

## seafood bar

### Buy the Piece

lemon, cocktail and mignonette

Raw Oysters\* 2.45

Shrimp Cocktail 2.50

### Blackened Raw\* Tuna Sashimi 14.50

seared rare with chili garlic vinaigrette, wasabi sauce

## chowders & salads

### Legal's Famous Clam Chowder

4.95 cup 6.95 bowl

### Rhode Island Red Clam Chowder

4.95 cup 6.95 bowl

### House Salad 7.95

creamy romano peppercorn dressing, cherry tomato, shaved carrot and sunflower seeds, topped with

Maine Crabmeat 16.50

Lobster Salad...Market Price

### Wedge Salad 9.95

iceburg wedge, blue cheese, bacon, tomatoes and blue cheese vinaigrette

add a skewer of grilled shrimp for 6.50 or scallops for 7.95

### Caesar Salad 7.95

creamy dressing, croutons, parmesan, topped with

Grilled Chicken 12.95

Maine Crabmeat 16.50

Grilled Shrimp 14.95

Lobster Salad...Market Price

## mains

### Kung Pao Shrimp Wok 17.95

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

### Chicken Curry 16.95

stir-fried veggies and rice noodles in a yellow curry broth

### New England Fried Clams 23.95

whole-bellied, sweet & petite, french fries, cole slaw

### Spicy Gumbo 17.95

sautéed shrimp and scallops in an authentic broth

### Fish and Chips 15.95

dayboat cod and haddock, regular or spicy with cole slaw

### Legal's Signature Crab Cake Combo 28.95

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

### Fried Fisherman's Platter 26.95

shrimp, scallops, calamari, clams and scrod, french fries, cole slaw

## legal lobsters

### Steamed Lobster...Market Price

1.00 - 1.25 lb.

1.25 - 1.50 lb.

## starters

### Sautéed Mussels 9.95

garlic, white wine and crushed red pepper

### Native Calamari 9.95

golden fried, hot vinegar peppers, garlic aioli

### Legal's Signature Crab Cake 14.95

jumbo lump crab, mustard sauce, seasonal salad

### Buffalo Wings 9.95

celery blue cheese slaw

### Shrimp Wontons 9.95

steamed or fried

## wood grilled

you pick ~ 2 sides ~ 1 ...

### Shrimp 17.95

### Scallops 17.95

### Atlantic Salmon 24.95

### Haddock 21.95

**Sides** brown rice, jasmine rice, french fries, onion strings, broccoli, cole slaw, spinach, jalapeño cheddar polenta

## sandwiches

### Grilled Chicken Sandwich 11.95

applewood smoked bacon, cheddar cheese, bbq sauce and grilled red onion

### Lobster Roll...Market Price

freshly shucked lobster, celery mayo, brioche bun

### The Lobster Wrap...Market Price

freshly shucked lobster, avocado, bacon and chipotle mayo on grilled flatbread

### Crabmeat Roll 15.95

delicate Maine crabmeat on a warm buttery bun

### Tuna Burger 12.95

chili sambal, roasted pepper aioli

### Crispy Fish Sandwich 10.95

tartar sauce, lettuce and tomato

### Niman Ranch Burger\* 10.95

hand packed all natural beef

"finest tasting meat in the world, period!"

add smoked bacon or aged cheddar 1.00

(may be cooked to order)

## desserts

### BCP 6.95

coffee soaked sponge cake with layers of vanilla cream and chocolate

### Key Lime Pie 6.95

### Chocolate Layer Cake 6.95

### Ice Cream 4.95

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

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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# wine

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## white

### glass

Claude Branger "Le Fils des Gras Moutons" *Muscadet*, Loire Valley 7.95  
Manawa *Sauvignon Blanc*, Marlborough 9.50  
Cloudy Bay *Sauvignon Blanc*, Marlborough 12.75  
Anterra *Pinot Grigio*, delle Venezie IGT 7.75  
Santa Margherita *Pinot Grigio*, Valdadige 12.50  
Raats Family "Original" *Chenin Blanc*, Coastal Region, SA 8.50  
Gray Slate by Dr. Loosen *Riesling*, Mosel 8.50  
St. Francis *Chardonnay*, Sonoma 9.50  
Sonoma-Cutrer "RRR" *Chardonnay*, Sonoma Coast 11.75  
Conundrum, California 10.95  
Michele Chiarlo "Nivole" *Moscato d'Asti*, Piedmont 8.50

### half carafe

Claude Branger "Le Fils des Gras Moutons" *Muscadet*, Loire Valley 14.75  
Manawa *Sauvignon Blanc*, Marlborough 17.95  
Cloudy Bay *Sauvignon Blanc*, Marlborough 24.50  
Anterra *Pinot Grigio*, delle Venezie IGT 14.75  
Santa Margherita *Pinot Grigio*, Valdadige 23.50  
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Gray Slate by Dr. Loosen *Riesling*, Mosel 15.95  
St. Francis *Chardonnay*, Sonoma 17.95  
Sonoma-Cutrer "RRR" *Chardonnay*, Sonoma Coast 22.50  
Conundrum, California 21.50

