

STARTERS

Blackened Raw Tuna* "Sashimi" 14.95 🌿
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 14.95 🌿

Crispy Montauk Calamari 11.95

- regular 🌿
- Rhode Island style (hot peppers and garlic) 🌿
- Thai style (pineapple and peanuts)

Fried Pickles 2.95 🌿

New England Fried Clams 14.95 🌿
whole-bellied, sweet & petite

Sweet and Spicy Ribs 9.95 🌿
cumin carrot cabbage slaw

Bang Bang Cauliflower kung pao 5.95

Warm Spinach and Feta Dip 6.95
whole wheat pita chips

Legal's Signature Crab Cake 15.50
jumbo lump crab, mustard sauce, seasonal salad

Crab Quesadilla 13.95
corn relish, avocado cream

Buffalo Shrimp 10.95 🌿
avocado, blue cheese, celery hearts

PIZZA

White Clam 10.95
pancetta and arugula

Crab & Pepperoni 11.95
mozzarella, peppadew peppers

Wild Mushroom & Lobster...Market Price
farm fresh heirloom egg

Chipotle BBQ Chicken Pizza 11.95
cheddar, gouda, jalapeno jam, bacon, grilled onions, kale

ON THE HALF SHELL

pure, natural and shucked to order

Raw Oysters* all oysters 2.50 🌿

Raw Clams* all clams 1.75 🌿
• Littlenecks
• Cherrystones

Shellfish Platter* small 24.95 large 48.95 🌿
freshly shucked chilled raw shellfish

Baked Oysters 12.95
spinach, cheese, crumbs, herbsaint

Fried Oysters 12.95 🌿
pickle relish, bbq aioli, cole slaw

Grilled Oysters 12.95 🌿
garlic butter, romano

Steamers 12.95 🌿
thyme, garlic and white wine

Sautéed Mussels 11.95 🌿
1 1/2 pounds with garlic, white wine, crushed red pepper

SOUPS & SALADS

New England Clam Chowder mug 6.95

Lobster Bisque mug 9.95

Seasonal Salad 5.95

Caesar Salad 7.95 🌿
romaine hearts, croutons, shaved pecorino, creamy dressing*

Chopped Greek Salad 8.95 🌿
olives, cucumbers, tomatoes, chick peas and feta

Big Green Salad 6.95 🌿
roasted shallot vinaigrette, crispy chick peas

Top any of the above salads with:

- Grilled Chicken 5.00 *additional* 🌿
- Maine Crabmeat 9.00 *additional* 🌿
- Grilled Shrimp 8.00 *additional* 🌿
- Grilled Salmon 10.00 *additional* 🌿
- Lobster Salad...Market Price 🌿

Crabmeat Salad 15.95 🌿
avocado, tomato, cucumbers, egg, whole grain mustard dressing

CLASSICS

Legal's Signature Crab Cake 16.95
jumbo lump crab cake, mustard sauce, seasonal salad, choice of one house side

Everything Spiced Tuna* 17.50 🌿
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Anna's Baked Boston Scrod 17.95 🌿
seasoned crumbs and tomato

Seafood Casserole 15.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter or cream sauce, choice of one house side

Shrimp Scampi 15.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

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

Portuguese Fisherman's Stew 16.50
whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

Legal Lobsters 🌿
from crisp, cold north atlantic waters

steamed...Market Price

- 1.25-1.50 lb.
- 1.50-1.75 lb.
- 2.00-2.50 lb.

Lobster Bake...Market Price 🌿
chowder, steamers, mussels, chouriço, corn and 1- 1.25 lb lobster

OPEN FLAME GRILL

comes with choice of two house sides or opt for two premium sides for an additional 1.50 each

Rainbow Trout 16.95 🌿

Yellowfin Tuna*...Market Price 🌿

Shrimp 17.50 🌿

Sea Scallops...Market Price 🌿

HOUSE SIDES a la carte house sides 4.50

jasmine rice 🌿
sautéed spinach 🌿
seaweed salad
sweet potato mash 🌿
broccoli 🌿
french fries 🌿
onion strings
cole slaw 🌿

