Chowder & Soup

NEW ENGLAND CLAM CHOWDER our award-winning recipe CUP 9 | BOWL 11

CREAMY SHRIMP & CORN SOUP CUP 9 | BOWL 11

Raw Bar

pure, natural, and prepared to order

OYSTERS OF THE DAY* 3.5 selection changes daily, featuring fresh oysters from farms all over the East Coast and beyond

LITTLENECK CLAMS* NEW ENGLAND 2.5

SHRIMP COCKTAIL, COLOSSAL NAKED 21

SHELLFISH TOWER* FOR TWO 48 | FOR FOUR 96 oysters, clams, shrimp cocktail, lobster, shrimp ceviche, seaweed salad

TUNA TARTARE* 21 gochujang marinated cucumbers, avocado crema,

rice paper crisps SHRIMP CEVICHE 17

citrus marinated shrimp, tomato, red onion, cilantro, blue corn tortilla, salsa roja

TUNA TATAKI* 20 cajun blackened, citrus soy sauce, seaweed salad, wasabi cream

Starters

CALAMARI, CRISPY FRIED 18.5 GULF OF MAINE regular with tartar sauce or Rhode Island style (hot peppers & garlic)

FISH TACOS FRIED 17 | CAJUN BLACKENED 17 NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo

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SEA FOOD NEW ENGLAND

CRAB CAKE, A LEGAL SIGNATURE 24 lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

LEGAL SEA-CONES

Made for sharing, these flaky puff pastry cones are packed with rich, savory shellfish favorites. All the fun of ice cream vibes, but flavor-packed and seafood-filled. Mix and match a few cones to create a crave-worthy medley!

LOBSTER ONE 14 | THREE 40 traditional with lemon mayo or warm butter-poached

BUFFALO SHRIMP ONE 8 | THREE 22 buffalo style popcorn shrimp, blue cheese dressing and crumbles

STUFFIES 16 CAPE COD quahogs, chouriço, butter, Ritz crumbs

- **MUSSELS, ORGANIC** 19 PEI garlic-butter broth, white wine, grilled bread
- NACHOS PULLED CHICKEN 17 | SHRIMP 18 lime crema, pickled jalapeno, blue corn tortilla chips
 - **CHICKEN WINGS** 17 garlic parmesan with black garlic aioli or kung pao sauce (contains peanut oil)
- TOMATO AND BURRATA 16 cherry tomato, burrata cheese, lemon vinaigrette, pesto, grilled crostini

BANG BANG CAULIFLOWER 16 tempura fried, kung pao sauce (contains peanut oil)

EDAMAME 8 sea salt or sticky soy sauce

Salads & Bowls

- () GREEK SALAD 14 tomato, cucumber, feta cheese, chickpeas, Kalamata olives, lemon-oregano vinaigrette
- (I) HOUSE SALAD 12

local organic leaf lettuce, tomato, roasted corn, hard-boiled egg, red onion, croutons, apple Dijon vinaigrette

- CLASSIC CAESAR SALAD 12 romaine hearts, garlic croutons, shaved romano cheese, creamy dressing
- (I) SUMMER KALE SALAD 13 kale, strawberry, watermelon, crispy chickpeas, feta cheese, crispy prosciutto, white balsamic vinaigrette
- THAI PEANUT SALAD 14 napa cabbage, red cabbage, edamame, scallion, red pepper, peanut dressing, crispy rice noodles

GRAIN BOWL 13 farro, kimchi, pickled cabbage, avocado, seaweed salad, pineapple, spicy mayo

- **TOP SALADS/BOWL WITH:**
- **GRILLED CHICKEN** 7 **GRILLED SHRIMP** 13 GRILLED SALMON* 16 | 21 SEARED TUNA* 18 | 29 LOBSTER SALAD MKT

GRILLED SIRLOIN TIPS* 15 LOBSTER TAIL MKT CRABMEAT SALAD MKT

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Sandwiches

served with french fries and coleslaw

- **CRISPY FISH SANDWICH** 19 NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce
- LEGAL LOBSTER ROLL MKT warm butter-poached or traditional with lemon mayo
- **JONAH CRAB ROLL** MKT NORTH ATLANTIC delicate crabmeat with mayo

WORKING PERSON'S SURF & TURF 20 American wagyu hot dog, cherry pepper relish

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.

mustard, and a stuffie

GRILLED CHICKEN SANDWICH 19

applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo

BACON CHEDDAR BURGER* 20

DOUBLE R RANCH, WASHINGTON STATE applewood smoked bacon, Vermont cheddar, lettuce, tomato

© LEGAL SEA FOODS | PEABODY | JUNE25



A New Legal Experience

Choose a Protein From the Sea or Butcher's Table, a Flavor Style, and Two Sides Offering a sea of choice in preparation and personal taste, from the adventurous palate to the tried and true, we have something for everyone.

