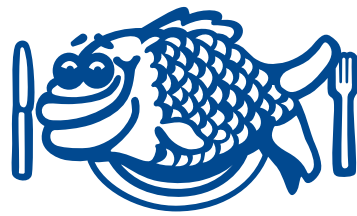


If it isn't fresh,



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			42
<i>Rosé</i>			
Crios de Susana Balbo (<i>Mendoza</i>) 2018	11.5		35
Whispering Angel (<i>Provence</i>) 2020			55
<i>Riesling</i>			
Gunderloch "Jean Baptiste" Kabinett (<i>Rheinhessen</i>) 2015			33
Heinz Eifel Kabinett (<i>Mosel</i>) 2014	10.5		35
Chateau Ste. Michelle Dry (<i>Columbia Valley</i>) 2018	10.5		35
<i>Gewurztraminer</i>			
Trimbach (<i>Alsace</i>) 2013			31
<i>Pinot Grigio</i>			
Quadri Pinot Grigio (<i>delle Venezie</i>) 2018	10.5		35
Santa Margherita (<i>Valdadige</i>) 2020		32	52
<i>Sauvignon Blanc</i>			
Manawa (<i>Marlborough</i>) 2019			45
Honig (<i>Napa</i>) 2017		27	
Yealands (<i>Marlborough</i>) 2020	13		45
Sancerre, Domaine Fournier "Les Belles Vignes" (<i>Loire</i>) 2018	15.5		65
<i>Chardonnay</i>			
St. Kilda (<i>Southeast Australia</i>) 2017			31
Louis Latour "LSF Cuvée" (<i>Burgundy</i>) 2017	11.75		42
Sonoma-Cutrer "Russian River Ranches" (<i>Sonoma Coast</i>) 2017	14.5	28	55
Cakebread (<i>Napa</i>) 2018		39	75
Pouilly-Fuissé, J.J. Vincent "Marie Antoinette" (<i>Burgundy</i>) 2017			59
Corton-Charlemagne Grand Cru, Louis Latour (<i>Burgundy</i>) 2009			195

RED

	GLASS	1/2 BTL.	BOTTLE
<i>Pinot Noir</i>			
Santa Barbara Winery (<i>Sta. Rita Hills</i>) 2014			39
DeLoach "Block 1950" (<i>Sonoma</i>) 2017	13		45
La Crema (<i>Sonoma Coast</i>) 2017		27	49
Adelsheim (<i>Willamette</i>) 2017			55
<i>Garnacha</i>			
Los Dos (<i>Campo de Borja</i>) 2018			31
<i>Merlot</i>			
Buena Vista "Raison d'etre" (<i>Sonoma</i>) 2017	12		39
<i>Malbec</i>			
Alcanza (<i>Mendoza</i>) 2017	13		45
<i>Cabernet Sauvignon</i>			
Castle Rock (<i>Columbia Valley</i>) 2017	12.5		42
Buehler (<i>Napa</i>) 2016			55
Hess "Allomi Vineyard" 2017 (<i>Napa</i>)		35	
Rutherford Hill (<i>Napa</i>) 2015			75

CHAMPAGNE & SPARKLING

Cava, Poema Brut (<i>Penedes</i>) NV			35
Prosecco, Jeio (<i>Valdobbiadene</i>) NV	13		45
Veuve Clicquot "Yellow Label" Brut NV		48	
Dom Perignon, 2008			225
Moscato d'Asti, Chiarlo "Nivole" (<i>Piedmont</i>) 2018	12	23	
Moscato, Castello del Poggio (<i>Provincia di Pavia IGT</i>) NV			39

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 lsf 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>	
Lunazul Margarita Real	14
<i>lunazul 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

<i>Draft</i>	
Allagash White, ME	8
Sly Fox Pikeland Pils, PA	7
Yuengling Lager, PA	6.5
Samuel Adams Summer Ale, MA	7.5
Dogfish Head 60 Minute IPA, DE	8
Stella Artois, Belgium	7.5
<i>Bottle</i>	
Amstel Light, Holland	6.5
Coors Light, CO	6
Corona, Mexico	7
Michelob Ultra, MO	6.5
Angry Orchard Crisp Apple Hard Cider, NY 	6.5
St. Pauli Girl N.A., Germany	5