Faroe Island Salmon 18.95 🌿

Swordfish Kabobs 20.95 🌿

Steak* Tips 15.95 🌿

add a skewer of shrimp for 6.50 🌿

PREMIUM SIDES a la carte premium sides 5.50

roasted mushrooms 1.50 🌿
confit shallots, herb oil, garlic butter

sautéed kale 1.50 🌿
honey yogurt, roasted peanuts

creamed corn 1.50 🌿
bacon, basil, pecorino romano

SANDWICHES & TACOS

Lobster Roll...Market Price 🌿
fries and cole slaw

Crabmeat Roll fries and cole slaw 16.95 🌿

Tuna Burger 13.95

Crispy Fish Sandwich 11.50 🌿
tartar sauce, lettuce and tomato

Legal's Crab Cake 16.95
jumbo lump crab on a bun with mustard sauce

BBQ Chicken 11.95 🌿
bacon, cheddar, corn salsa, onion strings

Creekstone Burger* 11.95 🌿

Grilled Salmon Reuben 13.95 🌿
Russian dressing, gouda and cole slaw

Crispy Fish Tacos 13.95
avocado, pickled cabbage, chipotle mayo, black beans and rice

Chipotle Lime Shrimp Tacos 15.95
salsa verde, queso fresco, roasted corn salsa

CRISPY FRIED

fries and cole slaw

Fish & Chips 15.95 🌿

Shrimp 17.50 🌿

Sea Scallops...Market Price 🌿

New England Clams 18.50 🌿
whole-bellied, sweet & petite

Cod Fillet 17.95 🌿

🌿 can be prepared without gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

HOUSE SPECIALTIES time honored

Strawberry Sangria 11

Skyy Wild Strawberry Vodka, Massenez Creme de Fraise, Campari, botanicals, moscato, lemon, sugar

White Sangria 11

St. Germain Elderflower liqueur, Skyy Citrus Vodka, 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, fresh fruit

"Old Fashioned" Old Fashioned 10

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

Bloody Mary 9

Sobieski Vodka and our world famous bloody mary mix
- add 1 cocktail shrimp 2.95

SOURS tart, delicious

El Camino 11

Del Maguey Crema Mezcal, Marie Brizard Creme de Cacao, fresh pineapple, lemon, xocolatl mole bitters, crushed ice

Raspberry Mule 10

Russian Standard Original Vodka, Combiar Framboise, Chambord, ginger beer, lime, crushed ice

Chartreuse Smash 14

Green Chartreuse, lemon, mint, sugar, crushed ice

Mai Tai 10

LSF exclusive El Dorado 5 Year Demerara Rum, Plantation Original Dark Rum, almond essence, lime cordial, tiki bitters

Patrón Margarita Real 12

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

COCKTAILS so sophisticated

Guava Daiquiri 10

Plantation 3 Star Rum, Malibu, guava, fresh pineapple, lime

Fresh Watermelon Crush 10

Russian Standard Original Vodka, fresh watermelon, sugar

HIGHBALLS tall, cool

Chronic Iced Tea 11

Pierre Ferrand Ambre Cognac, Merlet Crème de Peche, peach sweet tea

Blueberry Collins 10

Stoli Blueberi Vodka, botanicals, blueberry, almond, lemon, soda

Cucumber Cooler 10

American Harvest Organic Vodka, muddled cucumber, lime, grapefruit bitters, lemon-lime soda

BEER

DRAFT

Lagunitas Czech Pils	CA	6.2% abv	5.95
Allagash White 16.9 oz.	ME	5.0% abv	6.50
Sam Adams Seasonal	MA	5.3-5.8% abv	5.95
Cambridge Brewing Co. Amber	MA	4.9% abv	5.95
Jack's Abby Hoponius Union	MA	6.7% abv	6.50
Harpoon IPA	MA	5.9% abv	5.95
Slumbrew Porter	MA	6.5% abv	6.50

