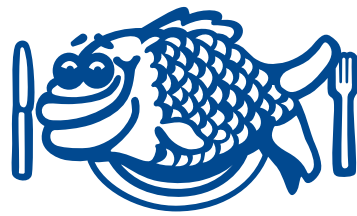


If it isn't fresh,



it isn't Legal!®

### Raw Bar\*

pure, natural and prepared to order

<b>Oysters of the Day*</b>	3
<i>Scorton Creek   Pemaquid   Savage Blonde   Wellfleet</i>	
<b>Cape Cod Littleneck Clams*</b>	2
<b>Colossal Naked Shrimp Cocktail</b>	18
<b>Blackened Raw Tuna Tataki*</b>	17
<i>sesame chili vinaigrette, seaweed salad, wasabi cream</i>	
<b>Shellfish Platter*</b>	75
<i>serves 4: oysters, clams, shrimp cocktail, crab cocktail, tuna tartare</i>	

## STARTERS

<b>New England Clam Chowder</b>	cup 8 / bowl 10
<b>Legal's Signature Crab Cake</b>	21
<i>lump crab, mustard sauce, fennel apple salad</i>	
<b>Crispy Calamari</b>	17
<i>regular or Rhode Island style (hot peppers and garlic)</i>	
<b>Fish Tacos</b>	14
<i>crispy local whitefish, pickled red cabbage, avocado crema, pico de gallo</i>	
<b>Oysters Rockefeller</b>	17
<i>spinach, Pernod, parmesan, bread crumbs</i>	
<b>Stuffies</b>	14
<i>Cape Cod quahogs, chouriço, butter, Ritz crumbs</i>	
<b>Organic PEI Mussels</b>	17
<i>traditional garlic-butter broth, grilled crusty bread</i>	
<b>St. Louis Ribs</b>	17
<i>coffee BBQ sauce</i>	
<b>Bang Bang Cauliflower</b>	12
<i>kung pao sauce</i>	

## CRISPY FRIED

Served with french fries and coleslaw.

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

## SIDES

<b>Coleslaw</b>	3
<b>Herbed Rice Pilaf</b>	6
<b>Garlic Buttered Green Beans</b>	6
<b>Steamed Broccoli</b>	6
<b>Roasted Yukon Potatoes with Garlic Butter</b>	6
<b>French Fries</b>	6
<b>Buttered Corn on the Cob</b>	6
<b>Grilled Asparagus</b>	8

### Lunch

served until 4pm

<b>Crispy Fish Sandwich</b>	16
<i>lettuce, tomato, pickle, tartar sauce, french fries &amp; coleslaw</i>	
<b>Tuna Burger</b>	18
<i>chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries &amp; coleslaw</i>	
<b>Grilled Chicken Sandwich</b>	17
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo, french fries &amp; coleslaw</i>	
<b>BBQ Steak Tips*</b>	24
<i>herbed rice pilaf, grilled asparagus</i>	

## 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!

<b>Organic Salmon*</b>	29
<i>warm nicoise vegetables, garlic caper vinaigrette, cured egg yolk</i>	
<b>Yellow Fin Tuna Steak*</b>	36
<i>pink peppercorn &amp; coriander crusted, coconut broth, Thai vegetable salad</i>	
<b>Grilled Swordfish Steak</b>	35
<i>Castelvetro olive tomato-caper relish, roasted Yukon potatoes with garlic butter</i>	
<b>Seared Gulf of Maine Scallops</b>	33
<i>chorizo &amp; sweet corn succotash</i>	
<b>Baked Lobster Mac &amp; Cheese</b>	market
<i>one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs</i>	
<b>Roasted Half Chicken</b>	27
<i>semi-boneless, lemon olive oil, herbed rice pilaf, garlic buttered green beans</i>	

