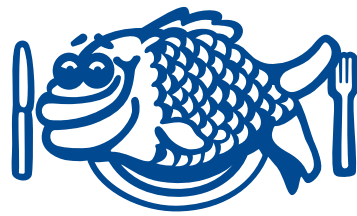


If it isn't fresh,



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>	

FULL SUSHI MENU ALSO AVAILABLE

ask your server for today's selection

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>	
Oysters Rockefeller	17
<i>spinach, Pernod, parmesan, bread crumbs</i>	
Organic PEI Mussels	17
<i>traditional garlic-butter broth, grilled crusty bread</i>	
Stuffies	14
<i>Cape Cod quahogs, chouriço, butter, Ritz crumbs</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	26
New England Clams	market
<i>whole-bellied, sweet & petite</i>	
Fish & Chips	18
<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
French Fries	6
Broccoli Au Gratin	8
Grilled Asparagus	8

SANDWICHES

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>	
Crispy Fish Sandwich	16
<i>lettuce, tomato, pickle, tartar sauce, french fries & coleslaw</i>	
Tuna Burger	18
<i>chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries & coleslaw</i>	
Fish Tacos	17
<i>crispy local whitefish, pickled red cabbage, avocado crema, pico de gallo, fried plantains</i>	
Grilled Chicken Sandwich	17
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, 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>	

SALADS

Greek Salad	9
<i>tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette</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 CLASSICS

Legal's Signature Crab Cake Entree	23
<i>lump crab, mustard sauce, fennel apple salad, herbed rice pilaf</i>	
New England Baked Haddock - Anna's Way	23
<i>buttered crumbs, roasted tomato, herbed rice pilaf, broccoli</i>	
Colossal Shrimp Scampi	26
<i>linguini, tomato, sofrito, lemon cream</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!

Organic Salmon*	22
<i>warm nicoise vegetables, garlic caper vinaigrette, cured egg yolk</i>	
Yellow Fin Tuna Steak*	22
<i>pink peppercorn & coriander crusted, coconut broth, Thai vegetable salad</i>	
Seared Gulf of Maine Scallops	26
<i>chorizo & sweet corn succotash</i>	
Baked Lobster Mac & Cheese	market
<i>Gulf of Maine lobster, Vermont cheddar, buttered crumbs</i>	
BBQ Steak Tips*	24
<i>herbed rice pilaf, grilled asparagus</i>	

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!



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

	GLASS	1/2 BTL.	BOTTLE
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

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, 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, real® mango purée, lemon</i>	
Strawberry Blood Orange Mojito	13
<i>bacardi superior rum, martini & rossi fiero, strawberry perfect purée, lime, mint, prosecco float</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

<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