Spotlight Draft - please ask

BOTTLED

lager

Bud Light	MO	4.2% abv	5.25
Budweiser	MO	5.0% abv	5.25
Coors Light	CO	4.2% abv	5.25
Amstel Light	Holland	4.2% abv	5.75
Heineken	Holland	5.4% abv	5.75
Corona	Mexico	4.6% abv	5.75
Yuengling Lager	PA	4.4% abv	5.25

ale

Julius Echter Hefe-Weiss	Bavaria	4.9% abv	6.95
Delirium Tremens	Belgium	8.5% abv	9.95
Stone Pale Ale	CA	5.4% abv	6.50
Lagunitas IPA	CA	6.2% abv	5.95
Troegs Perpetual IPA	PA	7.5% abv	5.95
Dogfish Head Indian Brown	DE	7.2% abv	6.95
Allagash Black	ME	7.5% abv	7.50

gluten free

New Planet Pale Ale	CO	5.0% abv	5.95
Angry Orchard Crisp Apple Cider	OH	5.0% abv	5.50

non-alcoholic

St. Pauli Girl	Germany	0.5% abv	4.95
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WINES

SPARKLING

		glass	half	bottle
Cava	Kila Brut, <i>Penedes</i> , NV	9.00		31
Prosecco	Caposaldo, <i>Veneto</i> , NV			31
Cremant de Bourgogne	JCB "No. 21," <i>Burgundy</i> , NV	10.50		35
Champagne	Louis Roederer Brut, <i>France</i> , NV	14.00	31	59
	Laurent-Perrier Brut, <i>France</i> , 2004			85

WHITE

Vinho Verde	J.M. Fonseca "Twin Vines," <i>Portugal</i> , NV			25
Muscadet	Marquis de Goulaine "Le Puy Ferrand," <i>Loire Valley</i> , 2013	8.50		27
Albariño	Bodegas La Cana, <i>Rias Baixas</i> , 2013	10.50	18	35
Chardonnay	Nozzole "Le Bruniche," <i>Toscana</i> , 2013	10.50		35
	JJ Vincent, Pouilly-Fuisse "Marie Antoinette," <i>Burgundy</i> , 2012		21	39
	Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i> , 2012	12.00	23	42
	Melville, <i>Sta. Rita Hills</i> , 2013	12.50		45
	Leeuwin "Prelude" <i>Margaret River</i> , 2011			49
	Stag's Leap Wine Cellars "Karia," <i>Napa Valley</i> , 2012			52
	Patz & Hall, <i>Sonoma Coast</i> , 2012			55
	Cakebread, <i>Napa Valley</i> , 2013	16.50	31	59
	Kistler "Les Noisetiers," <i>Sonoma Coast</i> , 2012			75
Sauvignon Blanc	Pighin, <i>Grave del Friuli</i> , 2012	9.50		31
	Manawa, <i>Marlborough</i> , 2013	10.50		35
	Sancerre, <i>Domaine de la Perriere</i> , <i>Loire Valley</i> , 2013	12.00		42
	Cliff Lede, <i>Napa Valley</i> , 2013	12.00		45
	Cloudy Bay, <i>Marlborough</i> , 2013	13.50		48
Pinot Gris	Trimbach "Reserve," <i>Alsace</i> , 2011	11.50		39
Pinot Grigio	Bollini, <i>Trentino</i> , 2012	9.00		29
	Santa Margherita, <i>Valdadige</i> , 2013	12.50	23	42
Riesling	Milbrandt "Traditions," Evergreen Vineyard, <i>Columbia Valley</i> , 2013	9.50		31
	Leeuwin Estate "Art Series," <i>Margaret River</i> , 2013	10.50		35.
Chenin Blanc	Vouvray, <i>Domaine du Viking</i> "Tendre," <i>Loire Valley</i> , 2012	10.50		35
Muscat	Michele Chiarlo, <i>Moscato d'Asti</i> "Nivole," <i>Piemonte</i> , 2013	9.00	18	

ROSÉ

Dry Rosé	Sancerre, <i>Le Roi des Pierres</i> , <i>Loire Valley</i> , 2013	10.50		35
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RED

