

simmer

Legal's Famous Clam Chowder

3.95 cup 5.95 bowl

nourish

Grilled Double Cut Lamb Chops 24.95

potato gratin, broccoli rabe and port balsamic reduction

Wood Grilled Steak* Tips 16.95

rice pilaf and parmesan fried mushrooms

Orecchiete with Shrimp 18.95

braised garlic, white beans and broccoli rabe

Tandoori Grilled Atlantic Salmon 18.95

rasam lentils with spinach and yogurt

Thai Shrimp Fried Rice 16.95

sesame, shiitake and scallion with egg

Wok Seared Lobster 28.95

bok choy, thai curry broth and cellophane noodles

LTK Paella 19.95

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

Bacon Wrapped Meatloaf 14.95

gorgonzola celery root mashed
and crispy fried onions

beef from Northeast Family Farms, a New England
family co-op is hormone and antibiotic free

Kung Pao Shrimp Wok 17.95

stir fried peppers and bean sprouts with grilled
pineapple and peanuts in a spicy garlic sauce

Sautéed Day Boat Sole 19.95

sautéed spinach and lemon caper butter

Fish and Chips 13.95

slaw, pickles, onion strings and hand cut fries

bare

Buy the Piece

lemon, cocktail and mignonette

Raw Oysters* 2.00

Raw Clams* 1.25

Shrimp Cocktail 2.50

Blackened Raw* Tuna Sashimi 10.95

chili garlic vinaigrette, wasabi sauce

refresh

Caesar Salad 7.25

creamy dressing, croutons, parmesan

Red Salad 7.25

radicchio, crumbled gorgonzola, candied pecans,
dried cherries and balsamic vinaigrette

Tart Apple and Frisee Salad 7.95

pickled beets, crispy fried goat cheese
and sherry almond dressing

nosh

Steamed Mussels 9.95

garlic and white wine

Native Calamari 9.95

golden fried, hot vinegar peppers, garlic aioli

Buffalo Wings 9.95

celery blue cheese slaw

Warm Soft Pretzel and Deep Fried Pickles 6.95

ancho chile mustard

Spicy White Clam Pizzetta 11.95

whole wheat pizza skin, grated pecorino romano

Crab Rangoon 9.95

sweet & sour plum glaze

Steamed Edamame 4.95

hot and sour carrots, Szechwan sea salt

*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.

comfort

Niman Ranch Burger* 9.95

10 oz. hand packed all natural beef

(can be undercooked upon request)

“finest tasting meat in the world, period!”

add smoked bacon or aged cheddar 1.00

Lobster Roll...Market Price

freshly shucked native lobster

lightly dressed with celery mayo

Maine Crab Quesadilla 16.95

roasted chiles, serrano salsa, sour cream

and sliced avocado

Truffled Chicken Salad Club 13.50

applewood smoked bacon, sourdough toast

Tuna Burger 12.50

chili sambal, roasted pepper aioli

mix and match

grill it ~ bake it ~ crumb it

you pick ~ 2 sides ~ 1 sauce ~ 1 ...

Boston Scrod 13.95

Sea Scallops 17.95

Atlantic Salmon 18.95

Swordfish 25.95

Tuna* 22.50

Shrimp 17.95

cooked medium rare

add a skewer of shrimp or scallops for 5.50

escalate it ~ enhance it

Sauces

lemon caper

wasabi cream

Shandong

Sides (additional sides 3.95)

potato gratin

white bean ragu

rice pilaf

sautéed spinach

parmesan fried mushrooms

braised lentils

With parties of 6 or more an 18% gratuity is automatically added to the guest check.

