

Signature Cocktails

LEGAL RED SANGRIA 16
spanish red wine, crème de pêche, bacardi limón and raspberry rums, fresh citrus, lemon-lime soda

LEGAL WHITE SANGRIA 16
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

SPICED CIDER SANGRIA 13
calvados, orange curacao, chilled mulled cider, sauvignon blanc

SANGRIA FLIGHT 16
Legal red, Legal white, spiced cider

MAI TIKI* 16
LSF privateer barrel aged rum, myers's dark rum, orange curacao, orange, lime, orgeat (*almond*), cherry, coconut-lime egg white foam

LSF BARREL AGED RUM PUNCH* 16
LSF privateer barrel aged rum, licor 43, orange, pineapple, lime, demerara, coconut-lime egg white foam

SAGE AND SECRETS 15
LSF corazon "weller bourbon barrel aged" reposado, amaro montenegro, pineapple, sage, lime, agave

CUCUMBER CURRENT 16
hendrick's gin, muddled cucumber coins, lime, sugar, fever tree lime & yuzu soda

MANGO LEMON DROP 15
grainger's deluxe organic citrus vodka, real mango puree, lemon

PASSION FRUIT MULE 15
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

Margaritas

lime, agave, orange curacao with your choice of tequila and flavor

LSF Corazon "Weller Bourbon Barrel Aged" Reposado 15
Lunazul Blanco | Ghost "Make it Spicy!" 15
LSF Barrel-Select Patron Reposado | Casamigos Blanco 17.5
FLAVORS
Classic | Cranberry | Spiced Cider | Strawberry-Basil

LSF SIGNATURE SPICY CUCUMBER 16
ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon

MARGARITA FLIGHT 17
LSF lunazul signature, strawberry-basil, spicy cucumber

Espresso Martinis

caffè borghetti espresso liqueur, semi-rich demerara syrup, espresso with your choice of spirit

Grainger's Organic Vodka | Grainger's Vanilla Vodka 17
Tito's Vodka | Buffalo Trace Bourbon 18
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 19

MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream *1
ADD Bailey's Irish Cream *1.5

TITO'S PUMPKIN PATCH ESPRESSO 15
tito's handmade vodka, caffè borghetti espresso liqueur, real pumpkin puree, espresso

Whiskey Lovers

with your choice of whiskey

LSF Barrel-select Buffalo Trace Bourbon
Maker's Mark Bourbon
Sazerac Rye

OLD FASHIONED 14
semi-rich demerara, angostura aromatic & orange bitters

SMASH 15
fresh berries, mint, semi-rich demerara

PEACH TEA SIDECAR 16
pierre ferrand ambre, peach iced tea, lemon

Bottle | Can

ANGRY ORCHARD CRISP APPLE HARD CIDER NY 8.5

BUDWEISER | BUD LIGHT MO 8

CASTLE ISLAND KEEPER IPA MA 9

COORS LIGHT CO 8

CORONA Mexico 8.5

DUVEL STRONG PALE ALE Belgium 10.5

GUINNESS Ireland 9.5

HEINEKEN Holland 8.5

HIGH NOON HARD SELTZER CA 9

LAGUNITAS DAYTIME IPA CA 8.5

MELI GLUTEN FREE MA 9.5

NIGHT SHIFT SANTILLI IPA MA 10

OWL'S BREW HIBISCUS & RASPBERRY BOOZY TEA NY 9

SUN CRUISER ICED TEA VODKA MA 9

Draft 16oz | 23oz

NIGHT SHIFT LEGALLY HAZY MA 10 | 14
Brewed in partnership with Night Shift Brewing, our exclusive New England 'Hazy' Style IPA is bold and juicy yet sessionable.