Pinot Noir	DeLoach "Block 1950," <i>Sonoma Coast</i> , 2013	11.50		39
	R. Stuart "Vignette," <i>Willamette Valley</i> , 2011			45
	Melville Estate, <i>Sta. Rita Hills</i> , 2012		31	55
	EnRoute "Les Pommiers," <i>Russian River Valley</i> , 2012	15.50		60
	Patz & Hall, <i>Sonoma Coast</i> , 2012			35
	Paul Hobbs, <i>Russian River Valley</i> , 2012			75
Garnacha	Borsao "Tres Picos," <i>Campo de Borja</i> , 2012	9.00		29
Syrah	Beckmen Vineyards "LSF Cuvee," <i>Santa Ynez Valley</i> , 2010	10.50		35
Sangiovese	Chianti Classico, <i>Villa Nozzole</i> , <i>Toscana</i> , 2010	11.00		39
Tempranillo	Rioja Reserva, <i>Muga</i> , <i>Spain</i> , 2010		23	42
Malbec	Anoro "El Regalo," <i>Mendoza</i> , 2013	10.50		35
	Terrazas de los Andes, <i>Lujan de Cuyo</i> , 2011		21	
	Vina Cobos "Bramare" by Paul Hobbs, <i>Lujan de Cuyo</i> , 2011			55
Merlot	The Crusher "Wilson Vineyard," <i>Clarksburg</i> , 2012	10.00		33
	St. Francis, <i>Sonoma</i> , 2011		25	
Cabernet Franc	Domaine des Ormes Saumur, <i>Loire Valley</i> , 2010	8.50		28
Cabernet Sauvignon & Meritage Blends	Vega Sindoa, <i>Navarra</i> , 2012	10.50		35
	Buehler, <i>Napa Valley</i> , 2012	12.50		45
	Terlato "Cardinal's Peak" Meritage, <i>Napa Valley</i> , 2009			55
	Jordan, <i>Alexander Valley</i> , 2010			69
	Chimney Rock, Stags Leap District, <i>Napa Valley</i> , 2010			78
	Chimney Rock, Stags Leap District, <i>Napa Valley</i> , 2009		39	
	Caymus "Special Selection," <i>Napa Valley</i> , 2011			135

WINE FLIGHTS flights are 2 oz. pours of each wine

Terroirs of Sauvignon Blanc 11.75

Sancerre, *Domaine de la Perriere*, *Loire Valley*, 2013
Manawa, *Marlborough*, 2013
Cliff Lede, *Napa Valley*, 2013

Red Wine with Fish 9.75

DeLoach "Block1950" Pinot Noir, *Sonoma Coast*, 2013
Borsao "Tres Picos" Garnacha, *Campo de Borja*, 2012
Domaine des Ormes Saumur, *Cabernet Franc*, *Loire Valley*, 2010

STARTERS

Blackened Raw Tuna* "Sashimi" 14.95 🌿
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 14.95 🌿

Crispy Montauk Calamari 11.95

- regular 🌿
- Rhode Island style (hot peppers and garlic) 🌿
- Thai style (pineapple and peanuts)

Fried Pickles 2.95 🌿

New England Fried Clams 14.95 🌿
whole-bellied, sweet & petite

Sweet and Spicy Ribs 9.95 🌿
cumin carrot cabbage slaw

Bang Bang Cauliflower kung pao 5.95

Warm Spinach and Feta Dip 6.95
whole wheat pita chips

Legal's Signature Crab Cake 15.50
jumbo lump crab, mustard sauce, seasonal salad

Crab Quesadilla 13.95
corn relish, avocado cream

Buffalo Shrimp 10.95 🌿
avocado, blue cheese, celery hearts

PIZZA

White Clam 10.95
pancetta and arugula

Crab & Pepperoni 11.95
mozzarella, peppadew peppers

Wild Mushroom & Lobster...Market Price
farm fresh heirloom egg

Chipotle BBQ Chicken Pizza 11.95
cheddar, gouda, jalapeno jam, bacon, grilled onions, kale

ON THE HALF SHELL

pure, natural and shucked to order

Raw Oysters* all oysters 2.50 🌿

Raw Clams* all clams 1.75 🌿

- Littlenecks
- Cherrystones

Shellfish Platter* small 24.95 large 48.95 🌿
freshly shucked chilled raw shellfish