indulge

BCP 6.00

coffee soaked sponge cake
with layers of vanilla cream

Cookies & Cream 6.00

warm chocolate chip cookie,
vanilla ice cream and chocolate sauce

Peanut Butter and Jelly 6.00

peanut butter mousse, raspberry jam
and milk chocolate crisps

Lemon Meringue Pie 6.00

traditional, tangy and lush

Ultimate Profiterole 6.00

vanilla ice cream and warm chocolate sauce

Belgian Chocolate Mousse 6.00

smooth and creamy with no sugar added

savor

Peet's New Guinea Highlands Coffee 2.50

Cappuccino 3.95

Espresso 2.50

Tea Forte 2.95

sip

sweet

Jonesy Port, Australia, NV 4.75

Buller Liqueur Tokay, Australia NV 5.75

sherry

Emilio Lustau "Old East India Solera" 6.00

port

Taylor Fladgate LBV 7.75

Ramos Pinto 10 year Tawny 8.95

Delaforce 20 Year Tawny 10.95

surrender

cordials & liqueurs 7.00

B&B

Bailey's Irish Cream

Chambord

Cointreau

Di Saronno Amaretto

Drambuie

Frangelico

Kahlua

Southern Comfort

Tia Maria

Grand Marnier

Midori

Romana Sambuca

Voyant Chai Liqueur

Macallan Amber

Campari

luxury liqueurs

Grand Marnier Centenaire 18.00

Grand Marnier Cent Cinquantenaire 23.00

cognac

Courvoisier VSOP 9.00

Hennessy VSOP 9.00

Remy Martin VSOP 9.00

Hennessy XO 18.00

Remy Martin XO 18.00

Delamain Pale & Dry 15.00

small batch whiskey & single barrel

Knob Creek 9 year 7.00

Woodford Reserve 8.00

Blanton's Single Barrel 9.00

irish whiskey

Redbreast 12 year 8.00

Midleton Rare 14.00

tequila

El Jimador Blanco 5.75

Herradura Silver 7.50

Patron Silver 9.00

Herradura Anejo 10.50

Patron Anejo 10.75

rum

Pyrat XO Reserve, Anguilla 7.00

Barbancourt 5 Star (8 year old), Haiti 8.00

Ron Zacapa Centenario (23 Year Old), Guatemala 9.00

grappa

Tignanello Grappa 8.95

single malt scotch/blends

Glenmorangie Sherrywood 12 year 9.95

Bowmore 12 year 9.95

Glenfiddich 12 year 9.95

Glenlivet 12 year 9.95

Macallan 12 year 9.95

Macallan 18 year 18.00

Macallan 25 year 35.00

Oban 14 year 8.00

Bunnahabhain 12 year 9.00

Johnnie Walker Blue 24.95

red

white

	bottle	glass
fruity		
soft & light		
J. Lohr "Wildflower" <i>Valdiguie</i> , Monterey, 2006	23	5.95
Chateau Thivin <i>Gamay</i> , Cote de Brouilly, 2006	27	
tart & tangy		
Graham Beck "Pinno" <i>Pinotage</i> , South Africa, 2005	23	5.95
Sherwood Estate <i>Pinot Noir</i> , Marlborough, 2007	28	7.25
