

STARTERS

NEW ENGLAND CLAM CHOWDER our classic recipe.....	CUP 8.5 BOWL 10.5
LOBSTER BISQUE ...	CUP 10.5 BOWL 12.5 cream sherry
CRISPY CALAMARI	17 with tartar sauce RHODE ISLAND (HOT PEPPERS & GARLIC) -OR- THAI (PINEAPPLE & PEANUTS)
FISH TACOS	15 fried whitefish, pickled red cabbage, chipotle aioli, pico de gallo
LEGAL'S SIGNATURE CRAB CAKE	24 lump crab, mustard sauce, mixed greens, corn, peas, radish, tomato, chive vinaigrette
CRAB CAKE SLIDERS	22 roasted red pepper sauce
STUFFIES	16 Cape Cod quahogs, chouriço, butter, ritz crumbs
PESTO SHRIMP FLATBREAD	18 smoked applewood bacon, roasted tomato, cheddar and romano, balsamic drizzle
ORGANIC PEI MUSSELS	18 garlic-butter broth, white wine, grilled crusty bread
ST. LOUIS RIBS	18 coffee BBQ sauce
CORN RIBS	13 chipotle aioli, cotija cheese, cilantro
BANG BANG CAULIFLOWER	16 tempura fried, kung pao sauce (contains peanut oil)

SIDES

COLESLAW	4
HERBED RICE PILAF	7
JASMINE RICE	7
PEARL COUSCOUS SALAD	8
STREET CORN	8 off the cob, cotija cheese, crema, cilantro
SZECHUAN GREEN BEANS	8 red peppers, roasted peanuts
STEAMED BROCCOLI	7
WHIPPED POTATOES	8
FRENCH FRIES	7

THE RAW FACTS

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.

RAW BAR & SUSHI*

PURE, NATURAL, AND PREPARED TO ORDER

OYSTERS OF THE DAY*	3.5
NEW ENGLAND LITLNECK CLAMS* ...	2.5
COLOSSAL NAKED SHRIMP COCKTAIL ...	20
CHILLED SEAFOOD PLATTER*	85 SERVES 4 oysters, clams, shrimp cocktail, lobster tail, tuna poke
BLACKENED RAW TUNA TATAKI*	19 sesame chili vinaigrette, seaweed salad, wasabi cream
EDAMAME	8 with sea salt or Tajín chili-lime spice
OSHIZUSHI* — PRESSED, LAYERED SUSHI	
RED DRAGON* tuna, cucumber, tobiko...	21
CALIFORNIA cucumber, avocado, Jonah crab.....	17
SHRIMP TEMPURA* cucumber, avocado, tobiko	19
SPICY SALMON* crispy rice, seaweed salad, ponzu.....	17

CRISPY FRIED

TRADITIONAL NEW ENGLAND OR ANGRY STYLE
served with french fries and coleslaw

JUMBO NAKED SHRIMP	28
NORTH ATLANTIC SEA SCALLOPS	38
NEW ENGLAND CLAMS	MKT whole-bellied, sweet & petite
FISHERMAN'S PLATTER	44 jumbo naked shrimp, sea scallops, local whitefish & calamari
FISH & CHIPS	29 locally-sourced by our good friend, Tory Bramante

OUR GLUTEN FREE PROMISE

At Legal Sea Foods, we're committed to offering gluten free menu items for our guests—a mix of items that are naturally or can be prepared gluten free. In fact, our famous fry mix is gluten free – so all of your crispy fried favorites can be enjoyed. **Please specify with your server if you prefer Gluten Free preparation.**



LEGAL SEA FOODS

If it isn't fresh, it isn't Legal!®

LEGAL TEST KITCHEN

BEET ROASTED SALMON*, ORGANIC SEA HARVEST, ISLE OF SKYE	34 beet purée, chilled panzanella salad
MEXICAN STREET COD	31 roast corn off the cob, cotija cheese, cilantro, blue corn tortilla
SESAME CRUSTED YELLOWFIN TUNA* ...	39 Szechuan green beans, peanuts, ponzu
MEDITERRANEAN SWORDFISH	39 pearl couscous salad, tzatziki, roasted tomatoes
OVEN ROASTED BRANZINO	38 whipped potatoes, fennel and orange, garlic butter
LSF GUMBO	SHRIMP 30 CHICKEN 27 andouille sausage, jasmine rice