Baked Oysters 12.95
spinach, cheese, crumbs, herbsaint

Fried Oysters 12.95 🌿
pickle relish, bbq aioli, cole slaw

Grilled Oysters 12.95 🌿
garlic butter, romano

Steamers 12.95 🌿
thyme, garlic and white wine

Sautéed Mussels 11.95 🌿
1 1/2 pounds with garlic, white wine, crushed red pepper

SOUPS & SALADS

New England Clam Chowder mug 6.95

Lobster Bisque mug 9.95

Seasonal Salad 5.95

Caesar Salad 7.95 🌿
romaine hearts, croutons, shaved pecorino, creamy dressing*

Chopped Greek Salad 8.95 🌿
olives, cucumbers, tomatoes, chick peas and feta

Big Green Salad 6.95 🌿
roasted shallot vinaigrette, crispy chick peas

Top any of the above salads with:

- Grilled Chicken 5.00 additional 🌿
- Maine Crabmeat 9.00 additional 🌿
- Grilled Shrimp 8.00 additional 🌿
- Grilled Salmon 10.00 additional 🌿
- Lobster Salad...Market Price 🌿

Crabmeat Salad 15.95 🌿
avocado, tomato, cucumbers, egg, whole grain mustard dressing

OPEN FLAME GRILL

comes with choice of two house sides or opt for two premium sides for an additional 1.50 each

Rainbow Trout 18.95 🌿

Yellowfin Tuna*...Market Price 🌿

Faroe Island Salmon 18.95 🌿

Shrimp 21.95 🌿

Sea Scallops...Market Price 🌿

Swordfish Kabobs 26.95 🌿

Steak* Tips 18.95 🌿

Mesquite BBQ Ribs & Shrimp 25.95

add a skewer of shrimp for 6.50 🌿

HOUSE SIDES a la carte house sides 4.50

jasmine rice 🌿
sautéed spinach 🌿
seaweed salad
sweet potato mash 🌿
broccoli 🌿
french fries 🌿
onion strings
cole slaw 🌿

PREMIUM SIDES a la carte premium sides 5.50

roasted mushrooms 1.50 🌿
confit shallots, herb oil, garlic butter

sautéed kale 1.50 🌿
honey yogurt, roasted peanuts

creamed corn 1.50 🌿
bacon, basil, pecorino romano

CLASSICS

Legal's Signature Crab Cake Combo 29.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Legal's Signature Crab Cakes 28.95
two jumbo lump crab cakes, mustard sauce, seasonal salad

Lemon Caper Grey Sole 23.95 🌿
lemon beurre blanc, jasmine rice, sautéed spinach

Everything Spiced Tuna*...Market Price 🌿
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Seafood Casserole 20.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter or cream sauce, choice of one house side

Shrimp Scampi 22.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Fish in a Bag 17.95 🌿
steamed cod, zucchini, artichoke hearts, cherry tomato, basil butter

Anna's Baked Boston Scrod 21.95 🌿
seasoned crumbs and tomato

Roasted Half Chicken 19.95
mashed sweet potato, chef's vegetable, herb chicken jus

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

Cioppino 22.95 🌿
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

Lobster Ravioli "Fra Diavolo" 24.95
spicy plum tomato broth, garlic croustade, fresh parsley

Legal Lobsters...Market Price 🌿
from crisp, cold north atlantic waters steamed

- 1.25-1.50 lb.
- 1.50-1.75 lb.
- 2.00-2.50 lb.

Lobster Bake...Market Price 🌿
chowder, steamers, mussels, chouriço, corn and 1- 1.25 lb lobster

CRISPY FRIED

fries and cole slaw

Fisherman's Platter 27.95 🌿
shrimp, scallops, calamari, clams & whitefish

New England Clams 24.95 🌿
whole-bellied, sweet & petite

Shrimp 21.95 🌿

Sea Scallops...Market Price 🌿

Fish & Chips 15.95 🌿

Cod Fillet 20.95 🌿

SANDWICHES & TACOS

Lobster Roll...Market Price 🌿
fries and cole slaw

Crabmeat Roll fries and cole slaw 16.95 🌿

Tuna Burger 13.95

Creekstone Burger* 11.95 🌿

Blackened Swordfish Tacos 16.95
avocado, pickled cabbage, chipotle mayo, black beans and rice