## LEGAL CLASSICS

<b>Legal's Signature Crab Cake Combo</b>	38
<i>lump crab cake, grilled shrimp, seared scallops, mustard sauce, herbed rice pilaf</i>	
<b>Baked Stuffed Colossal Shrimp</b>	34
<i>signature lump crab stuffing, citrus beurre blanc, herbed rice pilaf</i>	
<b>New England Baked Haddock - Anna's Way</b>	23
<i>buttered crumbs, roasted tomato, herbed rice pilaf, broccoli</i>	
<b>Cioppino</b>	39
<i>clams, mussels, scallops, shrimp, calamari, whitefish, lobster, tomato broth</i>	
<b>Colossal Shrimp Scampi</b>	26
<i>linguini, tomato, sofrito, lemon cream</i>	
<b>Gulf of Maine Lobster</b>	market
<i>steamed or baked with shrimp &amp; scallop stuffing, choice of two sides</i>	

### From the Grill

<b>Double R Ranch Filet Mignon*</b>	40
<i>simply grilled, roasted Yukon potatoes with garlic butter, grilled asparagus</i>	
<b>SURF &amp; TURF*.... add to your filet mignon</b>	14
<i>Baked Stuffed Colossal Shrimp (2)</i>	
<i>Signature Crab Cake</i>	
<i>Pan Seared Sea Scallops</i>	
<b>Simply Grilled Fish*</b>	market
<i>Organic Salmon*   Tuna Steak*   Shrimp</i>	
<i>Sea Scallops   Haddock   Swordfish Steak</i>	
<b>ENHANCEMENTS</b>	no additional charge
<i>Pink Peppercorn &amp; Coriander Crusted   Citrus Beurre Blanc</i>	
<i>Olive Tomato-Caper Relish   Cajun Spice   Garlic Butter</i>	

## SANDWICHES & SALADS

<b>Half Pound Maine Lobster Roll</b>	market
<i>warm butter-poached or traditional with lemon mayo, french fries &amp; coleslaw</i>	
<b>New England Crab Roll</b>	market
<i>delicate New England crabmeat with mayo, french fries &amp; coleslaw</i>	
<b>Snake River Farms Wagyu Bacon Cheddar Burger*</b>	18
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries &amp; coleslaw</i>	
<b>Greek Salad</b>	9
<i>tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette</i>	
<b>Classic Caesar Salad</b>	9
<i>romaine hearts, garlic croutons, shaved romano, creamy dressing</i>	
<b>Burrata</b>	16
<i>traditional pesto, grape tomatoes, grilled crusty bread</i>	
<b>TOP SALADS WITH:</b>	
<b>Grilled or Cajun Chicken</b>	7
<b>Grilled Steak Tips*</b>	14
<b>Grilled or Cajun Shrimp</b>	12
<b>Grilled or Cajun Salmon*</b>	14
<b>Grilled or Cajun Tuna*</b>	14
<b>Lobster Salad or Crabmeat Salad</b>	market

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 is now available for Take Out & Delivery...Order Online at [LegalSeaFoods.com](http://LegalSeaFoods.com)!



