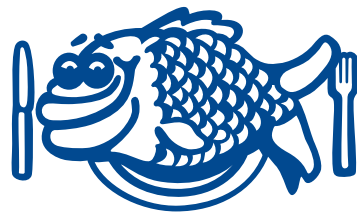


If it isn't fresh,



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
<i>Albarino</i>			
Condes de Albarei (<i>Rias Baixas</i>) 2018	12		42
<i>Rosé</i>			
Pedroncelli (<i>Dry Creek</i>) 2018			40
Rabble (<i>Paso Robles</i>) 2020	13		45
Whispering Angel (<i>Provence</i>) 2020	16		55
<i>Riesling</i>			
Dr. Fischer (<i>Mosel</i>) 2018	11		37
<i>Pinot Grigio</i>			
Terlato (<i>Friuli</i>) 2018	13		45
Santa Margherita (<i>Valdadige</i>) 2018		32	55
<i>Sauvignon Blanc</i>			
Manawa (<i>Marlborough</i>) 2019	13		45
Villa Maria "Private Bin" (<i>Marlborough</i>) 2018		25	
Sancerre, Domaine Fournier "Les Belles Vignes" (<i>Loire Valley</i>) 2018	17	33	65
Cakebread (<i>Napa</i>) 2018			55
Cloudy Bay (<i>Marlborough</i>) 2019			59
<i>Chardonnay</i>			
Louis Latour "LSF Cuvée" (<i>Burgundy</i>) 2017	12		42
Adelsheim (<i>Willamette</i>) 2017			45
Chablis, Domaine Long-Depaquit (<i>Burgundy</i>) 2017			45
Sonoma-Cutrer "Russian River Ranches" (<i>Sonoma Coast</i>) 2017/18	14	27	49
Stag's Leap Wine Cellars "Karia" (<i>Napa</i>) 2016	16		55
Ramey Cellars (<i>Russian River</i>) 2016			62
Pouilly-Fuisse, Domaine Ferret (<i>Macon</i>) 2016			65
Cakebread (<i>Napa</i>) 2018	39		75
Meursault, Louis Latour (<i>Cote de Beaune</i>) 2017			85
Far Niente (<i>Napa</i>) 2018			95

RED

	GLASS	1/2 BTL.	BOTTLE
<i>Pinot Noir</i>			
DeLoach "Block 1950" (<i>Sonoma</i>) 2017	13		45
Adelsheim (<i>Willamette</i>) 2017			50
Sonoma-Cutrer (<i>Russian River</i>) 2016		29	55
Joseph Phelps "Freestone Vineyards" (<i>Sonoma</i>) 2016			75
Pommard, Louis Jadot (<i>Cote de Beaune</i>) 2016			79
<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>			
Braai (<i>Western Cape, SA</i>) 2018	13		42
Buehler (<i>Napa</i>) 2016	16		55
Jordan (<i>Alexander Valley</i>) 2015			85
Chappellet "Signature" (<i>Napa</i>) 2017			110
Silver Oak (<i>Alexander Valley</i>) 2014			125

CHAMPAGNE & SPARKLING

Prosecco, Jeio (<i>Valdobbiadene</i>) NV	13		45
Cremant de Bourgogne, JCB Brut Rosé (<i>Burgundy</i>) NV	16		65
Taittinger "Prestige" Brut NV	18		75
Moet and Chandon "Imperial" Brut NV ^{187ml.}	22		
Veuve Clicquot "Yellow Label" Brut NV			48
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>) 2018	11	21	

COCKTAILS

Legal Red Sangria	12
<i>spanish red wine, crème de pêche, cruzan citrus & raspberry rums, fresh citrus, lemon-lime soda</i>	
Citrus Blossom Sangria	12
<i>sauvignon blanc, st. germain elderflower, citrus vodka, lemonade, lemon-lime soda, lemon bitters</i>	
Bloody Mary	12
<i>sobieski vodka, world famous 1sf bloody mary mix! add cocktail shrimp for 3.00</i>	
Moscow Mule	12
<i>sobieski vodka, ginger beer, lime</i>	
Fresh Watermelon Crush	13
<i>sobieski vodka, fresh watermelon, sugar</i>	
Anjou Pear	14
<i>grey goose poire vodka, pierre ferrand ambre cognac, st. germain elderflower, lemon</i>	
Island Mai Tai	13
<i>original dark & o.f.t.d. overproof rums, pierre ferrand dry curaçao, almond, lime, angostura bitters</i>	
Cucumber-Habanero Margarita	12
<i>lunazul blanco tequila, habanero tequila, cucumber, agave, lime, lemon</i>	
Patron Margarita Real	14
<i>patrón reposado tequila, patrón citrónge, lime, lemon</i>	
"Old Fashioned" Old Fashioned	13
<i>woodford reserve bourbon, angostura aromatic & orange bitters, sugar</i>	
Espresso Martini	13
<i>sobieski vodka, borghetti caffè espresso liqueur, bailey's irish cream</i>	

BEER | CIDER | SELTZER

<i>Draft</i>	
Samuel Adams Summer Ale, MA	7.5
Stella Artois, Belgium	7.5
<i>Bottle/Can</i>	
Allagash White, ME	8
Angry Orchard Crisp Apple Hard Cider, NY	6.5
Athletic Brewing Run Wild Non-Alcoholic IPA, CT	7
Bud Light, MO	6
Budweiser, MO	6
Corona, Mexico	7
Dogfish Head 90 Minute IPA, DE	8.5
Harpoon IPA, MA	7
Heineken, Holland	7
Michelob Ultra, MO	6.5
Samuel Adams Boston Lager, MA	7
White Claw Black Cherry Hard Seltzer, IL	7