

LEGAL SPIRITS TAVERN

LUNCH MENU

Soups

Shore Boys Cream of Crab - Chef's Award Winning Creation

Cup...\$6.25 Bowl...\$9.50 Pint to Go...\$12

Shore Boys Cream of Charred Tomato - Topped with Aged Romano

Cup...\$4.50 Bowl...\$6.75 Pint to Go...\$10

Soup of the Day – Cup...\$4.50 - Bowl...\$6.75

Salads

Cobb Salad – Mixed Greens Topped with Grilled Chicken, Crisp Bacon, Red Onions, Cucumbers, Roma Tomatoes, Slivered Almonds, Black Olives and Crumbled Bleu Cheese

\$12.50

Classic Caesar - Tossed with House Made Dressing

\$8.50

With Grilled Chicken - \$13.00

With Shrimp-\$17.00

Portabella and Walnut Salad – Mixed Greens Tossed with Goat Cheese, Red Onions, Cucumbers, Roma Tomatoes and Walnuts Topped with Grilled Sesame and Ginger Marinated Portabella Mushrooms

\$10.95

Sunken Treasure Salad - Jumbo Lump Crab, Scallops and Shrimp Buried in a Bed of Mixed Greens Served with House Made Raspberry Vinaigrette

\$17.25

Legal Salad - Choice of Chicken, Tuna or Shrimp Salad over a Bed of Lettuce with Fresh Vegetables with Choice of Dressing or on a Croissant

\$10.50

Exotic Fruit Salad – Seasonal Fruit Tossed in a Honey and Poppy Seed Dressing Served with a Side of Cottage Cheese

\$ 9.50

Chef Salad – Capicola Ham, Cajun Turkey, Shredded Cheddar, Tomatoes, Cucumbers, Onions, Eggs and Bacon Served Over Mixed Greens with Choice of Dressing

\$12.50

Sandwiches

Crab Cake Sandwich - Old Family Recipe, All Jumbo Lump

\$15.25

**Smoked Gouda BBQ Chicken Sandwich – Grilled Chicken Breast
Topped with Apple Wood Bacon, Zesty BBQ Sauce and Smoked Gouda
Cheese Served on a Potato Roll**

\$10.95

**Cuban Pork Sandwich - Sliced Tenderloin of Pork, Sweet Onions and
Peppers Served on Ciabatta Bread with a Side of Sweet & Spicy**

Mustard

\$11.50

**Hawaiian Panini – Ham, Pineapple and Fresh Mozzarella Served on
Basil Focaccia**

\$10.50

**Blackened Tuna Panini – Blackened Yellow Fin Tuna Served Basil
Focaccia with Lettuce, Tomato and Smoked Gouda Topped with
Jalapeno Aioli**

\$11.50

Business Lunch - Grilled Cheese Sandwich with Choice of Soup

\$9.50

**French Dip - Shaved Roast Beef with Provolone Cheese on a Baguette
Served with Au Jus and Horseradish Sauce on side**

\$10.95

**Bacon, Apple and Brie Panini – Apple Wood Smoked Bacon, Granny
Smith Apples, Brie, Baby Spinach and Caramelized Onions Grilled
Panini Style on Basil Focaccia**

\$10.50

**Oyster Po Boy – Deep Fried Oysters and Smoked Sausage Sautéed with
Red Onions, Brandy, and Shredded Red Cabbage Served on a Hoagie
Roll with Lettuce and Roma Tomatoes on the side**

\$12.95

**Half Pound Angus Burger - 100% Angus Beef Burger Charbroiled and
Served with French Fries**

\$10.50

Cheese \$1.50 Additional

Fish & Chips - Battered Halibut Pieces, Steak Fries and Slaw

\$10.50

-Children's Menu Please Ask Your Server-

DINNER MENU

Appetizers

**Caprese Salad – Fresh Mozzarella, Sliced Small Red and Yellow Tomatoes,
Prosciutto with Aged Balsamic Reduction**

\$8.95

Bruschetta - Tomatoes, Onions, and Basil Served on Garlic Bread

\$7

Crab Fondue - Loaded with Crab and Served with Toast Points

\$13.00

Blackened Scallops - Lightly Spiced and Served with a Side of Tomato Hollandaise

\$9.75

**Fried Calamari – Tender Squid Rings, Deep Fried and Tossed with Sweet Pepper
Rings and Served with White Wine Butter Sauce**

\$9.75

**Wahoo Tacos – Two Soft Shell Tacos Served with Deep Fried Wahoo, Sautéed
Cabbage, Shredded Cheese and Topped with a Citrus Aioli**

\$8.95

**Crab and Spinach Dip- Jumbo Lump Crab with Spinach, Cream Cheese and Spices
Served in Fresh Baked Bread with Crackers**

\$13.00

**Coriander Seared Tuna Martini – Sushi Grade Yellow Fin Tuna Lightly Seared and
Served with Nori Seaweed Salad, Fresh Wasabi, Lotus and Plantain Chips**

\$14.00

**Roasted Romas – Oven Roasted Roma Tomatoes Stuffed with Goat Cheese and
Cooked with Olive Oil, Fresh Garlic and Thyme**

\$9.00

**Roasted Corn & Crab Cakes – Three Pan Roasted Corn and Jumbo Lump Crab
Cakes Topped with a Jalapeno Aioli**

\$11.00

**Half Pound Angus Burger - 100% Angus Beef Burger Charbroiled and Served with
Lettuce, Tomato, Fries and Cole Slaw - \$15.95**

Soups

Shore Boys Cream of Crab....Cup.....\$6.25

Bowl....\$9.50 Pint to Go...\$12

Shore Boys Cream of Charred Tomato.....Cup.....\$4.50

Seafood California - Shrimp, Scallops & Jumbo Lump Crab Sautéed with Artichoke Hearts, Almonds & Sun Dried Tomatoes in a White Wine Cream Sauce Served Over Pasta - \$23.75

Stuffed Rainbow Trout – Pan Seared Rainbow Trout Stuffed with Chef's Famous Corn & Crab Stuffing and Topped with a Cognac Cream Sauce - \$23.95

**All Entrees Served with Small House Salad and Chef's Selection of Starch
An 18% Gratuity Will Be Added to Checks for Parties of Six or More**