Lorane Valley <i>Pinot Noir</i> , Willamette Valley, 2006	35	
spicy		
smooth & round		
Budini <i>Malbec</i> , Mendoza, 2006	23	5.95
Bodegas Ercavio "Roble" <i>Tempranillo</i> , La Mancha, 2005	23	
Alois Lageder <i>Lagrein</i> , Alto Adige, Italy, 2003	28	7.25
Barrel Monkey <i>Shiraz</i> , McLaren Vale, Australia, 2004	31	7.95
earthy flavors		
Domaine Baudry Chinon "Les Granges" <i>Cabernet Franc</i> , Loire Valley, 2006	25	
Foradori <i>Teroldego Rotaliano</i> , Trentino, Italy, 2003	31	7.95
wild varieties, old vines		
rhones		
Bodegas Vinos Pinol "Ludovicus" <i>Tempranillo</i> , Catalunya, 2006	26	6.75
Cimicky Trumps <i>Grenache/Shiraz</i> , Barossa Valley, Australia, 2005	31	7.95
Tablas Creek <i>Mourvedre</i> Paso Robles, 2005	39	
others		
Spellbound <i>Petite Sirah</i> , California, 2003	26	6.75
Montevina "Terra D'Oro" <i>Zinfandel</i> , Amador County, 2004	28	7.25
Masi "Campofiorin" <i>Ripasso</i> , IGT Veneto, 2003	31	7.95
Ridge "Lytton Springs" <i>Zinfandel/Petite Sirah</i> , Dry Creek Valley, 2005	45	
dark & robust		
understated elegance		
14 Hands <i>Merlot</i> , Washington, 2004	28	7.25
Artesa <i>Tempranillo</i> , Alexander Valley, CA, 2003	38	
big bold flavors of the sun		
La Posta <i>Bonarda</i> , Mendoza, Argentina, 2004	28	7.25
Veramonte "Reserva" <i>Cabernet Sauvignon</i> , Colchagua Valley, 2005	26	6.75
Meandro <i>Douro Superior</i> , Portugal, 2004	31	
Penley Estate "Condor" <i>Cabernet/Shiraz</i> , Coonawarra, Australia, 2005	31	7.95
Catena "Alta" <i>Malbec</i> , Mendoza, Argentina, 2003	49	
prestige collection		
Felton Road <i>Pinot Noir</i> , Central Otago, NZ, 2004	49	
Duckhorn <i>Merlot</i> , Napa Valley, 2004	52	
Kenwood "Jack London" <i>Cabernet Sauvignon</i> , Sonoma, 2003	half 23	
Etude <i>Pinot Noir</i> , Carneros, 2004	55	
Terlato "Angel's Peak" <i>Meritage</i> , Napa Valley, 2003	55	
Maison Shaps & Roucher-Sarrazin <i>Gevey-Chambertin</i> , Cote de Nuits, 2005	59	
Plumpjack <i>Cabernet Sauvignon</i> , Napa Valley, 2000	125	
sake		
Otokoyama Junmai "Man's Mountain" <i>Sake</i> , Hokkaido, Japan	3 oz. pour	4.50

Cellar Pours
glasses available in
2 oz 4 oz
2.25-2.95 4.25-5.75

Guarantee: These are the lowest bottle prices for these wines at any restaurant in the US.
Sandy Block, Master of Wine