### half bottle

Michele Chiarlo "Nivole," *Moscato d'Asti*, Piedmont 16.00  
Kim Crawford *Sauvignon Blanc*, Marlborough 18.00  
Domaine Fournier "Les Belles Vignes" *Sancerre*, Loire Valley 21.00  
Cakebread *Chardonnay*, Napa 28.00

## red

### glass

Bonny Doon "Fish Out of Water" *Garnacha*, Monterey 6.95  
DeLoach "Block 1950" *Pinot Noir*, Sonoma Coast 11.50  
Oliverhill "Red Silk" *Shiraz*, McLaren Vale 9.50  
Ruta 22 *Malbec*, Patagonia 9.50  
Markham Vineyards *Merlot*, Napa Valley 9.75  
Shafer *Merlot*, Napa Valley 13.50  
Kenwood "Jack London" *Cabernet Sauvignon*, Sonoma Valley 11.50

### half carafe

Bonny Doon "Fish Out of Water" *Garnacha*, Monterey 12.75  
DeLoach "Block 1950" *Pinot Noir*, Sonoma Coast 21.95  
Oliverhill "Red Silk" *Shiraz*, McLaren Vale 17.95  
Ruta 22 *Malbec*, Patagonia 17.95  
Markham Vineyards *Merlot*, Napa Valley 18.95  
Shafer *Merlot*, Napa Valley 25.50  
Kenwood "Jack London" *Cabernet Sauvignon*, Sonoma Valley 21.95

### half bottle

Terrazas de los Andes *Malbec*, Lujan de Cuyo 18.00  
St. Francis *Merlot*, Sonoma 19.00  
Muga Reserva *Rioja*, Spain 21.00  
Bethel Heights *Pinot Noir*, Willamette Valley 25.00  
Joseph Phelps *Cabernet Sauvignon*, Napa Valley 35.00

## champagne

### half bottle

Veuve Clicquot "Yellow Label" Brut, NV 35.00

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# cocktails

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### house specialties

 time honored

#### Apple Sangria 7.95

Absolut Orient Apple, Becherovka, plum wine, sparkling cider, cinnamon

#### White Sangria 7.95

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

#### Sangria Costa Brava 7.95

Spanish Red Wine, Cruzan Citrus, Cruzan Raspberry, Marie Brizard Peach, lemon-lime soda and fresh fruit

#### Deadrise 8.95

Rain Organic Vodka, muddled cucumber, lime and grapefruit bitters

#### Patrón Margarita Real 10.95

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

#### Legal Mai Tai 9.95

Pyrat X/O Reserve, Gosling's, almond essence, lime cordial, orange bitters

### highballs

 tall and cool

#### Mojito 9.95

Appleton V/X, mint, lime, soda

#### Dark & Stormy 8.95

Gosling's Black Seal Rum, ginger beer, lime

### private barrel selections

featuring hand selected and privately bottled Corazón Añejo Tequila & Eagle Rare 10 Year Bourbon

#### Whiskey Sour 8.95

Eagle Rare 10 yr. Bourbon, Drambuie, lemon, sugar

#### "Old Fashioned" Old Fashioned 9.95

Eagle Rare 10 yr. Bourbon, sugar, orange bitters, Angostura bitters

#### Skinny Margarita 9.95

Corazón Añejo, lime, agave nectar

#### Eastwood 9.95

Corazón Añejo, grapefruit, lime, agave nectar, lemon-lime soda

### cocktails

 so sophisticated

#### Anjou Pear Cocktail 11.95

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

#### Spiced Manhattan 9.95

Red Stag Black Cherry Bourbon, cinnamon schnapps, sweet vermouth

#### Pomegranate Lemon Drop 9.95

Absolut Citron, pomegranate and citrus

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# beer

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### drafts

	16 oz	23 oz
Sam Adams, USA	5.50	7.75
Sam Adams Seasonal, USA	5.50	7.75
Harpoon IPA, USA	5.50	7.75
Sierra Nevada Pale Ale, USA	5.50	7.75
Stella Artois, Belgium	5.50	7.75
Allagash White, USA	5.95	7.75

### bottles

Budweiser, USA 4.95	Corona, Mexico 4.95
Bud Light, USA 4.95	Chimay Cap Rouge, Belgium 8.75
Coors Light, USA 4.95	Duvel, Belgium 8.50
Michelob Ultra, USA 4.95	Heineken, Holland 5.50
Miller Lite, USA 4.95	Heineken Light, Holland 5.50
Sam Adam's Light, USA 5.50	Lindemans Framboise Lambic, Belgium 10.95
Ommegang Abbey Ale, NY 6.95	Newcastle Brown Ale, England 5.50
Abbey Leffe Blond Ale, Belgium 7.75	St. Pauli Girl NA, Germany 4.95
Amstel Light, Amsterdam 5.50	Magners Hard Cider, Ireland 5.50