Chipotle Lime Shrimp Tacos 15.95
salsa verde, queso fresco, roasted corn salsa

🌿 can be prepared without gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

HOUSE SPECIALTIES time honored

Strawberry Sangria 11

Skyy Wild Strawberry Vodka, Massenez Creme de Fraise, Campari, botanicals, moscato, lemon, sugar

White Sangria 11

St. Germain Elderflower liqueur, Skyy Citrus Vodka, 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, fresh fruit

"Old Fashioned" Old Fashioned 10

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

Bloody Mary 9

Sobieski Vodka and our world famous bloody mary mix
- add 1 cocktail shrimp 2.95

SOURS tart, delicious

El Camino 11

Del Maguey Crema Mezcal, Marie Brizard Creme de Cacao, fresh pineapple, lemon, xocolatl mole bitters, crushed ice

Raspberry Mule 10

Russian Standard Original Vodka, Combiar Framboise, Chambord, ginger beer, lime, crushed ice

Chartreuse Smash 14

Green Chartreuse, lemon, mint, sugar, crushed ice

Mai Tai 10

LSF exclusive El Dorado 5 Year Demerara Rum, Plantation Original Dark Rum, almond essence, lime cordial, tiki bitters

Patrón Margarita Real 12

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

COCKTAILS so sophisticated

Guava Daiquiri 10

Plantation 3 Star Rum, Malibu, guava, fresh pineapple, lime

Fresh Watermelon Crush 10

Russian Standard Original Vodka, fresh watermelon, sugar

HIGHBALLS tall, cool

Chronic Iced Tea 11

Pierre Ferrand Ambre Cognac, Merlet Crème de Peche, peach sweet tea

Blueberry Collins 10

Stoli Blueberi Vodka, botanicals, blueberry, almond, lemon, soda

Cucumber Cooler 10

American Harvest Organic Vodka, muddled cucumber, lime, grapefruit bitters, lemon-lime soda

BEER

DRAFT

Lagunitas Czech Pils	CA	6.2% abv	5.95
Allagash White 16.9 oz.	ME	5.0% abv	6.50
Sam Adams Seasonal	MA	5.3-5.8% abv	5.95
Cambridge Brewing Co. Amber	MA	4.9% abv	5.95
Jack's Abby Hoponius Union	MA	6.7% abv	6.50
Harpoon IPA	MA	5.9% abv	5.95
Slumbrew Porter	MA	6.5% abv	6.50

Spotlight Draft - please ask

BOTTLED

lager

Bud Light	MO	4.2% abv	5.25
Budweiser	MO	5.0% abv	5.25
Coors Light	CO	4.2% abv	5.25
Amstel Light	Holland	4.2% abv	5.75
Heineken	Holland	5.4% abv	5.75
Corona	Mexico	4.6% abv	5.75
Yuengling Lager	PA	4.4% abv	5.25

ale

Julius Echter Hefe-Weiss	Bavaria	4.9% abv	6.95
Delirium Tremens	Belgium	8.5% abv	9.95
Stone Pale Ale	CA	5.4% abv	6.50
Lagunitas IPA	CA	6.2% abv	5.95
Troegs Perpetual IPA	PA	7.5% abv	5.95
Dogfish Head Indian Brown	DE	7.2% abv	6.95
Allagash Black	ME	7.5% abv	7.50

gluten free

New Planet Pale Ale	CO	5.0% abv	5.95
Angry Orchard Crisp Apple Cider	OH	5.0% abv	5.50

non-alcoholic

St. Pauli Girl	Germany	0.5% abv	4.95
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WINES

SPARKLING

		glass	half	bottle
Cava	Kila Brut, <i>Penedes</i> , NV	9.00		31
Prosecco	Caposaldo, <i>Veneto</i> , NV			31
Cremant de Bourgogne	JCB "No. 21," <i>Burgundy</i> , NV	10.50		35
Champagne	Louis Roederer Brut, <i>France</i> , NV	14.00	31	59
	Laurent-Perrier Brut, <i>France</i> , 2004			85

