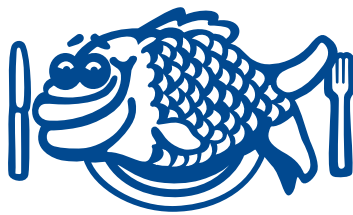


If it isn't fresh,



it isn't Legal!®

Raw Bar*

pure, natural and prepared to order






- Colossal Naked Shrimp Cocktail**  18
- Blackened Raw Tuna Tataki***  17
sesame chili vinaigrette, seaweed salad, wasabi cream

STARTERS





- New England Clam Chowder** 10
- Legal's Signature Crab Cake** 21
lump crab, mustard sauce, seasonal salad
- Crispy Calamari**  17
regular or Rhode Island style (hot peppers and garlic)
- Kung Pao Popcorn Shrimp** 16
crispy rice noodles

CRISPY FRIED

Served with french fries & coleslaw

- Colossal Naked Shrimp**  25
- North Atlantic Sea Scallops**  32
- New England Clams**  market
whole-bellied, sweet & petite
- Fisherman's Platter**  36
colossal naked shrimp, sea scallops, local whitefish & calamari
- Fish & Chips**  23
locally-sourced by our good friend Tory Bramante

SALADS

- Greek Salad**  9
tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette
- House Salad**  9
tomato, cucumber, carrot, sunflower seeds, mixed greens
- Classic Caesar Salad**  9
romaine hearts, garlic croutons, shaved romano, creamy dressing
- TOP SALADS WITH:** 
- Grilled or Cajun Chicken** 7
- Grilled or Cajun Shrimp** 12
- Grilled or Cajun Tuna*** 14
- Grilled Organic Salmon*** 16
- Lobster Salad or Crabmeat Salad** market

SIDES

- Coleslaw**  3
- Herbed Rice Pilaf** 6
- Farro Asparagus Salad** 6
- French Fries**  6
- Sesame Soba Noodle Salad (contains peanuts)** 6
- Grilled Asparagus**  8

DESSERTS

- Boston Cream Pie** 9
- Key Lime Pie** 9

LEGAL TEST KITCHEN



Our Chefs have been hard at work creating new fully composed dishes with some of our most popular seafood and new sides...Please share your feedback with your server or in our online survey!

- Organic Salmon*** 29
farro asparagus salad, caper vinaigrette
- Yellow Fin Tuna Steak*** 36
kung pao, sesame soba noodle salad

LEGAL CLASSICS

- Legal's Signature Crab Cake Combo** 38
lump crab cake, grilled shrimp, seared scallops, mustard sauce
- New England Baked Haddock - Anna's Way** 23
buttered crumbs, stuffed tomato, herbed rice pilaf

From the Grill





- Simply Grilled Fish***  market
Organic Salmon* | **Tuna Steak*** | **Haddock**
Sea Scallops | **Shrimp**
- ENHANCEMENTS** no additional charge
Cajun Spice | Caper Vinaigrette | Garlic Butter 
Kung Pao


SANDWICHES

- Half Pound Maine Lobster Roll**  market
traditional with lemon mayo, french fries & coleslaw
- New England Crab Roll**  market
delicate New England crabmeat with mayo, french fries & coleslaw
- Tuna Burger** 18
chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries & coleslaw
- Fish Tacos** 18
crispy local whitefish, pickled red cabbage, avocado crema, pico de gallo, fried plantains
- Grilled Chicken Sandwich**  17
bacon, Vermont cheddar, lettuce, tomato, mayo, french fries & coleslaw
- Snake River Farms Wagyu Bacon Cheddar Burger***  18
bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw

BREAKFAST

Served until 10 a.m.

- All American Breakfast***  14
3 eggs cooked to any style, bacon, brioche toast and home fries
- Legal Breakfast Sandwich** 11
scrambled eggs, bacon, monterey jack cheese, brioche, home fries
- Omelets served with brioche toast and home fries** 
- Vegetable** 14
roasted red peppers, avocado, tomato, scallions, monterey jack cheese
- Bacon Cheddar** 14
- Shrimp Avocado** *pico de gallo, monterey jack cheese* 25
- Home Fries**  3
- Brioche Toast** 2
- Bacon**  3

 Denotes items that are naturally or can be prepared Gluten Free - please specify Gluten Free preparation. 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.

Legal Sea Foods now available for Take Out & Delivery...Order Online at LegalSeaFoods.com!



