

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	19
Blackened Raw Tuna Tataki*	18
<i>sesame chili vinaigrette, seaweed salad, wasabi cream</i>	

STARTERS

New England Clam Chowder	10
Legal's Signature Crab Cake	23
<i>lump crab, mustard sauce, seasonal salad</i>	
Crispy Calamari with tartar sauce	18
Rhode Island style (hot peppers and garlic)	19

CRISPY FRIED

Served with french fries & coleslaw

Jumbo Naked Shrimp	27
North Atlantic Sea Scallops	34.5
New England Fried Clams	market
<i>whole-bellied, sweet & petite</i>	
Fish & Chips	27
<i>locally-sourced by our good friend Tory Bramante</i>	

SALADS

Greek Salad	9.5
<i>tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette</i>	
House Salad	9.5
<i>tomato, cucumber, carrot, sunflower seeds, mixed greens</i>	
Classic Caesar Salad	9.5
<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*	14
Grilled Organic Salmon*	16
Lobster Salad or Crabmeat Salad	market

SIDES

Coleslaw	3.5
Jasmine Rice	6.5
Fregola Salad <i>sundried tomato nut pesto</i>	6.5
French Fries	6.5
Grilled Asparagus	8.5

DESSERTS

Boston Cream Pie	9
<i>sponge cake, custard, chocolate sauce, crème anglaise, almonds, toffee bits</i>	
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 Sea Harvest Salmon*, Isle of Skye	32
<i>yogurt, dill marinade, fregola salad, sundried tomato nut pesto, arugula, olives</i>	
Sesame Crusted Yellow Fin Tuna*	38
<i>Szechuan green beans, cashews, ponzu</i>	

LEGAL CLASSICS

Legal's Signature Crab Cake Combo	40
<i>lump crab cake, grilled shrimp, seared scallops, mustard sauce</i>	
New England Baked Haddock - Anna's Way	25
<i>buttered crumbs, roasted tomato, jasmine rice</i>	

From the Grill

Simply Grilled Fish* - includes choice of two sides	
Organic Salmon*	32
Tuna Steak*	38
Sea Scallops	34.5
Colossal Shrimp	27
<i>add an enhancement....Cajun Spice Garlic Butter</i>	

SANDWICHES

Half Pound Maine Lobster Roll	market
<i>traditional with lemon mayo, french fries & coleslaw</i>	
Petite Lobster Roll & Cup of Chowder	market
New England Crab Roll	market
<i>delicate New England crabmeat with mayo, french fries & coleslaw</i>	
SBLT	18
<i>salmon bacon, lettuce, tomato, mayo, toasted sourdough, french fries & coleslaw</i>	
Crab Cake Sandwich	26
<i>avocado, sriracha mayo, toasted sourdough, french fries & coleslaw</i>	
Fish Tacos	18
<i>crispy local whitefish, pickled red cabbage, chipotle aioli, pico de gallo, fried plantains</i>	
Grilled Chicken Sandwich	17
<i>bacon, Vermont cheddar, lettuce, tomato, mayo, french fries & coleslaw</i>	
Double R Ranch Bacon Cheddar Burger*	18
<i>USDA prime beef, bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw</i>	
Turkey Club	15
<i>bacon, lettuce, tomato, toasted sourdough, 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	12
<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	15
Shrimp Avocado	25
<i>pico de gallo, monterey jack cheese</i>	
Home Fries	4
Brioche Toast	2
Bacon	4

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		49
Nicolas Feuillatte Brut, NV	19		76
Veuve Clicquot "Yellow Label" Brut, NV	49		95
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>)	12		22

WHITE

Albarino

La Cana (<i>Rias Baixas</i>)	14		49
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Rosé

