

If it isn't fresh,



it isn't Legal!®

Raw Bar*

pure, natural and prepared to order

Oysters of the Day*	3
Colossal Naked Shrimp Cocktail	17
Blackened Raw Tuna Tataki*	16
<i>sesame chili vinaigrette, seaweed salad, wasabi cream</i>	

STARTERS

New England Clam Chowder	10
New England Fried Clams	market
<i>appetizer roll dinner plate...whole-bellied, sweet & petite</i>	
Legal's Signature Crab Cake	18
<i>lump crab, mustard sauce, seasonal salad</i>	
Crispy Calamari	16
<i>regular or Rhode Island style (hot peppers and garlic)</i>	
Kung Pao Popcorn Shrimp	16
<i>crispy rice noodles</i>	

CRISPY FRIED

Served with french fries & coleslaw

Colossal Naked Shrimp	21
North Atlantic Sea Scallops	32
Fish & Chips	20
<i>locally-sourced by our good friend Tory Bramante</i>	

SALADS

Greek Salad	9
<i>tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette</i>	
House Salad	9
<i>tomato, cucumber, carrot, sunflower seeds, mixed greens</i>	
Classic Caesar Salad	9
<i>romaine hearts, garlic croutons, shaved romano, creamy dressing</i>	
TOP SALADS WITH:	
Grilled or Cajun Chicken	7
Grilled or Cajun Shrimp	12
Grilled or Cajun Tuna*	12
Grilled Organic Salmon*	16
Lobster Salad or Crabmeat Salad	market

SIDES

Coleslaw	3
Herbed Rice Pilaf	6
Farro Asparagus Salad	6
French Fries	6
Sesame Soba Noodle Salad (contains peanuts)	6
Grilled Asparagus	8

DESSERTS

Boston Cream Pie	9
Key Lime Pie	9

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>farro asparagus salad, caper vinaigrette</i>	
Yellow Fin Tuna Steak*	34
<i>kung pao, sesame soba noodle salad</i>	

LEGAL CLASSICS

Legal's Signature Crab Cake Combo	33
<i>lump crab cake, grilled shrimp, seared scallops, mustard sauce</i>	
New England Baked Haddock - Anna's Way	22
<i>buttered crumbs, roasted tomato, herbed rice pilaf</i>	

From the Grill

Simply Grilled Fish*	market
<i>all of our fresh fish are available simply grilled over an open flame with your choice of two sides and preferred enhancement.</i>	
ENHANCEMENTS	no additional charge
Cajun Spice Caper Vinaigrette Garlic Butter	
Kung Pao	

SANDWICHES

Half Pound Maine Lobster Roll	market
<i>traditional with lemon mayo, french fries & coleslaw</i>	
New England Crab Roll	market
<i>delicate New England crabmeat with mayo, french fries & coleslaw</i>	
Tuna Burger	17
<i>chili-garlic seasoned ground tuna, roasted red pepper sauce, french fries & coleslaw</i>	
Fish Tacos	18
<i>crispy local whitefish, pickled red cabbage, avocado crema, pico de gallo, fried plantains</i>	
Grilled Chicken Sandwich	16
<i>bacon, Vermont cheddar, lettuce, tomato, mayo, french fries & coleslaw</i>	
Snake River Farms Wagyu Bacon Cheddar Burger*	18
<i>bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw</i>	
Turkey Club	14
<i>bacon, lettuce, tomato, multigrain toast, french fries & coleslaw</i>	

BREAKFAST

Served until 10 a.m.

All American Breakfast*	14
<i>3 eggs cooked to any style, bacon, brioche toast and home fries</i>	
Legal Breakfast Sandwich	11
<i>scrambled eggs, bacon, monterey jack cheese, brioche, home fries</i>	
Omelets served with brioche toast and home fries	
Vegetable	14
<i>roasted red peppers, avocado, tomato, scallions, monterey jack cheese</i>	
Bacon Cheddar	14
Shrimp Avocado	25
<i>pico de gallo, monterey jack cheese</i>	
Home Fries	3
Brioche Toast	2
Bacon	3

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 now available for Take Out & Delivery...Order Online at LegalSeaFoods.com!



