

white wine

	glass	bottle
chardonnay		
Domaine Moreau-Naudet, <i>Chablis</i> , 2010	10.00	37
Domaine Perrusset, <i>Macon-Villages</i> , 2011	10.50	38
Argyle “Nuthouse,” <i>Eola-Amity Hills</i> , 2011		42
Sonoma-Cutrer “Russian River Ranches” <i>Sonoma Coast</i> , 2012	<i>half</i>	21
Hanzell “Sebella,” <i>Sonoma</i> , 2011	12.50	49
Paul Garaudet “Vieilles Vignes” Meursault, <i>Burgundy</i> , 2006		59
Cakebread, <i>Napa Valley</i> , 2011		55
Cakebread, <i>Napa Valley</i> , 2011	<i>half</i>	30
Far Niente, <i>Napa Valley</i> , 2011		65
Kistler “Stone Flat Vineyard” <i>Russian River Valley</i> , 2011		75
Peter Michael “La Carriere,” <i>Knights Valley</i> , 2010		95

sauvignon blanc

Domaine de Brizay, Sauvignon de Haut-Poitou, <i>Loire Valley</i> , 2010	9.00	31
Domaine Fournier “Les Belles Vignes” Sancerre, <i>Loire Valley</i> , 2012	11.50	39
Domaine Fournier “Les Belles Vignes” Sancerre, <i>Loire Valley</i> , 2012	<i>half</i>	21
Cakebread, <i>Napa Valley</i> , 2012		42
Cloudy Bay, <i>Marlborough</i> , 2012	13.00	45
Rochioli, <i>Russian River Valley</i> , 2011		52

pinot grigio

Primaterra, <i>delle Venezie IGT</i> , 2012	8.75	28
Terlano, <i>Alto Adige</i> , 2012		35

chenin blanc

Ken Forrester “Old Vine Reserve,” <i>Stellenbosch</i> , 2012		29
Domaine du Viking “Tendre” Vouvray, <i>Loire Valley</i> , 2011		35

	glass	bottle
riesling		
Pegasus Bay, <i>Waipara Valley</i> , 2009	9.00	31
Lemelson Vineyards, <i>Willamette Valley</i> , 2010		39
Domaine Zind-Humbrecht “Clos Hauserer,” <i>Alsace</i> , 2006		42
Trimbach “Cuvee M,” <i>Alsace</i> , 2008		65

great shellfish wines

Muros Antigos “Loureiro” Vinho Verde, <i>Portugal</i> , 2012	8.00	25
Marquis de Goulaine “Le Puy Ferrand” Muscadet, <i>Loire Valley</i> , 2012		25
Valinas Albarino, <i>Rias Baixas</i> , 2012		33
Solosole Vermentino, <i>IGT Toscana</i> , 2012	10.00	35

sparkling wine

JCB “No. 21,” <i>Cremant de Bourgogne</i> , NV	9.50	35
Laurent-Perrier Brut, <i>Champagne</i> , NV	<i>half</i>	26
Alfred Gratien Brut, <i>Champagne</i> , NV		59
Laurent-Perrier Brut, <i>Champagne</i> , 2004		75
Veuve Clicquot “La Grande Dame,” <i>Champagne</i> , 1998		145

dry rose

Txomin Etxaniz Chakoli, <i>Spain</i> , 2012	11.00	39
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white wine flights

TERROIRS OF CHARDONNAY 10.95		
Domaine Moreau-Naudet <i>Chablis</i> , 2010		
Domaine Perrusset, <i>Macon-Villages</i> , 2011		
Hanzell “Sebella,” <i>Sonoma</i> , 2011		

GREAT SHELLFISH WINES 10.00		
Muros Antigos “Loureiro” Vinho Verde, <i>Portugal</i> , 2012		
Solosole Vermentino, <i>IGT Toscana</i> , 2012		
Cloudy Bay, <i>Marlborough</i> , 2012		

brew

draught

Allagash White 16.9 oz., ME 5.2% abv	6.25
Guinness Stout 20 oz., Ireland 4.1% abv	5.95
Harpoon IPA, MA 5.9% abv	5.75
Harpoon Seasonal, MA 5.9% abv	6.00
Harpoon Spotlight, MA ~ Ask	
Notch Session Pilsner, MA 4.0% abv	5.75
Sam Adams Boston Lager, MA 4.75% abv	5.75
Sam Adams Seasonal, MA 5.3%-5.8% abv	5.75
~ Spotlight Tap of the Month ~ Ask	

