







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* 	18
<i>sesame chili vinaigrette, seaweed salad, wasabi cream</i>	
Tuna Poke* 	18
<i>avocado crema, ponzu, taro chips</i>	
Chilled Seafood Platter* 	85
<i>serves 4: oysters, clams, shrimp cocktail, lobster tail, tuna poke</i>	





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
<i>Rhode Island (hot peppers & garlic) or Thai (pineapple & cashews)</i>	18
Legal's Signature Crab Cake	23
<i>lump crab, mustard sauce, mixed greens, apples, walnuts, cider Dijon dressing</i>	
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 	18
<i>littlenecks, ancho chile butter, white wine, grilled crusty bread</i>	
Organic PEI Mussels 	17.5
<i>garlic-butter broth, white wine, grilled crusty bread</i>	
St. Louis Ribs <i>coffee BBQ sauce</i> 	17
Bang Bang Cauliflower	14
<i>tempura fried, kung pao sauce (contains peanut oil)</i>	

CRISPY FRIED


Served with french fries and coleslaw.

Jumbo Naked Shrimp 	27
North Atlantic Sea Scallops 	27.5
New England Clams 	market
<i>whole-bellied, sweet & petite</i>	
Fish & Chips 	21
<i>locally-sourced by our good friend Tory Bramante</i>	

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

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.

SANDWICHES

Crispy Fish Sandwich 	17
<i>lettuce, tomato, pickle, tartar sauce, french fries & coleslaw</i>	
SBLT 	17.5
<i>salmon bacon, lettuce, tomato, mayo, toasted sourdough, french fries & coleslaw</i>	
New England Crab Roll 	34
<i>delicate New England crabmeat with mayo, french fries & coleslaw</i>	
Fish Tacos	18
<i>fried or blackened whitefish, pickled red cabbage, chipotle aioli, pico de gallo</i>	
Half Pound Maine Lobster Roll 	43
<i>warm butter-poached or traditional with lemon mayo, french fries & coleslaw</i>	
Tuna Burger	19
<i>chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries & coleslaw</i>	
Grilled Chicken Sandwich 	17
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo, french fries & coleslaw</i>	
Double R Ranch USDA Prime Bacon Cheddar Burger* 	19
<i>applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw</i>	

SALADS



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

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	25
<i>pistachio walnut crust, farro salad, charred kale</i>	
Sesame Crusted Yellow Fin Tuna*	24
<i>Szechuan green beans, cashews, ponzu</i>	
LSF Gumbo	Shrimp 29 Chicken 26.5
<i>andouille sausage, jasmine rice</i>	

From the Grill

Simply Grilled Fish - includes choice of two sides 	
Organic Salmon* 25 Tuna Steak* 24 Sea Scallops 27.5	
Colossal Shrimp 27 Rainbow Trout 27	
<i>add any enhancement...Cajun Spice Garlic Butter Ancho Chile Butter</i>	
BBQ Steak Tips* <i>herbed rice pilaf, green beans</i> 	26

LEGAL CLASSICS

New England Baked Haddock - Anna's Way 	28
<i>buttered crumbs, roasted tomato, herbed rice pilaf, broccoli</i>	
Scampi	Shrimp 29 Chicken 26.5
<i>linguini, tomato, sofrito, lemon cream</i>	
Legal's Signature Crab Cake Entree	25
<i>lump crab, mustard sauce, herbed rice pilaf, mixed greens, apples, walnuts, cider Dijon dressing</i>	
Baked Lobster Mac & Cheese	market
<i>Gulf of Maine lobster, Vermont cheddar, buttered crumbs</i>	

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