WHITE

Vinho Verde	J.M. Fonseca "Twin Vines," <i>Portugal</i> , NV			25
Muscadet	Marquis de Goulaine "Le Puy Ferrand," <i>Loire Valley</i> , 2013	8.50		27
Albariño	Bodegas La Cana, <i>Rias Baixas</i> , 2013	10.50	18	35
Chardonnay	Nozzole "Le Bruniche," <i>Toscana</i> , 2013	10.50		35
	JJ Vincent, Pouilly-Fuisse "Marie Antoinette," <i>Burgundy</i> , 2012		21	39
	Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i> , 2012	12.00	23	42
	Melville, <i>Sta. Rita Hills</i> , 2013	12.50		45
	Leeuwin "Prelude" <i>Margaret River</i> , 2011			49
	Stag's Leap Wine Cellars "Karia," <i>Napa Valley</i> , 2012			52
	Patz & Hall, <i>Sonoma Coast</i> , 2012			55
	Cakebread, <i>Napa Valley</i> , 2013	16.50	31	59
	Kistler "Les Noisetiers," <i>Sonoma Coast</i> , 2012			75
Sauvignon Blanc	Pighin, <i>Grave del Friuli</i> , 2012	9.50		31
	Manawa, <i>Marlborough</i> , 2013	10.50		35
	Sancerre, Domaine de la Perriere, <i>Loire Valley</i> , 2013	12.00		42
	Cliff Lede, <i>Napa Valley</i> , 2013	12.00		45
	Cloudy Bay, <i>Marlborough</i> , 2013	13.50		48
Pinot Gris	Trimbach "Reserve," <i>Alsace</i> , 2011	11.50		39
Pinot Grigio	Bollini, <i>Trentino</i> , 2012	9.00		29
	Santa Margherita, <i>Valdadige</i> , 2013	12.50	23	42
Riesling	Milbrandt "Traditions," Evergreen Vineyard, <i>Columbia Valley</i> , 2013	9.50		31
	Leeuwin Estate "Art Series," <i>Margaret River</i> , 2013	10.50		35.
Chenin Blanc	Vouvray, Domaine du Viking "Tendre," <i>Loire Valley</i> , 2012	10.50		35
Muscat	Michele Chiarlo, Moscato d'Asti "Nivole," <i>Piemonte</i> , 2013	9.00	18	

ROSÉ

Dry Rosé	Sancerre, Le Roi des Pierres, <i>Loire Valley</i> , 2013	10.50		35
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RED

Pinot Noir	DeLoach "Block 1950," <i>Sonoma Coast</i> , 2013	11.50		39
	R. Stuart "Vignette," <i>Willamette Valley</i> , 2011			45
	Melville Estate, <i>Sta. Rita Hills</i> , 2012		31	55
	EnRoute "Les Pommiers," <i>Russian River Valley</i> , 2012	15.50		60
	Patz & Hall, <i>Sonoma Coast</i> , 2012		35	
	Paul Hobbs, <i>Russian River Valley</i> , 2012			75
Garnacha	Borsao "Tres Picos," <i>Campo de Borja</i> , 2012	9.00		29
Syrah	Beckmen Vineyards "LSF Cuvee," <i>Santa Ynez Valley</i> , 2010	10.50		35
Sangiovese	Chianti Classico, Villa Nozzole, <i>Toscana</i> , 2010	11.00		39
Tempranillo	Rioja Reserva, Muga, <i>Spain</i> , 2010		23	42
Malbec	Anoro "El Regalo," <i>Mendoza</i> , 2013	10.50		35
	Terrazas de los Andes, <i>Lujan de Cuyo</i> , 2011		21	
	Vina Cobos "Bramare" by Paul Hobbs, <i>Lujan de Cuyo</i> , 2011			55
Merlot	The Crusher "Wilson Vineyard," <i>Clarksburg</i> , 2012	10.00		33
	St. Francis, <i>Sonoma</i> , 2011		25	
Cabernet Franc	Domaine des Ormes Saumur, <i>Loire Valley</i> , 2010	8.50		28
Cabernet Sauvignon & Meritage Blends	Vega Sindoa, <i>Navarra</i> , 2012	10.50		35
	Buehler, <i>Napa Valley</i> , 2012	12.50		45
	Terlato "Cardinal's Peak" Meritage, <i>Napa Valley</i> , 2009			55
	Jordan, <i>Alexander Valley</i> , 2010			69
	Chimney Rock, Stags Leap District, <i>Napa Valley</i> , 2010			78
	Chimney Rock, Stags Leap District, <i>Napa Valley</i> , 2009		39	
	Caymus "Special Selection," <i>Napa Valley</i> , 2011			135