	bottle	glass
smooth & mellow		
light, clean		
Hofstatter <i>Pinot Grigio</i> , Alto Adige, 2005	24	
Angelini <i>Pinot Grigio</i> , Veneto, 2006	26	6.75
Martin Codax <i>Albarino</i> , Rias Baixas, 2006	27	
Tiefenbrunner <i>Pinot Grigio</i> , Alto Adige, 2006	31	7.95
creamy, richer		
McWilliams "Hanwood Estate" <i>Chardonnay</i> , Southeast Australia, 2005	23	
Bodegas Ercavio <i>Airen</i> , La Mancha, 2006	23	5.95
Inama <i>Soave Classico</i> , Veneto, 2006	26	6.75
Man Vintners <i>Chenin Blanc</i> , Coastal South Africa, 2007	27	
Rex Hill <i>Chardonnay</i> , Oregon, 2006	28	7.25
Crios <i>Torrontes</i> , Mendoza, Oregon, 2006	32	
Sonoma Cutrer "Les Pierres" <i>Chardonnay</i> , Sonoma, CA, 2003	49	
crisp, fresh & tangy		
wines with a bite		
Peter Lehmann "Dry" <i>Riesling</i> , Eden Valley, 2007	26	6.75
Domaine Pepiere <i>Muscadet</i> , Loire Valley, 2006	28	7.25
Wairau River <i>Sauvignon Blanc</i> , Marlborough, 2006	31	7.95
mineral flavors		
Winery of Good Hope <i>Chenin Blanc</i> , Stellenbosch, 2007	26	6.75
Pojer e Sandri "Palai," <i>Muller Thurgau</i> , Trentino, Italy, 2004	29	
Michele Redde <i>Sancerre</i> , Loire Valley, 2005	35	
yum! fruity &....		
dry		
McManis <i>Viognier</i> , California, 2006	26	6.75
Alois Kracher <i>Pinot Gris</i> , Austria, 2005	31	7.95
Craggy Range "Fletcher Family Vineyards" <i>Riesling</i> , Marlborough, NZ, 2005	35	
off dry		
Michele Chiarlo <i>Moscato d' Asti</i> , "Nivole" Piedmont, 2006	half 16	
Benedicte de Rycke "Cuvee Louise" <i>Jasnieres, Chenin Blanc</i> , Loire Valley, 2003	28	7.25
Dr. Pauly Bergweiler "Noble House" <i>Riesling</i> , Mosel-Saar-Ruwer, 2006	26	6.75
prestige collection		
Conundrum, Napa Valley, 2006	35	
Cloudy Bay <i>Sauvignon Blanc</i> , Marlborough NZ, 2007	39	
Sonoma-Cutrer "Russian River Ranches," <i>Chardonnay</i> , Sonoma, 2006	half 19	
Cakebread <i>Chardonnay</i> , Napa Valley, 2006	49	
Far Niente <i>Chardonnay</i> , Napa Valley, 2006	62	
Newton "Unfiltered" <i>Chardonnay</i> , Napa Valley, 2005	69	
dry & pink		
Crios de Susanna Balbo, <i>Rose of Malbec</i> , Mendoza, Argentina, 2007	23	5.95
bubbles		
dry		
Simmonet-Febvre, <i>Cremant de Bourgogne</i> , NV	28	7.25
Laurent Perrier Brut, <i>Champagne</i> , NV	half 26	
Roederer Estate Brut Rose, <i>Anderson Valley</i> , NV	39	9.50
Taittinger "La Francaise" Brut, <i>Champagne</i> , NV	49	
Veuve Clicquot "La Grande Dame," <i>Champagne</i> , 1995	135	
fruity		
Rosa Regale <i>Brachetto d'Acqui</i> , Piedmont, NV	half 19	7.25

concoct

Lovely Pome-rita 8.75

El Jimador Blanco Tequila, Pousse Ravier,
fresh pomegranate juice, homemade sour mix

Perfect Pear 8.75

Christiania Vodka, Remy VSOP, Belle de Brillet
and homemade ripe pear puree

Cranberry Rose 8.75

Herb's Rosemary Infused Vodka, cranberry puree and sour mix

Red Snapper 8.75

Herb's Dill Infused Vodka, Signature Bloody Mary mix,
tomato juice and a shrimp cocktail garnish

Sazerac: Father of all Cocktails 8.75

New Orleans Sazerac Rye, Peychaud's bitters,
Herbsaint and simply syrup

Category 3: Dark and Stormy® 8.75

Gosling's Black Seal Rum, Barritt's Ginger Beer and a squeeze of lime

Hot Spiced Cider 6.95

Gosling's Black Seal Rum and hot apple cider with a hint of winter spices

Sangria Costa Brava 6.95

red wine, Bacardi Limon, Stoli Razberi,
Marie Brizard Peach, Sprite and fresh fruit

Dirty CFO Martini 9.25

Ketel One Vodka, olive juice and blue cheese stuffed olives

brew

draught

Guinness Stout, Ireland 4.75
Harpoon IPA, USA 4.25
Sam Adams Boston Lager, USA 4.25
Sam Adams Seasonal, USA 4.25
Stella Artois, Belgium 4.75
~ Spotlight Tap of the Month ~ Ask.

