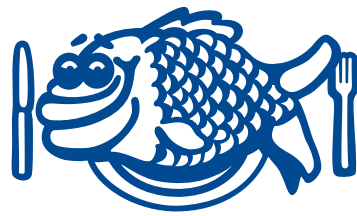


If it isn't fresh,



it isn't Legal!®

Raw Bar*

pure, natural and prepared to order

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

STARTERS

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

CRISPY FRIED

Served with french fries and coleslaw.

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

SIDES

Coleslaw	3
Herbed Rice Pilaf	6
Garlic Buttered Green Beans	6
Steamed Broccoli	6
Roasted Yukon Potatoes with Garlic Butter	6
French Fries	6
Broccoli Au Gratin	8
Grilled Asparagus	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!

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

LEGAL CLASSICS

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

From the Grill

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

SANDWICHES & SALADS

Half Pound Maine Lobster Roll	market
<i>warm butter-poached or traditional with lemon mayo, french fries & coleslaw</i>	
New England Crab Roll	market
<i>delicate New England crabmeat with mayo, french fries & coleslaw</i>	
Snake River Farms Wagyu Bacon Cheddar Burger*	18
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw</i>	
House Salad	9
<i>local organic leaf lettuce, tomato, cucumber, carrot, sunflower seeds, tomato balsamic or buttermilk blue cheese dressing</i>	
Classic Caesar Salad	9
<i>romaine hearts, garlic croutons, shaved romano, creamy dressing</i>	
Burrata	16
<i>traditional pesto, grape tomatoes, grilled crusty bread</i>	
TOP SALADS WITH:	
Grilled or Cajun Chicken	7
Grilled Steak Tips*	14
Grilled or Cajun Shrimp	12
Grilled or Cajun Salmon*	14
Grilled or Cajun Tuna*	14
Lobster Salad or Crabmeat Salad	market

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



Beverage Menu



WHITE & ROSE

	GLASS	1/2 BTL.	BOTTLE
Albarino			
Bodegas La Cana (<i>Rias Baixas</i>) 2018/19		23	45
Rosé			
Rabble (<i>Paso Robles</i>) 2020	13		45
Whispering Angel (<i>Provence</i>) 2020	16		55
Riesling			
S.A. Prum Wehlener Sonnenuhr Auslese (<i>Mosel</i>) 2006			75
Pinot Grigio			
Terlato (<i>Friuli</i>) 2018	13		45
Santa Margherita (<i>Valdadige</i>) 2018/19		32	52
Sauvignon Blanc			
Yealands (<i>Marlborough</i>) 2020	13		45
Manawa (<i>Marlborough</i>) 2019			48
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>) 2018		33	
Chenin Blanc			
Dry Vouvray, Laurent Kraft (<i>Loire</i>) 2018			39
Savennieres, Domaine des Baumard (<i>Loire</i>) 2016			49
Viognier			
Ridge "Adelaida Vineyard" (<i>Paso Robles</i>) 2018			49
Chardonnay			
Bethel Heights (<i>Willamette</i>) 2015			47
Sonoma-Cutrer "RRR" (<i>Sonoma</i>) 2018	14	27	49
Ramey Cellars (<i>Sonoma</i>) 2016			52
Cakebread (<i>Napa</i>) 2018	18	35	70
Meursault, Latour (<i>Burgundy</i>) 2016			45
Far Niente (<i>Napa</i>) 2017			95
Peter Michael "La Carriere" (<i>Knights Valley</i>) 2013			125
Chateauf-neuf-du-Pape Blanc			
Domaine du Vieux Lazaret (<i>Rhone</i>) 2017		35	65

CHAMPAGNE & SPARKLING

	GLASS	1/2 BTL.	BOTTLE
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
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>) 2020	11	20	

RED

	GLASS	1/2 BTL.	BOTTLE
Pinot Noir			
Chateau Souverain (<i>California</i>) 2018	12		42
DeLoach "Block 1950" (<i>Sonoma</i>) 2017			45
Rex Hill (<i>Willamette</i>) 2016			49
EnRoute "Les Pommiers" (<i>Russian River</i>) 2018	17		65
Barbera d'Alba			
Ascheri (<i>Piedmont</i>) 2018			35
Syrah			
Dutton-Goldfield "Cherry Ridge Vineyard" (<i>Russian River</i>) 2016			42
The Chocolate Block (<i>Swartland, SA</i>) 2017			55
Beckmen Vineyards "Purisima Mountain Vineyard" (<i>Santa Ynez</i>) 2014			69
Rioja			
Muga Reserva (<i>Spain</i>) 2015		26	
Priorat			
Celler Pasanau "Ceps Nous" (<i>Spain</i>) 2015			29
Zinfandel			
Elyse "Morisoli Vineyard" (<i>Rutherford</i>) 2014			42
Merlot			
Buena Vista "Raison d'Etre" (<i>Sonoma</i>) 2017	12		39
Malbec			
Catena "La Consulta" (<i>Uco Valley</i>) 2016			42
Alcanza (<i>Mendoza</i>) 2018	13		45
Nebbiolo d'Alba			
Chiarlo "Il Principe" (<i>Piedmont</i>) 2016			39
Petit Verdot			
Finca Decero "Remolinas Vineyard" (<i>Agrelo</i>) 2013			49
Cabernet Sauvignon			
Simi (<i>Sonoma</i>) 2018	14		49
Mayacamas (<i>Napa</i>) 2016			69
Jordan (<i>Alexander Valley</i>) 2016			79
Shafer "Hillside Select" (<i>Stag's Leap</i>) 2011			325
Red Blends			
Chappellet "The Mountain Cuvee" (<i>Napa</i>) 2017			60

COCKTAILS

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

BEER | CIDER | SELTZER

Draft

Allagash White, ME	9
Harpoon IPA, MA	7.5
Samuel Adams Summer Ale, MA	7.5

Bottle/Can

Bantam Wunderkind Hard Cider, MA	8
Bud Light, MO	6
Castle Island Keeper IPA, MA	8
Corona, Mexico	7
Lord Hobo Boom Sauce Double IPA, MA	9.5
Michelob Ultra, MO	6.5
Mighty Squirrel Cloud Candy NE IPA, MA	9
Samuel Adams Boston Lager, MA	7
Truly Wild Berry Hard Seltzer, MA	7