

starters

Sautéed Mussels 9.95

hard cider, dijon, shallots, cream

Crispy Montauk Calamari 9.95

hot vinegar peppers, garlic aioli

Sweet Corn Arepas 9.95

grilled shrimp, sriracha butter

Slow Roasted Ribs 9.95

jicam slaw

Lettuce Wraps 8.95

marinated steak, kim chi, scallion ginger sauce

Shrimp Wontons 9.95

steamed or fried with dipping sauce

Steamed Edamame 4.95

tossed with seasoned salt

Vidalia Onion Rings 3.95

sandwiches

Niman Ranch Burger* 10.95

hand packed all natural beef

“finest tasting meat in the world, period!”

(can be undercooked upon request)

add smoked bacon or aged cheddar 1.00

Grilled Cheese Sandwich 11.95

cup of cream of tomato soup

add braised short rib 3.00

Lobster Wrap 22.95

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

Truffled Chicken Salad Club 11.95

applewood smoked bacon, sourdough toast

Tuna Burger 12.95

chili sambal, roasted pepper aioli



Seaport District
225 Northern Ave
Boston, MA 02210
617.330.7430

chowder & salads

Legal's Famous Clam Chowder

4.95 cup 6.95 bowl

Cream of Tomato Soup 4.95 cup 6.95 bowl

basil oil

Caesar Salad 7.95

creamy dressing, croutons, parmesan

Red Salad 7.95

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

Big Green Salad 6.95

roasted shallot vinaigrette, crispy chick peas

Tortilla, Apple and Goat Cheese Salad 6.95

avocado, roasted red peppers and chipotle orange dressing

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.

mix and match

grill it ~ bake it ~ crumb it

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

Sea Scallops 21.95

Boston Scrod 16.95

Rainbow Trout 18.95

Shrimp 17.95

Atlantic Salmon 18.95

Mahi Mahi 23.95

Tuna* 23.95

cooked medium rare

add a skewer of shrimp or scallops for 5.95

Sauces

lemon caper

wasabi cream

Shandong

hoisin sauce

Sides (additional sides 3.95)

sautéed spinach

sweet potato fries

seaweed salad

fried pickles

brown rice

seasonal vegetable

bacon braised brussels sprouts

buttermilk mashed potatoes

creamy parmesan polenta

main

Hoisin Glazed Atlantic Salmon 18.95

house made hoisin sauce and vegetable pad thai with crushed peanuts

Fruits de Mer 19.95

shrimp, scallops, mussels, clams, tomato saffron broth, fettuccini

Harpoon IPA Braised Short Ribs 23.95

mustard glaze and creamy parmesan polenta

Moroccan Spiced Chicken 18.95

carrot purée, orange olive sauce, arugula

Baja Fish Tacos 15.95

guacamole, corn relish, pico de gallo

Baked Whole Wheat Penne & Pistachio Pesto 13.95

roasted squash, cauliflower, mushroom leek cream sauce

Truffled Lobster Mac and Cheese 21.95

cavatapi, cheddar and fontina cheese sauce

LTK Paella 20.95

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

Beef & Shrimp Wok 17.95

stir fried veggies, black bean sauce, rice noodles

Sautéed Day Boat Sole 21.95

sautéed spinach and lemon caper butter

Fish and Chips 15.95

slaw, pickles, onion strings and hand cut fries