Beverage Menu

LEGAL C BAR®

CHAMPAGNE & SPARKLING

	GLASS	1/2 BTL	BOTTLE
Prosecco, Jeio (<i>Valdobbiadene</i>)	14		50
Taittinger "La Francaise" Brut	20		85
Veuve Clicquot "Yellow Label" Brut, NV	49		95
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>)	12		23

WHITE

Albarino

Don Olegario (<i>Rias Baixas</i>)	11		35
La Cana (<i>Rias Baixas</i>)	14	26	50

Rosé

Pedroncelli (<i>Dry Creek</i>)	12		40
Whispering Angel (<i>Provence</i>)	18		63

Riesling

Dr. Hermann "Dr. H" QbA (<i>Mosel</i>)	10		35
Hugel (<i>Alsace</i>)			39

Pinot Grigio

Santa Margherita (<i>Valdadige</i>)	14	28	52
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Sauvignon Blanc

Yealands (<i>Marlborough</i>)	14		50
Manawa (<i>Marlborough</i>)			50
Villa Maria "Private Bin" (<i>Marlborough</i>)		26	
Cakebread (<i>Napa</i>)			55
Cloudy Bay (<i>Marlborough</i>)			65
Sancerre, Domaine Fournier			
"Les Belles Vignes" (<i>Loire</i>)	15	30	60

Chardonnay

DeMorgenon "DMZ" (<i>Stellenbosch</i>)			29
Louis Latour "LSF Cuvée" (<i>Burgundy</i>)	11		35
Simonnet-Febvre Chablis (<i>Burgundy</i>)			39
Pouilly-Fuisse, J.J. Vincent			
"Marie Antoinette" (<i>Burgundy</i>)			46
Patz & Hall (<i>Sonoma Coast</i>)			50
Gary Farrell (<i>Russian River</i>)			55
Sonoma-Cutrer "RRR" (<i>Sonoma</i>)	16	31	56
Cakebread (<i>Napa</i>)	20	40	80

RED

Pinot Noir

Chateau Souverain (<i>California</i>)	13		44
DeLoach "Block 1950" (<i>Sonoma Coast</i>)	14		50
Sonoma-Cutrer (<i>Russian River</i>)		31	

Cotes du Rhone

Chapoutier "Belleruche" (<i>Rhone Valley</i>)			29
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Merlot

Buena Vista "Raison d'etre" (<i>Sonoma</i>)	13		44
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Malbec

Alcanza (<i>Mendoza</i>)	14		50
Terrazas de los Andes (<i>Lujan de Cuyo</i>)		27	

Cabernet Sauvignon

Braai (<i>Western Cape</i>)			42
Simi (<i>Sonoma</i>)	16		56
Buehler (<i>Napa</i>)			63
Hess "Allomi Vineyard" (<i>Napa</i>)		34	
Jordan (<i>Alexander Valley</i>)			90

COCKTAILS

Legal Red Sangria 13.5
spanish red wine, crème de pêche, cruzan citrus & raspberry rums, fresh citrus, lemon-lime soda

Citrus Blossom Sangria 13.5
sauvignon blanc, st. germain elderflower, pinnacle citrus vodka, lemonade, lemon-lime soda, lemon bitters

Fresh Watermelon Crush 14.5
sobieski vodka, fresh watermelon, sugar

Lunazul Margarita Real 13.5
lunazul reposado tequila, patrón citrónge, lime, lemon

Moscow Mule 13.5
sobieski vodka, ginger beer, lime

Spicy Grapefruit Margarita 14.5
lunazul blanco tequila, tanteo habañoero tequila, combier pamplemousse rose liqueur, grapefruit, lime

"Old Fashioned" Old Fashioned 14.5
woodford reserve bourbon, angostura aromatic & orange bitters, sugar

Espresso Martini 14.5
sobieski vodka, borghetti caffè espresso, bailey's irish cream

Basil-Cucumber Splash 13.5
citadelle gin, basil, cucumber, lime, soda

BREAKFAST COCKTAILS

Bloody Mary 12.5
sobieski vodka, world famous lsf bloody mary mix!
add cocktail shrimp for 3.25

Mimosa 13.5
prosecco, orange juice

Cape Codder 11.5
sobieski vodka, cranberry juice

Bellini 13.5
prosecco, peach liqueur, peach purée

Hawaiian Sea Breeze 11.5
sobieski vodka, pineapple & cranberry juices

Screwdriver 11.5
sobieski vodka, orange juice

Greyhound 11.5
sobieski vodka, grapefruit juice

BEER

Draft

	16 OZ	23 OZ
Allagash White, ME	9.5	13.5
Bud Light, MO	7	10
Dogfish Head 60 Minute IPA, DE	9.5	13.5
Samuel Adams Boston Lager, MA	8.5	11
Samuel Adams Seasonal, MA	8.5	11
Stella Artois	8	10

Bottle/Can

	12 OZ
Corona, Mexico	7.5
Dogfish Head SeaQuench Session Sour Ale, DE	8
Evolution Lot No. 3 IPA, MD	8
Flying Dog The Truth Imperial IPA, MD	8.5
Heineken, Holland	7.5
Miller Lite, USA	6.5
Yuengling, PA	7
Angry Orchard Crisp Apple Cider, NY	7
St. Pauli Girl N.A., Germany	6