WINE FLIGHTS flights are 2 oz. pours of each wine

Terroirs of Sauvignon Blanc 11.75

Sancerre, Domaine de la Perriere, *Loire Valley*, 2013
Manawa, *Marlborough*, 2013
Cliff Lede, *Napa Valley*, 2013

Red Wine with Fish 9.75

DeLoach "Block1950" Pinot Noir, *Sonoma Coast*, 2013
Borsao "Tres Picos" Garnacha, *Campo de Borja*, 2012
Domaine des Ormes Saumur, Cabernet Franc, *Loire Valley*, 2010

SIGNATURE DESSERTS

Featured Dessert - ask your server

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch 7.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Warm Chocolate Pudding Cake 7.95
vanilla ice cream, chocolate sauce, coconut almond macaroon
Quinta do Crasto Late Bottled Vintage Port, 2008 9.50 glass

Key Lime Pie lime cream, pomegranate sauce 7.95
Jorge Ordonez, Malaga #2 8.50 glass

Belgian Chocolate Mousse Parfait 6.95
smooth and creamy with no sugar added, gluten free
Fonseca 10 Yr. Tawny Port 10.95 glass

Cheesecake blueberry sauce 7.95
Sonoma-Cutrer "Late Harvest Chardonnay," 2012 10.50 glass

Chocolate Layer Cake 7.50
Quinta do Crasto Late Bottled Vintage Port, 2008 9.50 glass

Bananas Foster bananas in hot rum caramel sauce, vanilla ice cream 6.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Sorbet & Fruit 6.50
blood orange sorbet, pear, golden raisins, pomegranate in cinnamon syrup,
almond cookie
Michele Chiarlo, Moscato d' Asti "Nivole" 9.00 glass

Ice Cream & Sorbet 5.50
enjoy a single flavor or up to three flavors - vanilla, coffee, chocolate or sorbet

Three Bon Bons bite size scoops of ice cream dipped in chocolate 3.95

*Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

COFFEE & TEA

Coffee 2.95

Cappuccino 3.95

Espresso 2.95

Harney & Sons Tea 3.50
loose leaf tea in a silken sachet

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

LIQUID DESSERTS

Espresso Martini 11

Luxardo Espresso, Bailey's Irish Cream, Stoli Vanil, espresso

Mexican Coffee 9

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

DESSERT WINES

Michele Chiarlo, Moscato d' Asti "Nivole"	glass/375 ml. 9.00/18.
Jorge Ordonez, Malaga #2	8.50/33.
Sonoma-Cutrer "Late-Harvest Chardonnay" <i>Russian River Valley, 2012</i>	10.50/35.
Rosa Regale, Brachetto d'Aqui	187 ml. 9.95

PORT

Quinta do Crasto Late Bottled Vintage Port, 2008	9.50
Fonseca 10 yr. Tawny	10.95
Taylor Fladgate 20 yr. Tawny	12.50
Taylor Fladgate 30 yr. Tawny	21.95
A Taste of Tawny Port 16.50	
1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.	

BOURBON

Eagle Rare 10 yr. 8.50
Legal Sea Foods Barrel Selection
Buffalo Trace 8.50
Bulliet 8.50
Maker's Mark 8.95
Basil Hayden 9.50
Woodford Reserve 9.50
Blanton's Single Barrel 9.50
Knob Creek 9 yr. 9.50

COGNAC

Pierre Ferrand Ambre 10.50
Remy Martin VSOP 11.50
Courvoisier XO 22.95
Pierre Ferrand "Selection des Anges" 22.95

SINGLE MALT

HIGHLANDS

Oban 14 yr. 11.95

ISLAY

Laphroaig 10 yr. 11.50
Lagavulin 16 yr. 11.95

SPEYSIDE

Glenfiddich 12 yr. 11.95
Glenlivet 12 yr. 11.95
Macallan 12 yr. 11.50
Macallan 18 yr. 24.95

CAMPBELTOWN

Springback 10 yr. 11.95

GRAPPA

Nardini Aquavite Bianca 11.50