lager

Amstel Light, Holland 3.5% abv	5.50
Bud Light, USA 4.2% abv	4.95
Budweiser, USA 5.0% abv	4.95
Coors Light, USA 4.2% abv	4.95
Corona, Mexico 4.6% abv	4.95
Heineken, Holland 5.4% abv	5.50
Jack’s Abby Hoponius Union 16.9 oz., MA 6.7% abv	7.95
Miller Lite, USA 4.2% abv	4.95
Narragansett 16 oz. can, RI 5.1% abv	3.50
Pabst Blue Ribbon, USA 4.7% abv	1.95
Stella Artois, Belgium 5.2% abv	5.50

ale

Allagash Black, ME 7.5% abv	7.50
CBC Audacity of Hops 22 oz., MA 8.0% abv	14.00
Delirium Tremens, Belgium 8.5% abv	9.95
Dogfish Head 60 Minute IPA, DE 6.0% abv	6.75
Duvel, Belgium 8.5% abv	8.95
Harpoon UFO Hefeweizen, MA 5.1% abv	5.50
Kronenbourg 1664 Blanc, France 5.0% abv	5.75
Lagunitas Little Sumpin’ Sumpin’, CA 7.5% abv	5.95
Pretty Things Jack D’Or 22 oz., MA 6.4% abv	13.00
Sierra Nevada Pale Ale, CA 5.6% abv	5.50
Victory Golden Monkey, PA 9.5% abv	6.95
Wachusett Blueberry, MA 4.5% abv	5.75

non-alcoholic

O’Doul’s Amber Non-Alcoholic, USA 0.4% abv	4.50
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gluten free

New Planet Pale Ale, CO 5.0% abv	5.50
Angry Orchard Crisp Apple Cider, OH 5.0% abv	5.50

surrender

cognac

Courvoisier VSOP	11.50
Pierre Ferrand Ambre	10.50
Hennessy VSOP	11.50
Remy Martin VSOP	11.50
Remy Martin XO	22.95

small batch bourbon & single barrel

LSF barrel-selected	
Eagle Rare 10 year	8.50
Knob Creek 9 year	9.50
Woodford Reserve	9.50
Blanton’s Single Barrel	9.50

single malt scotch/blends

Glenfiddich 12 year	11.95
Glenlivet 12 year	11.95
Glenmorangie 10 year	11.95
Lagavulin 16 year	11.95
Macallan 12 year	11.50
Macallan 18 year	24.95
Macallan 25 year	75.00
Oban 14 year	11.95
Bunnahabhain 12 year	9.50
Johnnie Walker Blue	27.50

irish whiskey

Midleton Rare	19.95
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tequila

LSF barrel-selected Corazon Añejo	9.95
Patrón Silver	9.95
Patrón Reposado	10.95
Patrón Añejo	11.95
Patrón Tequila Flight	13.95
a 1oz pour of each	

rum

El Dorado 12 Year Demerara	9.25
Ron Zacapa Centenario 23 Year Old	10.95

concoct

House Specialties

Apple Sangria 11

Absolut Orient Apple Vodka, Domaine de Canton Ginger liqueur, Gekkeikan plum wine, sparkling apple cider, cinnamon

White Sangria 11

St. Germain Elderflower liqueur, Skyy Citrus, sauvignon blanc, lemonade, lemon bitters, lemon-lime soda

Legal Sangria 11

Spanish red wine, Cruzan Citrus and Raspberry Rums, Merlet Crème de Peche, lemon-lime soda and fresh fruit

Deadrise 10

American Harvest Organic Vodka, muddled cucumber, lime and grapefruit bitters

Scotch Apple 12

Chivas Regal 12 Year Blended Scotch, apple, bitters

“Old Fashioned” Old Fashioned 10

LSF barrel-selected Eagle Rare 10 Year Bourbon, sugar, orange bitters, Angostura bitters

Cranberry Margarita 10

LSF barrel-selected Corazon LSF Anejo Tequila, Del Maguey Crema Mezcal, cranberry, lime

Patrón Margarita Real 12

Patrón Reposado Tequila, Patrón Citrónge, lime cordial, fresh squeezed lemon juice

Pomegranate Lemon Drop 10

Absolut Citron Vodka, pomegranate and citrus

Mojito 9

LSF exclusive El Dorado 5 Year Demerara Rum, mint, lime, soda

Cocktails

Boston Tea Party 12

Firefly Sweet Tea Vodka, El Dorado 12 Year Demerara Rum, Benedictine, lemon, bitters