# Beverage Menu



## WHITE & ROSE

	GLASS	1/2 BTL.	BOTTLE
<i>Muscadet</i>			
Domaine de la Quilla ( <i>Loire</i> ) 2018			31
<i>Albarino</i>			
Bodegas La Cana ( <i>Rias Baixas</i> ) 2019	13	23	45
<i>Rosé</i>			
Rabble ( <i>Paso Robles</i> ) 2020	13		45
Whispering Angel ( <i>Provence</i> ) 2020	16		55
Sancerre Rosé, Le Roi des Pierres ( <i>Loire</i> ) 2018			60
<i>Riesling</i>			
Karl Erbes Urziger Wurzgarten Kabinett ( <i>Mosel</i> ) 2018	11		37
Ravines ( <i>Finger Lakes</i> ) 2017			37
Weinbach "Reserve Personnelle" ( <i>Alsace</i> ) 2017			49
<i>Pinot Grigio</i>			
Terlato ( <i>Friuli</i> ) 2018	13		45
Santa Margherita ( <i>Valdadige</i> ) 2019		32	52
<i>Pinot Gris</i>			
Trimbach "Reserve" ( <i>Alsace</i> ) 2016	13		45
<i>Sauvignon Blanc</i>			
Paul Cluver ( <i>Elgin, SA</i> ) 2018			35
Beckmen Vineyards ( <i>Santa Ynez</i> ) 2017			42
Yealands ( <i>Marlborough</i> ) 2020	13		45
Manawa ( <i>Marlborough</i> ) 2019			48
Pouilly-Fumé, Cailbourdin "Les Cris" ( <i>Loire</i> ) 2017			49
Cloudy Bay ( <i>Marlborough</i> ) 2020	16		59
Sancerre, Patient Cottat "Anciennes Vignes" ( <i>Loire</i> ) 2019	17		65
Sancerre, Domaine Fournier "Les Belles Vignes" ( <i>Loire</i> ) 2019		33	
Sancerre, Domaine Vacheron "Les Romains" ( <i>Loire</i> ) 2017			75
<i>Chenin Blanc</i>			
Dry Vouvray, Laurent Kraft ( <i>Loire</i> ) 2018			39
<i>Chardonnay</i>			
Topiary ( <i>Franschhoek SA</i> ) 2018			39
Louis Latour "LSF Cuvee" ( <i>Burgundy</i> ) 2018	12		42
Chablis, William Fevre "Champs Royaux" ( <i>Burgundy</i> ) 2018			42
Sonoma-Cutrer "RRR" ( <i>Sonoma</i> ) 2018	14	27	49
Lemelson "Reserve" ( <i>Willamette</i> ) 2016			49
Pouilly-Fuisse, Domaine Ferret ( <i>Macon</i> ) 2017			59
Jordan ( <i>Russian River</i> ) 2018			65
Cakebread ( <i>Napa</i> ) 2018	18	35	70
Chappellet "Calesa Vineyard" ( <i>Petaluma</i> ) 2017			72
Far Niente ( <i>Napa</i> ) 2017			95

## RED

	GLASS	1/2 BTL.	BOTTLE
<i>Gamay</i>			
Brouilly, Chateau de Pierreux ( <i>Cru Beaujolais</i> ) 2019			35
<i>Pinot Noir</i>			
Chateau Souverain ( <i>California</i> ) 2018	12		42
DeLoach "Block 1950" ( <i>Sonoma</i> ) 2017			45
Bethel Heights ( <i>Eola-Amity Hills</i> ) 2017			49
EnRoute "Les Pommiers" ( <i>Russian River</i> ) 2018	17		65
Santenay 1er Cru, Bichot "Clos Rousseau" ( <i>Burgundy</i> ) 2016			75
Shea "Block 23" Shea Vineyard ( <i>Willamette</i> ) 2015			85
<i>Chianti Classico</i>			
Querceto ( <i>Tuscany</i> ) 2017			39
<i>Syrah</i>			
Dutton-Goldfield "Cherry Ridge Vineyard" ( <i>Russian River</i> ) 2015			42
<i>Rioja</i>			
Muga Reserva ( <i>Spain</i> ) 2016		26	49
<i>Zinfandel</i>			
Mauritson ( <i>Dry Creek</i> ) 2016	12		39
<i>Merlot</i>			
Buena Vista "Raison d'Etre" ( <i>Sonoma</i> ) 2017	12		39
<i>Malbec</i>			
Alcanza ( <i>Mendoza</i> ) 2018	13		45
<i>Cabernet Franc</i>			
Ravines ( <i>Finger Lakes</i> ) 2018			39
<i>Cabernet Sauvignon</i>			
Simi ( <i>Sonoma</i> ) 2018	14		49
Buehler ( <i>Napa</i> ) 2018	16		55
J. Lohr "Hilltop" ( <i>Paso Robles</i> ) 2016		31	
Jordan ( <i>Alexander Valley</i> ) 2016			79
Chappellet "Signature" ( <i>Napa</i> ) 2017			95
Morlet Family Vineyards "Les Petits Morlet" ( <i>Napa</i> ) 2013			125