Rabble (<i>Paso Robles</i>)	13		49
Whispering Angel (<i>Provence</i>)	17		60

Riesling

Dr. Hermann "Dr. H" QbA (<i>Mosel</i>)	10		35
Hugel (<i>Alsace</i>)			38

Pinot Grigio

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

Yealands (<i>Marlborough</i>)	14		49
Cakebread (<i>Napa</i>)			55
Spy Valley (<i>Marlborough</i>)		28	
Cloudy Bay (<i>Marlborough</i>)			64
Sancerre, Domaine de la Perriere Saget (<i>Loire</i>)	19		69

Chardonnay

DeMorgenzon "DMZ" (<i>Stellenbosch</i>)			29
Simonnet-Febvre Chablis (<i>Burgundy</i>)			39
Pouilly-Fuisse, J.J. Vincent "Marie Antoinette" (<i>Burgundy</i>)	11		46
Patz & Hall (<i>Sonoma Coast</i>)			49
Gary Farrell (<i>Russian River</i>)			55
Jordan (<i>Russian River</i>)	14		56
Sonoma-Cutrer "RRR" (<i>Sonoma</i>)	15		53
Clos Pegase, Mitsuko's Vineyard (<i>Napa</i>)	19		69

RED

Pinot Noir

Chateau Souverain (<i>California</i>)	13		44
Sonoma-Cutrer (<i>Russian River</i>)		29	

Cotes du Rhone

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

Buena Vista "Raison d'etre" (<i>Sonoma</i>)	13		42
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Malbec

Catena "La Consulta" (<i>Uco Valley</i>)	14		49
Terrazas de los Andes (<i>Lujan de Cuyo</i>)		27	

Cabernet Sauvignon

Braai (<i>Western Cape</i>)			42
Simi (<i>Sonoma</i>)	15		53
Buehler (<i>Napa</i>)			69
Hess "Allomi Vineyard" (<i>Napa</i>)		34	
Jordan (<i>Alexander Valley</i>)			85

COCKTAILS

Legal Red Sangria 13
spanish red wine, crème de pêche, cruzan citrus & raspberry rums, fresh citrus, lemon-lime soda

Legal White Sangria 13
sauvignon blanc, st. germain elderflower, pinnacle citrus vodka, lemonade, lemon-lime soda, lemon bitters

Rosé Spritz 15.5
rabble rosé wine, aperol, lemon, club soda

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

Legal Mule 14
sobieski vodka, ginger beer, lime

Cucumber-Habanero Margarita 14
lunazul blanco tequila, tanteo habanero tequila, bols triple sec, cucumber, agave, lime, lemon

Kentucky Calypso 15
evan williams bourbon, pierre ferrand 1840 cognac, sugar, lime, mint

Espresso Martini 14
sobieski vodka, borghetti caffè espresso, bailey's irish cream

Hendrick's Sea Glass 15.5
hendrick's gin, fever tree cucumber tonic, lemon

BREAKFAST COCKTAILS

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

Mimosa 13
prosecco, orange juice

Cape Codder 11
sobieski vodka, cranberry juice

Bellini 13
prosecco, peach liqueur, peach purée

Hawaiian Sea Breeze 11
sobieski vodka, pineapple & cranberry juices

Screwdriver 11
sobieski vodka, orange juice

Greyhound 11
sobieski vodka, grapefruit juice

BEER

Draft

Allagash White, ME 16 OZ 9.5 23 OZ 13.5

Bud Light, MO 7 10

DC Brau "The Public" Pale Ale, DC 8.5 11

Dogfish Head 60 Minute IPA, DE 9.5 13.5

Lagunitas IPA, CA 8.5 11

Samuel Adams Boston Lager, MA 8.25 11

Samuel Adams Seasonal, MA 8.25 11

Stella Artois 8 10

Bottle/Can 12 OZ

Corona, Mexico 7.5

Dogfish Head SeaQuench Session Sour Ale, DE 7.5

Flying Dog The Truth Imperial IPA, MD 8

Heineken, Holland 7.5

Miller Lite, USA 6

Yuengling, PA 6

Angry Orchard Crisp Apple Cider, NY 7

St. Pauli Girl N.A., Germany 5.25