

If it isn't fresh,



it isn't Legal!®

Raw Bar*

pure, natural and prepared to order

Oysters of the Day*	3.5
Cape Cod Littleneck Clams*	2.5
Colossal Naked Shrimp Cocktail	20
Blackened Raw Tuna Tataki* sesame chili vinaigrette, seaweed salad, wasabi cream	18
Tuna Poke* avocado crema, ponzu, taro chips	18
Chilled Seafood Platter* serves 4: oysters, clams, shrimp cocktail, lobster tail, tuna poke	85

FULL SUSHI MENU ALSO AVAILABLE
ask your server for today's selection

STARTERS

New England Clam Chowder	cup 8.5 bowl 10.5
Lobster Bisque <i>cream sherry</i>	cup 10.5 bowl 12.5
Crispy Calamari <i>with tartar sauce</i>	17
Rhode Island <i>(hot peppers & garlic)</i> or Thai <i>(pineapple & cashews)</i>	18
Fish Tacos <i>fried or blackened whitefish, pickled red cabbage, chipotle aioli, pico de gallo</i>	15
Legal's Signature Crab Cake <i>lump crab, mustard sauce, mixed greens, apples, walnuts, cider Dijon dressing</i>	23
Crab Cake Sliders <i>roasted red pepper sauce</i>	21
Crab & Spinach Dip <i>Vermont cheddar, grilled bread</i>	18
Oysters Rockefeller <i>baked with spinach and Pernod</i>	18
Clams & Andouille <i>littlenecks, ancho chile butter, white wine, grilled crusty bread</i>	18
Organic PEI Mussels <i>garlic-butter broth, white wine, grilled crusty bread</i>	17.5
St. Louis Ribs <i>coffee BBQ sauce</i>	17
Bang Bang Cauliflower <i>tempura fried, kung pao sauce (contains peanut oil)</i>	14

CRISPY FRIED

Served with french fries and coleslaw.

Jumbo Naked Shrimp	27
North Atlantic Sea Scallops	37
New England Clams <i>whole-bellied, sweet & petite</i>	market
Fisherman's Platter <i>jumbo naked shrimp, sea scallops, local whitefish & calamari</i>	42
Fish & Chips <i>locally-sourced by our good friend Tory Bramante</i>	28

SIDES

Coleslaw	4
Herbed Rice Pilaf	7
Jasmine Rice	7
Szechuan Green Beans <i>red peppers, roasted cashews</i>	7
Steamed Broccoli	7
Roasted Sweet Potato Mash	7
French Fries	7
Broccoli Au Gratin	9
Farro Salad <i>pistachio, sage, maple vinaigrette</i>	7
Street Corn <i>off the cob, cotija cheese, crema, cilantro</i>	7

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 at legalseafoods.com/ltk-survey/

Nut Crusted Salmon*, Organic Sea Harvest, Isle of Skye <i>pistachio walnut crust, farro salad, charred kale</i>	33
Mexican Street Cod <i>roast corn off the cob, cotija cheese, cilantro, blue corn tortilla</i>	30
Sesame Crusted Yellow Fin Tuna* <i>Szechuan green beans, cashews, ponzu</i>	39
Swordfish Agrodolce <i>eggplant and tomato agrodolce, polenta fries, balsamic glaze</i>	38
LSF Gumbo <i>andouille sausage, jasmine rice</i>	Shrimp 29 Chicken 26.5

From the Grill

Simply Grilled Fish - includes choice of two sides	
Organic Salmon* 33 Tuna Steak* 39 Swordfish Steak 38 Cod 30	
Sea Scallops 37 Colossal Shrimp 34 Rainbow Trout 27	
<i>add any enhancement...Cajun Spice Garlic Butter Ancho Chile Butter</i>	
Double R Ranch Filet Mignon*	46
<i>brushed with ancho chile butter, roasted sweet potato mash, broccoli</i>	
Surf & Turf* - above filet mignon paired with your choice of the following:	
Grilled Colossal Shrimp 13 Sea Scallops 16	
Grilled Lobster Tail 16 Crab Cake 20	

LEGAL CLASSICS

New England Baked Haddock - Anna's Way	28
<i>buttered crumbs, roasted tomato, herbed rice pilaf, broccoli</i>	
Scampi <i>linguini, tomato, sofrito, lemon cream</i>	Shrimp 29 Chicken 26.5
Legal's Signature Crab Cake Combo <i>lump crab cake, grilled shrimp, seared scallops, mustard sauce, herbed rice pilaf, mixed greens, apples, walnuts, cider Dijon dressing</i>	43
Cioppino	44
<i>clams, mussels, scallops, shrimp, calamari, whitefish, lobster tail, tomato broth</i>	
Lobster Ravioli	46
<i>lobster bisque, lobster tail, grilled crusty bread</i>	
Baked Lobster Mac & Cheese	market
<i>one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs</i>	
Stuffed Lobster Tails	45
<i>shrimp, scallops, peppers, onions, buttery crackers, choice of two sides</i>	
Gulf of Maine Lobster	market
<i>steamed or baked with shrimp & scallop stuffing, choice of two sides</i>	

SANDWICHES & SALADS

Double R Ranch USDA Prime Bacon Cheddar Burger*	19
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw</i>	
New England Crab Roll	34
<i>delicate New England crabmeat with mayo, french fries & coleslaw</i>	
Half Pound Maine Lobster Roll	43
<i>warm butter-poached or traditional with lemon mayo, french fries & coleslaw</i>	
Greek Salad	11
<i>tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette</i>	
House Salad	11
<i>local organic leaf lettuce, tomato, cucumber, carrot, sunflower seeds, tomato balsamic or buttermilk blue cheese dressing</i>	
Classic Caesar Salad	11
<i>romaine hearts, garlic croutons, shaved romano, creamy dressing</i>	
Legal Wedge	12
<i>salmon bacon, iceberg, tomatoes, crumbled blue cheese dressing</i>	
Southwestern Salad	12
<i>black beans, roasted corn, tomatoes, red onions, cotija cheese, BBQ ranch dressing</i>	
TOP SALADS WITH:	
Grilled or Cajun Chicken	7
Grilled Steak Tips*	14
Grilled or Cajun Colossal Shrimp	13
Grilled or Cajun Salmon*	15
Grilled or Cajun Tuna*	15
Lobster Salad or Crabmeat Salad	market

Before placing your order, please inform your server if a person in your party has a food allergy.

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

*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/