Spiced Pineapple Daiquiri 10

Plantation 3 Star Rum, Plantation Original Dark Rum, pineapple, lime, nutmeg

Kentucky Maple Manhattan 12

Woodford Reserve Bourbon, sweet vermouth, Vermont maple syrup, bitters

Anjou Pear 12

Grey Goose Poire Vodka, St. Germain Elderflower liqueur, Pierre Ferrand Ambre, lemon, sugar

Espresso Martini 11

Stoli Vanil Vodka, Baileys Irish Cream, Luxardo Espresso liqueur, espresso

Hot Drinks

Mexican Coffee 9

Patrón X/O Café, cinnamon, coffee and whipped cream

Hot Buttered Rum 8

El Dorado LSF 5 yr., Plantation Original Dark, spice box syrup, butter and allspice

Honey Apple Warmer 8

Barenjager Honey Liqueur, Laird’s AppleJack, spice box syrup, citrus and cloves

Hot Toddy 8

Eagle Rare 10 yr. Barrel Selected Bourbon, honey, lemon and cloves

red wine

pinot noir

	glass	bottle
DeLoach “Block 1950,” <i>Sonoma Coast</i> , 2012	11.50	39
Elk Cove Vineyards, <i>Willamette Valley</i> , 2011		45
Bethel Heights, <i>Willamette Valley</i> , 2011	<i>half</i>	25
Pegasus Bay, <i>Waipara Valley</i> , 2010		55
Louis Jadot Beaune 1er Cru, <i>Burgundy</i> , 2009		59
Breggo “Ferrington Vineyard,” <i>Anderson Valley</i> , 2009		65
Patz & Hall “Hyde Vineyard,” <i>Carneros</i> , 2011		85

spanish varieties & blends

Beso de Vino “Seleccion,” <i>Carinena</i> , 2010	8.00	25
Borsao “Tres Picos” Garnacha, <i>Campo de Borja</i> , 2011	9.00	31
Muga Reserva Rioja, <i>Spain</i> , 2008	<i>half</i>	21

rhone varieties & blends

Bonny Doon “Fish Out of Water,” <i>Monterey</i> , 2010		25
Tessellae “Vieilles Vignes” Carignan, <i>Cotes Catalanes</i> , 2010	9.00	31
Rudi Schultz Syrah, <i>Stellenbosch</i> , 2008		45

italian varieties

Ascheri “Fontanelle” Barbera d’Alba, <i>Piedmont</i> , 2011	9.00	31
Altesino Brunello di Montalcino, <i>Tuscany</i> , 2008		75

zinfandel

Seghesio Family Vineyards, <i>Sonoma County</i> , 2011	9.50	35
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malbec

Emiliana “Natura,” <i>Rapel Valley</i> , 2011	10.00	35
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merlot

Edna Valley, <i>Central Coast</i> , 2011	9.50	35
St. Francis, <i>Sonoma County</i> , 2010	<i>half</i>	23
Shafer, <i>Napa Valley</i> , 2011		65

carmenere blend

Lapostolle “Clos Apalta” <i>Colchagua Valley</i> , 2009		95
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cabernet sauvignon & cabernet franc

Domaine des Ormes Cabernet Franc, <i>Saumur</i> , 2010	8.50	29
Buitenverwachting Cabernet Franc, <i>Constantia</i> , 2007		35
Valentin Bianchi, <i>Mendoza</i> , 2009	10.00	37
Buehler, <i>Napa Valley</i> , 2010	12.00	42
Andrew Will Cabernet Franc, <i>Columbia Valley</i> , 2010		45
Hess “Allomi Vineyard,” <i>Napa Valley</i> , 2010	<i>half</i>	25
Santa Rita “Triple C,” <i>Maipo Valley</i> , 2007		55
Jordan, <i>Alexander Valley</i> , 2009		65
Chimney Rock “Stags Leap District,” <i>Napa Valley</i> , 2009		75
Chimney Rock “Stags Leap District,” <i>Napa Valley</i> , 2009	<i>half</i>	39
Dunn “Howell Mountain,” <i>Napa Valley</i> , 2005		125

red wine flight

RED WINE WITH FISH	9.50	
DeLoach “Block 1950” Pinot Noir, <i>Sonoma Coast</i> , 2012		
Borsao “Tres Picos” Garnacha, <i>Campo de Borja</i> , 2011		
Tessellae “Vieilles Vignes” Carignan, <i>Cotes Catalanes</i> , 2010		

seafood bar

Buy the Piece

lemon, cocktail and mignonette

Raw Oysters* 2.45

Raw Clams* 1.50

Shrimp Cocktail 2.50

Shellfish Tower* small 24.95 large 48.95
freshly shucked, chilled raw shellfish

Blackened Raw* Tuna Sashimi 10.95
chili garlic vinaigrette, wasabi sauce

Crab Cocktail 11.95
jumbo lump crab, cherry tomato, kalamata olives, remoulade

chowders & salads

Legal's Famous Clam Chowder 5.25 cup 7.50 bowl

Caesar Salad creamy dressing, croutons, parmesan 7.95

Red Salad 7.95
radicchio, crumbled gorgonzola, candied pecans, dried cherries,
balsamic vinaigrette