## CHAMPAGNE & SPARKLING

Prosecco, Jeio ( <i>Valdobbiadene</i> ) NV	13		45
Rosé, Cloudy Bay "Pelorus" ( <i>Marlborough</i> ) NV			55
Taittinger "La Francaise" Brut NV	18		75
Laurent Perrier "La Cuvee" Brut NV		40	79
Veuve Clicquot Rosé NV			89
Moscato d'Asti, Chiarlo "Nivole" ( <i>Piedmont</i> ) 2020	11	20	

## COCKTAILS

<b>Legal Red Sangria</b>	12
<i>spanish red wine, merlet crème de pêche, cruzan citrus &amp; raspberry rums, fresh citrus, lemon-lime soda</i>	
<b>Citrus Blossom Sangria</b>	12
<i>sauvignon blanc, st. germain elderflower, pinnacle citrus vodka, lemonade, lemon-lime soda, lemon bitters</i>	
<b>Pineapple Punch</b>	12
<i>moscato, new amsterdam pineapple vodka, malibu rum, original dark rum, pineapple, lime, soda</i>	
<b>Moscow Mule</b>	12
<i>sobieski vodka, ginger beer, lime</i>	
<b>Fresh Watermelon Crush</b>	13
<i>sobieski vodka, fresh watermelon, sugar</i>	
<b>Mango Lemon Drop</b>	13
<i>pinnacle citrus vodka, citadelle gin, real® mango purée, lemon</i>	
<b>Pink Grapefruit Gin Splash</b>	14
<i>lsf-curated st. george gin, st. germain elderflower, lemon, fever tree pink grapefruit soda, mint</i>	
<b>Strawberry Blood Orange Mojito</b>	13
<i>bacardi superior rum, martini &amp; rossi fiero, strawberry perfect purée, lime, mint, prosecco float</i>	
<b>Caribbean Rum Old Fashioned</b>	13
<i>original dark &amp; o.f.t.d. overproof rums, combier liqueur de banane, angostura bitters, orange bitters</i>	
<b>Cucumber-Habanero Margarita</b>	13
<i>lunazul blanco tequila, tanteo habanero tequila, bols triple sec, cucumber, agave, lime, lemon</i>	
<b>Patron Margarita Real</b>	14
<i>lsf barrel-select patrón reposado tequila, patrón citrónge, lime, lemon</i>	
<b>Southern Cherry Smash</b>	14
<i>lsf barrel-select buffalo trace bourbon, luxardo maraschino cherry, baking spices, lemon, angostura bitters</i>	
<b>Espresso Martini</b>	13
<i>sobieski vodka, borghetti caffè espresso, bailey's irish cream</i>	

## BEER | CIDER | SELTZER

<i>Draft</i>	
<b>Allagash White, ME</b>	9
<b>Harpoon IPA, MA</b>	7.5
<b>Samuel Adams Summer Ale, MA</b>	7.5
<i>Bottle/Can</i>	
<b>Bud Light, MO</b>	6
<b>Budweiser, MO</b>	6
<b>Castle Island Keeper IPA, MA</b>	8
<b>Coors Light, CO</b>	6
<b>Corona, Mexico</b>	7
<b>Dogfish Head SeaQuench Session Sour Ale, DE</b>	7
<b>Duvel Strong Pale Ale, Belgium</b>	9.5
<b>Heineken, Holland</b>	7
<b>Lagunitas Daytime IPA, CA</b>	7
<b>Lord Hobo Boom Sauce Double IPA, MA</b>	9.5
<b>Michelob Ultra, MO</b>	6.5
<b>Samuel Adams Boston Lager, MA</b>	7
<b>Stormalong Mass Appeal Hard Cider, MA</b>	7.5
<b>Truly Wild Berry Hard Seltzer, MA</b>	7