Beverage Menu



CHAMPAGNE & SPARKLING

	GLASS	1/2 BTL	BOTTLE
Prosecco, Jeio (<i>Valdobbiadene</i>)	14		50
Taittinger "La Francaise" Brut	20		85
Laurent Perrier "La Cuvee" Brut		46	
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>)	12		23

WHITE

Muscadet

Domaine de la Quilla (<i>Loire</i>)			35
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Albarino

La Cana (<i>Rias Baixas</i>)	14	26	50
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Rosé

Rabble (<i>Paso Robles</i>)	14		50
Whispering Angel (<i>Provence</i>)	18		63

Riesling

Erbes Urziger Wurzgarten Kabinett (<i>Mosel</i>)	12		40
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Pinot Grigio

Santa Margherita (<i>Valdadige</i>)	14	28	52
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Sauvignon Blanc

Yealands (<i>Marlborough</i>)	14		50
Villa Maria "Private Bin" (<i>Marlborough</i>)		26	
Cloudy Bay (<i>Marlborough</i>)	18		65
Sancerre, Patient Cottat			
"Anciennes Vignes" (<i>Loire</i>)	19		74
Spottswoode (<i>Napa/Sonoma</i>)		32	
Sancerre, Fournier "Belles Vignes" (<i>Loire</i>)		37	

Chateauneuf-du-Pape Blanc

Domaine du Vieux Lazaret (<i>Rhone Valley</i>)			35
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Chardonnay

Topiary (<i>Franschhoek, SA</i>)			44
Sonoma-Cutrer "RRR" (<i>Sonoma</i>)	16	31	56
Jordan (<i>Russian River</i>)			74
Cakebread (<i>Napa</i>)	20	40	80
Meursault, Louis Latour (<i>Burgundy</i>)			50

RED

Pinot Noir

Chateau Souverain (<i>California</i>)	13		44
Bethel Heights (<i>Willamette Valley</i>)		28	
Chehalem (<i>Chehalem Mountains</i>)			59
EnRoute "Les Pommiers" (<i>Russian River</i>)	19		74
Talley Vineyards (<i>Arroyo Grande</i>)		40	

Cotes du Rhone

Guigal (<i>Rhone Valley</i>)			26
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Syrah

Dutton-Goldfield "Cherry Ridge Vineyard" (<i>Russian River</i>)			48
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Rioja

Muga Reserva (<i>Spain</i>)	29		56
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Zinfandel

Elyse "Morisoli Vineyard" (<i>Dry Creek</i>)			48
Ridge "Geyserville" (<i>Alexander Valley</i>)	39		

Merlot

Buena Vista "Raison d'Etre" (<i>Sonoma</i>)	13		44
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Malbec

Alcanza (<i>Mendoza</i>)	14		50
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Cabernet Sauvignon

Simi (<i>Sonoma</i>)	16		56
Buehler (<i>Napa</i>)			63
J. Lohr "Hilltop" (<i>Paso Robles</i>)		35	
Stag's Leap Wine Cellars "Artemis" (<i>Napa</i>)		45	
Jordan (<i>Alexander Valley</i>)			90

COCKTAILS

Legal Red Sangria 13.5

spanish red wine, merlet crème de pêche, cruzan citrus & raspberry rums, fresh citrus, lemon-lime soda

Citrus Blossom Sangria 13.5

sauvignon blanc, st. germain elderflower, pinnacle citrus vodka, lemonade, lemon-lime soda, lemon bitters

Fresh Watermelon Crush 14.5

sobieski vodka, fresh watermelon, sugar

Moscow Mule 13.5

sobieski vodka, ginger beer, lime

Spicy Grapefruit Margarita 14.5

lunazul blanco tequila, tanteo habaero tequila, combier pamplemousse rose liqueur, grapefruit, lime

Patron Margarita Real 15.5

lsf barrel-select patrón reposado tequila, patrón citrónge, lime, lemon

"Old Fashioned" Old Fashioned 14.5

lsf barrel-select buffalo trace bourbon, angostura aromatic & orange bitters, sugar

Espresso Martini 14.5

sobieski vodka, borghetti caffè espresso, bailey's irish cream

BREAKFAST COCKTAILS

Bloody Mary 12.5

sobieski vodka, world famous lsf bloody mary mix! add cocktail shrimp for 3.25

Mimosa 13.5

prosecco, orange juice

Bellini 13.5

prosecco, peach liqueur, peach purée

Hawaiian Sea Breeze 11.5

sobieski vodka, pineapple & cranberry juices

Screwdriver 11.5

sobieski vodka, orange juice

Cape Codder 11.5

sobieski vodka, cranberry juice

Greyhound 11.5

sobieski vodka, grapefruit juice

BEER

Draft 16 OZ 23 OZ

Allagash White, ME 10 14

Bud Light, MO 7 10

Harpoon IPA, MA 8.5 11

Samuel Adams Boston Lager, MA 8.5 11

Samuel Adams Seasonal, MA 8.5 11

Wormtown Be Hoppy IPA, MA 10 14