuffie, served with french fries and coleslaw

**CRISPY FISH SANDWICH**

**NORTH ATLANTIC** wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce, served with french fries and coleslaw

**SHELLFISH VALENCIA**

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

**HADDOCK, BAKED ANNA'S WAY**

**NORTH ATLANTIC** wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli

**Dessert**

**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.*