ALLAGASH WHITE ME 10 | 14

MICHELOB ULTRA MO 8 | 12

SAMUEL ADAMS BOSTON LAGER MA 9 | 13

SAMUEL ADAMS SEASONAL MA 9 | 13

BOURQUE'S BREW 9.5 | 13.5

Crafted in collaboration with MA-based Jack's Abby and Boston hockey legend Ray Bourque, this refreshing helles-style lager boasts a round, full-bodied character with a crisp finish. \$1 from every pint sold supports the Bourque Family Foundation. Learn more: legalseafoods.com/bourques-brew



Spirit-Free

BLACKBERRY BURLESQUE 12
steeped dammann frères nuit d'été tea, real blackberry puree, ginger beer, lime

ALL DAY ROSÉ 12
fluère non-alcoholic bitter spirit, steeped dammann frères nuit d'été tea, kylie non-alcoholic sparkling rosé, soda

DIRTY SODA* 7
Pepsi | Diet Pepsi | Starry | Ginger Ale | Dr Pepper | Root Beer
Topped with creamy foam. Choose our elevated, housemade coconut-lime or vanilla foam, crafted with pasteurized egg whites for a light, airy finish.

KYLIE SPARKLING ROSÉ 12
beautifully pale pink, alcohol-free, sparkling rosé

ATHLETIC BREWING UPSIDE DAWN 9

ATHLETIC BREWING RUN WILD 9

GUINNESS ZERO 7

White

		6oz	9oz	btl
Albariño	BODEGAS LA CAÑA Rías Baixas 2024	15	20	56
Muscadet	DOMAINE DE LA QUILLA Loire 2023			44
Rosé	CHATEAU MIRAVAL Côtes de Provence 2024	18	23	68
Riesling	KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT Mosel 2022	14	19	52
Pinot Grigio	SANTA MARGHERITA Valdadige 2024	(1/2)	32	55
	TERLATO Friuli 2023	15	20	56
Pinot Gris	KING ESTATE Willamette Valley 2023	15	20	56
Sauvignon Blanc	MAURITSON Napa 2020			59
	YEALANDS Marlborough 2024	15	20	56
	CAILBOURDIN "LES CRIS" POUILLY-FUMÉ Loire 2022			65
	HONIG Napa 2024		(1/2)	35
	CLOUDY BAY Marlborough 2024	19	24	76
	CAKEBREAD North Coast 2023	19	24	76
	SAGER & VERDIER SANCERRE Loire 2024	19.5	24.5	78
Chenin Blanc	CHATEAU MONCONTOUR VOUVRAY Loire 2023			45
Chardonnay	BUEHLER Russian River 2022	14	19	52
	LOUIS LATOUR "LSF CUVÉE" Mâconnais 2023	16	21	60
	SONOMA-CUTRER "RRR" Sonoma 2023	17	22	(1/2) 33 64
	SIMONNET-FEBVRE Chablis 2023			64
	BOUCHARD AÎNÉ & FILS POUILLY-FUISSE Mâconnais 2023			65
	LA CHABLISIENNE Chablis 2021		(1/2)	37
	JORDAN Russian River 2023	19	24	76
	ROMBAUER Carneros 2023			96

Red

		6oz	9oz	btl
Pinot Noir	CHATEAU SOUVERAIN California 2023	14	19	52
	CHEHALEM Willamette Valley 2022	16	21	60
	BENTON-LANE ESTATE Willamette Valley 2023	18	23	68
	LA CREMA Sonoma Coast 2023		(1/2)	35
	BETHEL HEIGHTS Eola-Amity Hills 2022			84
Tempranillo	MUGA RESERVA Rioja 2021	18	23	68
Super Tuscan	VILLA ANTINORI ROSSO Tuscany 2022	15	20	56
Merlot	DECOY California 2022	14	19	52
Malbec	ALCANZA Mendoza 2023	15	20	56
Cabernet Sauvignon	SIMI Sonoma 2022	16	21	60
	TRIBUTE Paso Robles 2022	18	23	68
	J. LOHR "HILLTOP" Paso Robles 2022		(1/2)	35
	BUEHLER Napa Valley 2021	19	24	76
	JORDAN Alexander Valley 2020	24	29	92
Red Blend	CHAPPELLET "MOUNTAIN CUVÉE" Napa 2023	19	24	76

Sparkling

JEIO PROSECCO Valdobbiadene NV	15	56
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT Alsace NV	15	56
LAURENT-PERRIER "LA CUVÉE" BRUT NV	(1/2)	54 85
VEUVE CLICQUOT ROSÉ NV		145

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.

Not sure what to sip?
Scan to find your
perfect pairing.