Big Green Salad 6.95
roasted shallot vinaigrette, crispy chick peas

Tuna* Niçoise Salad 14.95
roasted green beans, tomatoes, hard cooked egg, olives

Tortilla, Apple and Goat Cheese Salad 6.95
avocado, roasted red peppers and chipotle orange dressing

sandwiches

Niman Ranch Burger* hand packed all natural beef 10.95
(can be undercooked upon request)
"finest tasting meat in the world, period!"
add smoked bacon or aged cheddar 1.00

Crabmeat Roll 16.95
delicate Maine crabmeat on a warm buttery bun

Grilled Cheese and Braised Beef Sandwich 11.95
cup of cream of tomato soup, basil oil, house cut potato chips

starters

Sautéed Mussels yellow curry, pineapple, tomato and cilantro 10.95

Crispy Montauk Calamari hot vinegar peppers, garlic aioli 10.95

Buffalo Popcorn Shrimp avocado, blue cheese, celery 9.95

Beef Brisket Bun pickled cucumbers, hoisin sauce 9.95

Sweet & Spicy Ribs cumin carrot cabbage slaw 9.95

Turkish Lamb Pizza fennel spiced yogurt 9.95

Lettuce Wraps marinated steak, kim chi, scallion ginger sauce 8.95

Shrimp Wontons steamed or fried with dipping sauce 9.95

Steamed Edamame tossed with seasoned salt 4.95

Kimchi Double Dog pretzel roll, coleman's mustard 10.95

Lobster Wrap...Market Price
freshly shucked native lobster, avocado, bacon
and chipotle mayo on grilled flatbread

Truffled Chicken Salad Wrap 11.95
applewood smoked bacon

Tuna Burger chili sambal, roasted pepper aioli 13.95

mains

Hoisin Glazed Faroe Island Salmon 18.95
hoisin sauce and vegetable pad thai with crushed peanuts

Fruits de Mer 19.95
shrimp, scallops, mussels, clams, tomato saffron broth, fettuccini

Wood Grilled BBQ Steak Tips* 18.95
sweet potato fries, garlicky spinach

Fried Chicken 17.95
house baked beans, cole slaw

Baja Fried Fish Tacos 13.95
guacamole, pickled cabbage, black beans and rice

Truffled Lobster Mac and Cheese...Market Price
cavatappi, peas, cheddar and fontina cheese sauce

LTK Paella 20.95
fish, shellfish, grilled chicken and chorizo
in a roasted tomato broth over saffron risotto

Kung Pao Shrimp Wok 17.95
stir fried peppers, bean sprouts, grilled pineapple, peanuts
in a spicy garlic sauce

Angry Lobster...Market Price
red chili flakes, butternut squash and kale, basil and brown rice

Mahi Mahi Agrodolce 23.95
roasted root vegetable farro salad and sautéed kale

Sautéed Day Boat Sole 22.95
sautéed spinach and lemon caper butter

Open Faced Crab Cake Sandwich 15.95
fried egg*, asparagus and mixed green salad, pancetta,
lemon aioli

Fish and Chips 15.95
slaw, pickles, onion strings and hand cut fries

mix and match

grill it ~ bake it ~ crumb it
you pick ~ 2 sides ~ 1 sauce

Sea Scallops...Market Price

Boston Scrod 17.95

Rainbow Trout 19.95

Shrimp 18.95

Tuna*...Market Price
cooked medium rare

Faroe Island Salmon 18.95

Mahi Mahi 23.95

add a skewer of shrimp for 6.50 or scallops for 7.95

Sauces

lemon caper

wasabi cream

Shandong

hoisin sauce

Sides (additional sides 3.95)

sautéed spinach

sweet potato fries

seaweed salad

fried pickles

brown rice

bacon braised brussels sprouts

roasted root vegetable farro salad

creamy cheddar polenta

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your chances for a foodborne illness. More information for alternative choices is available upon request.

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