FRESH CATCH

PREPARED BLACKENED OR GRILLED
served with your choice of two sides

ORGANIC SALMON*	34 Isle of Skye, Scotland (EU Organic)
YELLOWFIN TUNA STEAK*	39 scan below for today's origin
SWORDFISH STEAK	39 scan below for today's origin
COD	31 Iceland (MSC Certified Sustainable)
SEA SCALLOPS	38 Gulf of Maine (MSC Certified Sustainable)
COLOSSAL SHRIMP	34 Bay of Bengal (All Natural, BAP 4-Star Certified Sustainable)
ADD AN ENHANCEMENT	
cajun spice garlic butter ancho chile butter	



Scan for details on today's Fresh Catch!

LEGAL CLASSICS

NEW ENGLAND BAKED HADDOCK - ANNA'S WAY	29 buttered crumbs, roasted tomato, herbed rice pilaf, broccoli
SCAMPI	SHRIMP 30 CHICKEN 27 linguini, tomato, sofrito, lemon cream
LEGAL'S SIGNATURE CRAB CAKE COMBO	44 lump crab cake, grilled shrimp, seared scallops, mustard sauce, herbed rice pilaf, mixed greens, corn, peas, radish, tomato, chive vinaigrette
CIOPPINO	45 clams, mussels, scallops, shrimp, calamari, whitefish, lobster tail, tomato broth
LOBSTER RAVIOLI	46 fra diavolo, lobster tail, grilled crusty bread
BAKED LOBSTER MAC & CHEESE	MKT one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs
STUFFED LOBSTER TAILS	45 shrimp, scallops, peppers, onions, buttery crackers, choice of two sides
GULF OF MAINE LOBSTER	MKT steamed or baked with shrimp & scallop stuffing, choice of two sides
SURF & TURF	
CHICKEN UNDER A BRICK	29 shiitake and caper vinaigrette, jasmine rice, broccoli
SNAKE RIVER FARMS AMERICAN WAGYU BAVETTE*	45 ancho chile shrimp, chimichurri, corn ribs, chipotle aioli, cotija cheese
DOUBLE R RANCH FILET MIGNON*	49 brushed with ancho chile butter, whipped potatoes, broccoli
SURF & TURF*	
above filet mignon paired with your choice of the following:	
GRILLED COLOSSAL SHRIMP	13
SEARED SEA SCALLOPS	16
GRILLED LOBSTER TAIL	16
CRAB CAKE	21

SANDWICHES & SALADS

DOUBLE R RANCH USDA PRIME BACON CHEDDAR BURGER*	19 applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw
NEW ENGLAND CRAB ROLL	34 delicate New England crabmeat with mayo, french fries & coleslaw
HALF POUND MAINE LOBSTER ROLL	43 warm butter-poached or traditional with lemon mayo, french fries & coleslaw
GREEK SALAD	12 tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette
CLASSIC CAESAR SALAD	12 romaine hearts, garlic croutons, shaved romano, creamy dressing
LEGAL WEDGE	12 salmon bacon, iceberg, tomatoes, crispy onions, crumbled blue cheese dressing
QUINOA POWER BOWL	17 arugula, za'atar roasted carrots, beets, pumpkin seeds, yuzu vinaigrette
TOP SALADS WITH:	
GRILLED OR CAJUN CHICKEN.....	7
GRILLED STEAK TIPS*	14
GRILLED OR CAJUN COLOSSAL SHRIMP	13
SEARED OR CAJUN SEA SCALLOPS	16
GRILLED OR CAJUN ORGANIC SALMON*	15
GRILLED OR CAJUN TUNA*	15
LOBSTER OR CRABMEAT SALAD	MKT

LUNCH

SERVED UNTIL 4PM

CRISPY FISH SANDWICH	18 lettuce, tomato, pickle, tartar sauce, french fries & coleslaw
TUNA BURGER	19 chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries & coleslaw
SBLT	18 salmon bacon, lettuce, tomato, mayo, toasted sourdough, french fries & coleslaw
GRILLED CHICKEN SANDWICH	17 applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo, french fries & coleslaw
BBQ STEAK TIPS*	27 herbed rice pilaf, green beans