Signature Cocktails

LEGAL RED SANGRIA 15
spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda

LEGAL WHITE SANGRIA 15
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

POMEGRANATE & ROSÉ SANGRIA 13
st. germain elderflower, orange curaçao, pom juice, rosé, lemon, demerara

SANGRIA FLIGHT 15
Legal red, Legal white, pomegranate & rosé

MAPLE WALNUT SIDECAR 14
evan williams bourbon, pierre ferrand 1840, maple syrup, lemon, fee bros black walnut bitters

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

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

GOLDEN APPLE MARTINI 15
tito's vodka, pierre ferrand 1840, apple juice, lemon, sugar

CRANBERRY COAST COSMO 12
grainger's organic citrus vodka, cointreau, lime juice, cranberry syrup, cranberry juice

MANGO LEMON DROP 14
grainger's deluxe organic citrus vodka, reàl mango puree, lemon

PEAR & GINGER MULE 14
grainger's deluxe organic vodka, reàl pear puree, lime, ginger beer

Margaritas

lime, agave, orange curaçao
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-Sage | Strawberry-Basil

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

MARGARITA FLIGHT 16
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 16.5
Tito's Vodka | Buffalo Trace Bourbon 17
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 18.5

MAKE IT CREAMY!
ADD Buffalo Trace Bourbon Cream +1
ADD Bailey's Irish Cream +1.5

Whiskey Lovers

with your choice of whiskey

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

OLD FASHIONED 14
CLASSIC - semi-rich demerara, angostura aromatic & orange bitters
MAPLE - maple syrup, angostura aromatic & orange bitters
CINNAMON-CLOVE - spiced demerara, angostura aromatic & orange bitters

TRIPLE B BRAMBLE 15
blackberries & blueberries, mint, lemon, semi-rich demerara

Bottle | Can

ANGRY ORCHARD CRISP APPLE HARD CIDER *NY* 8.5
BUD LIGHT *MO* 7.5
BUDWEISER *MO* 7.5
CASTLE ISLAND KEEPER IPA *MA* 9
COORS LIGHT *CO* 7.5
CORONA *Mexico* 8
GUINNESS *Ireland* 9.5
HIGH NOON HARD SELTZER *CA* 8
MELI GLUTEN FREE *MA* 9.5
NIGHT SHIFT SANTILLI IPA *MA* 10
OWL'S BREW STRAWBERRY HIBISCUS SPIKED POP *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* 8.5 | 12.5

SAMUEL ADAMS SEASONAL *MA* 8.5 | 12.5

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

APLÓS 8.5oz CAN 11
Chili Margarita | Dragon Fruit Martini | Ume Spritz
premium, functional ingredients, zero added sugar

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

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

KYLIE SPARKLING ROSÉ 12
ATHLETIC BREWING UPSIDE DAWN 9
ATHLETIC BREWING RUN WILD 9
GUINNESS ZERO 7

White

		6oz	9oz	btl
Albariño	**BODEGAS LA CAÑA** *Rías Baixas 2022*	14	19	52
Rosé	**CHATEAU MIRAVAL** *Côtes de Provence 2022*	17	22	64
Riesling	**KARL ERBES ÜRZIGER WÜRZGARTEN**			
	KABINETT *Mosel 2022*	14	19	52
Pinot Grigio	**SANTA MARGHERITA** *Valdadige 2021*	(½) 32		55
	PIGHIN ESTATE *Friuli 2024*	15	20	56
Pinot Gris	**KING ESTATE** *Willamette Valley 2022*	15	20	56
Sauvignon Blanc	**MAURITSON** *Napa 2020*			49
	YEALANDS *Marlborough 2023*	14	19	52
	CAILBOURDIN "LES CRIS" POUILLY-FUMÉ *Loire 2019*			58
	CLOUDY BAY *Marlborough 2022*	18	23	68
	CAKEBREAD *North Coast 2022*	18	23	68
	HONIG *Napa 2021*		(½)	34
	SAGER & VERDIER SANCERRE *Loire 2023*	20.5	25.5	82
Chenin Blanc	**CHATEAU MONCONTOUR VOUVRAY** *Loire 2021*			45
Chardonnay	**BUEHLER** *Russian River 2022*	14	19	52
	DIATOM (UNOAKED) *Santa Barbara County 2022*			52
	LOUIS LATOUR "LSF CUVEE" *Mâconnais 2022*	16	21	60
	SONOMA-CUTRER "RRR" *Sonoma 2022*	16	21	60
	SIMONNET-FEBVRE *Chablis 2021*			64
	LA CHABLISIENNE *Chablis 2022*		(½)	37
	JORDAN *Russian River Valley 2021*	19	24	76

Red

		6oz	9oz	btl
Pinot Noir	**CHATEAU SOUVERAIN** *California 2021*	14	19	52
	CHEHALEM *Willamette Valley 2021*	16	21	60
	RESONANCE *Willamette Valley 2023*	18	23	68
	LA CREMA *Sonoma Coast 2021*		(½)	35
	BELLE GLOS LAS ALTURAS *Santa Lucia Highlands 2022*			84
Tempranillo	**MUGA RESERVA** *Rioja 2019*	18	23	68
Super Tuscan	**VILLA ANTINORI ROSSO** *Tuscany 2021*	15	20	56
Merlot	**DECOY** *California 2021*	14	19	52
Malbec	**ALCANZA** *Mendoza 2020*	14	19	52
Cabernet Sauvignon	**SIMI** *Sonoma 2021*	15	20	56
	TRIBUTE *Paso Robles 2021*	17	22	64
	J. LOHR "HILLTOP" *Paso Robles 2019*		(½)	35
	BUEHLER *Napa Valley 2019*	19	24	76
	JORDAN *Alexander Valley 2018*			89
Red Blend	**MAXVILLE ESTATE ORANOS** *Napa 2021*	19	24	76

Sparkling

JEIO PROSECCO *Valdobbiadene NV*	14	52
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT *Alsace NV*	15	56
TAITTINGER "LA FRANCAISE" BRUT *Champagne NV*	(½) 49	84
CANARD-DUCHÊNE ROSÉ *Champagne NV*		95
CHIARLO "NIVOLE" MOSCATO D'ASTI *Piedmont 2021*	13	(½) 26

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.