can

Bud Light 16 oz. Aluminum Bottle, USA 4.50
Budweiser 16 oz. Aluminum Bottle, USA 4.50
Sapporo Premium 22 oz, Japan 6.50
Miller High Life, USA 2.00
Pabst Blue Ribbon, USA 2.00

bottle

over here

Anchor Steam, USA 4.25
Bard's Tale Gluten Free Lager, USA 4.25
Coors Light, USA 3.50
Harpoon UFO, USA 4.25
Michelob Ultra, USA 3.50
Miller Lite, USA 3.50
O'Doul's Amber Non-Alcoholic, USA 3.50
Sam Adams Light, USA 4.25
Edison Light, USA 4.25

over there

Abbey Leffe, Belgium 6.50
Amstel Light, Holland 4.25
Chimay Cap Bleu Trappist Ale, Belgium 7.50
Chimay Cap Rouge Trappist Ale, Belgium 6.50
Corona, Mexico 4.25
Heineken, Holland 4.25
Heineken Light, Holland 4.25
Lindemans Framboise Lambic, Belgium 8.95
Lindemans Peche Lambic, Belgium 8.95
New Castle Brown Ale, England 4.75
Samuel Smith Oatmeal Stout, England 6.50
Samuel Smith Organic Ale, England 6.50
St. Pauli Girl Non-Alcoholic, Germany 4.25

out there

Magners Hard Cider, Ireland 4.25

white

6 oz 5.95

4 oz 4.25

2 oz 2.25

Bodegas Ercavio *Airen*, La Mancha, 2006
Crios de Susanna Balbo, *Rose of Malbec*,
Mendoza Argentina, 2007

6 oz 6.75

4 oz 4.75

2 oz 2.50

Angelini *Pinot Grigio*, Veneto, 2006
Inama, *Soave Classico*, Veneto, 2006
Peter Lehmann "Dry" *Riesling*, Eden Valley, 2007
McManis *Viognier*, California, 2006
Winery of Good Hope, *Chenin Blanc*, Stellenbosch, 2007
Dr. Pauly Bergweiler "Noble House"
Riesling, Mosel-Saar-Ruwer, 2006

6 oz 7.25

4 oz 5.50

2 oz 2.75

Domaine Pepiere *Muscadet*, Loire Valley, 2006
Rex Hill *Chardonnay*, Oregon, 2006
Benedicte de Rycke "Cuvee Louise" *Jasnieres*,
Chenin Blanc, Loire Valley, 2003

6 oz 7.95

4 oz 5.75

2 oz 2.95

Tiefenbrunner *Pinot Grigio*, Alto Adige, 2006
Wairau River *Sauvignon Blanc*, Marlborough, 2006
Alois Kracher *Pinot Gris*, Austria, 2005

red

6 oz 5.95

4 oz 4.25

2 oz 2.25

J. Lohr "Wildflower" *Valdiguie*, Monterey, 2006
Budini *Malbec*, Mendoza, 2006
Graham Beck "Pinno" *Pinotage*, South Africa, 2005

6 oz 6.75

4 oz 4.75

2 oz 2.50

Bodegas Vinos Pinol "Ludovicus"
Tempranillo Catalunya, 2006
Veramonte "Reserva" *Cabernet Sauvignon*,
Colchagua Valley, 2005
Spellbound *Petite Sirah*, California, 2003

6 oz 7.25

4 oz 5.50

2 oz 2.75

Sherwood Estate *Pinot Noir*, Marlborough, 2007
Montevina "Terra D'Oro" *Zinfandel*,
Amador County, 2004
14 Hands *Merlot*, Washington, 2004
Alois Lageder *Lagrein*, Alto Adige, Italy, 2003
La Posta *Bonarda*, Mendoza, Argentina, 2004

6 oz 7.95

4 oz 5.75

2 oz 2.95

Masi Campofiorin *Ripasso*, IGT Veneto, 2003
Barrel Monkey *Shiraz*, McLaren Vale, Australia, 2004
Foradori *Teroldego Rotaliano*, Trentino, Italy, 2003
Cimicky Trumps *Grenache/Shiraz*, Barossa Valley, 2005
Penley Estate "Condor" *Cabernet/Shiraz*,
Coonawarra, Australia, 2005