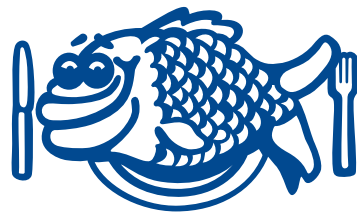


If it isn't fresh,



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>	

**FULL SUSHI MENU ALSO AVAILABLE**

ask your server for today's selection

## 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>Broccoli Au Gratin</b>	8
<b>Grilled Asparagus</b>	8

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 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>Castelvetrano 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
<b>Baked Stuffed Colossal Shrimp (2)</b>	
<b>Signature Crab Cake</b>	
<b>Pan Seared Sea Scallops</b>	
<b>Simply Grilled Fish*</b>	market
<b>Organic Salmon*   Tuna Steak*   Shrimp</b>	
<b>Sea Scallops   Haddock   Swordfish Steak</b>	
<b>ENHANCEMENTS</b>	no additional charge
<b>Pink Peppercorn &amp; Coriander Crusted   Citrus Beurre Blanc</b>	
<b>Olive Tomato-Caper Relish   Cajun Spice   Garlic Butter</b>	

## 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>House Salad</b>	9
<i>local organic leaf lettuce, tomato, cucumber, carrot, sunflower seeds, tomato balsamic or buttermilk blue cheese dressing</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

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>Rosé</i>			
Rabble ( <i>Paso Robles</i> ) 2020	13		45
Whispering Angel ( <i>Provence</i> ) 2020	16		55
<i>Riesling</i>			
G.A. Schneider Niersteiner Paterberg Kabinett, ( <i>Rheinhessen</i> ) 2017			35
Karl Erbes Urziger Wurzgarten Kabinett ( <i>Mosel</i> ) 2017	11		37
Domaine Zind-Humbrecht "Roche Granitique" ( <i>Alsace</i> ) 2017			65
<i>Pinot Grigio</i>			
Terlato ( <i>Friuli</i> ) 2018	13		45
<i>Sauvignon Blanc</i>			
Manawa ( <i>Marlborough</i> ) 2019	13		45
Villa Maria "Private Bin" ( <i>Marlborough</i> ) 2018		23	
Cloudy Bay ( <i>Marlborough</i> ) 2019	16		59
Sancerre, Domaine Fournier "Les Belles Vignes" ( <i>Loire</i> ) 2018/19		35	65
<i>Chenin Blanc</i>			
Vouvray, Domaine du Viking "Tendre" ( <i>Loire</i> ) 2017			39
<i>Chardonnay</i>			
Louis Latour "LSF Cuvee" ( <i>Burgundy</i> ) 2017	12		42
Chablis, Louis Jadot ( <i>Burgundy</i> ) 2015			45
Sonoma-Cutrer "Russian River Ranches" ( <i>Sonoma</i> ) 2017/18	14	27	49
Jordan ( <i>Russian River</i> ) 2018			65
Pouilly-Fuisse, Domaine Ferret ( <i>Macon</i> ) 2017			65
Cakebread ( <i>Napa</i> ) 2018	18		75

## RED

	GLASS	1/2 BTL.	BOTTLE
<i>Pinot Noir</i>			
DeLoach "Block 1950" ( <i>Sonoma</i> ) 2017	13		45
Rex Hill ( <i>Willamette Valley</i> ) 2017			49
Hamilton Russell ( <i>Hemel-en-Aarde</i> ) 2017			59
<i>Cotes-du-Rhone Villages</i>			
Chateau la Nerthe "Les Cassagnes" ( <i>Rhone</i> ) 2017			35
<i>Shiraz</i>			
Mitolo "Jester" ( <i>McLaren Vale</i> ) 2015			35
<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 Sauvignon</i>			
Simi ( <i>Sonoma</i> ) 2018	14		49
Buehler ( <i>Napa</i> ) 2017			55
Jordan ( <i>Alexander Valley</i> ) 2014			85

## CHAMPAGNE & SPARKLING

Prosecco, Jeio ( <i>Valdobbiadene</i> ) NV	13		45
Taittinger "La Francaise" Brut NV			75
Moscato d'Asti, Chiarlo "Nivole" ( <i>Piedmont</i> ) 2018	11	21	

## 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, 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, réal® mango purée, lemon</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>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

<i>Draft</i>	
Allagash White, ME	9
Harpoon IPA, MA	7.5
Samuel Adams Summer Ale, MA	7.5
<i>Bottle/Can</i>	
Angry Orchard Crisp Apple Hard Cider, NY	6.5
Bud Light, MO	6
Coors Light, CO	6
Corona, Mexico	7
Foolproof Raincloud Robust Porter, RI	7
Grey Sail Little Sister Session IPA, RI	7.5
Heineken, Holland	7
Lawson's Finest Sip of Sunshine IPA, VT	9.5
Michelob Ultra, MO	6.5
Narragansett Fresh Catch Golden Ale, RI	7
Narragansett Lager, RI	6.5
Samuel Adams Boston Lager, MA	7
Two Roads No Limits Hefeweizen, CT	7.5