Ask your server for recommendations and fan favorites.

From the Sea

We work to ensure responsible sourcing of the freshest harvested and farmed seafood possible. Learn more at legalseafoods.com/freshly-sourced

SOLE SEARED 29 WILD CAUGHT visit Freshly Sourced for today's origin

COD LOIN SEARED 32 **ICELAND** MSC Certified Sustainable

RAINBOW TROUT GRILLED 29 COLOMBIA BAP 4-Star Certified Sustainable

ARCTIC CHAR GRILLED 29 ICELAND

Butcher's Table

FILET MIGNON* 8oz GRILLED 48 DOUBLE R RANCH, WASHINGTON STATE

BONELESS RIBEYE* 16oz GRILLED 48 DOUBLE R RANCH, WASHINGTON STATE

SALMON* GRILLED 34 HELGELAND COAST, NORWAY

SWORDFISH STEAK GRILLED 40 WILD CAUGHT visit Freshly Sourced for today's origin

YELLOWFIN TUNA* SEARED 41 **WILD CAUGHT** visit Freshly Sourced for today's origin

SHRIMP GRILLED 35 BAY OF BENGAL all natural, BAP 4-Star Certified Sustainable

SIRLOIN STEAK TIPS* 12oz GRILLED 32 DOUBLE R RANCH, WASHINGTON STATE

HALF CHICKEN ROASTED 26

Flavor Styles

simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations

Fresh & Savory Lemon Butter & Crispy Capers Pineapple Salsa & Chili Lime Rub Roasted Corn Salsa & Avocado Crema Garlic Herb Chimichurri

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Earthy & Spicy Smoky Rub & Chipotle BBQ Sauce Cajun Blackened & Hot Butter Nori Chili Crust & Sticky Soy Sauce Tzatziki & Ras el Hanout

Legal Classics

- HADDOCK, BAKED ANNA'S WAY 28.5 NORTH ATLANTIC wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli
- **COD, SALT & VINEGAR CRUSTED** 32 ICELAND crispy potato wedges, napa cabbage and bacon slaw, rémoulade
- **CIOPPINO** 45 clams, mussels, shrimp, calamari, whitefish, lobster tail, tomato broth

CRAB CAKE & SHRIMP 45 lump crab cake, grilled shrimp, mustard sauce, herbed rice pilaf, greens, corn, onion, tomato, Dijon vinaigrette

Lobster

GULF OF MAINE

STEAMED LOBSTER MKT choice of two sides

BAKED STUFFED LOBSTER MKT shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

STUFFED LOBSTER TAILS MKT shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

LOBSTER MAC & CHEESE MKT one whole lobster, Vermont cheddar,

Sides

⁺additional sides 9 (coleslaw 4)

- STEAMED BROCCOLI
- MISO GLAZED CARROTS sesame seeds
- **© COLESLAW**
- **I ONION STRINGS**
- STREET CORN OFF THE COB
- **FRENCH FRIES**
- **WHIPPED POTATOES**
- CRISPY POTATO WEDGES
- **I** STEAMED JASMINE RICE SZECHUAN GREEN BEANS (contains peanuts) HERBED RICE PILAF CHILLED ORZO SALAD

Add Ons

make your meal a Surf & Surf or a Surf & Turf

CRAB CAKE 20 **SHRIMP & SCALLOP STUFFING** 12

- () SIRLOIN TIPS* GRILLED 15
- B SHRIMP GRILLED 13
- **BOBSTER TAIL** MKT
- PETIT SALMON* GRILLED 16
- **PETIT YELLOWFIN TUNA* seared** 18

Crispy Fried

TRADITIONAL NEW ENGLAND STYLE OR CAJUN served with french fries and coleslaw

FISH & CHIPS 28 NORTH ATLANTIC wild caught, always fresh

SHRIMP 28.5 BAY OF BENGAL jumbo naked

SCALLOPS 38 GULF OF MAINE

CLAMS, WHOLE BELLY MKT **NEW ENGLAND** sweet & petite



Pasta

CLAMS & LINGUINI 30 clams, garlic-shallot confit, white wine, pancetta, chili flakes

SHRIMP SCAMPI 27 linguini, tomato, sofrito, white wine, garlic butter

SHELLFISH VALENCIA 28 saffron orzo, shrimp, mussels, clams, chorizo, peas

RIGATONI BOLOGNESE 26 slow braised beef and pork ragù, marinara, ricotta, mascarpone

buttered crumbs

() LEGAL LOBSTER ROLL MKT

warm butter-poached or traditional with lemon mayo, fries, coleslaw

FISHERMAN'S PLATTER 44

jumbo naked shrimp, scallops, local whitefish, calamari, onion strings ADD WHOLE BELLY CLAMS MKT

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Our Gluten-Free Promise

At Legal Sea Foods, we're committed to offering gluten-free menu items for our guests - a mix of items that can be prepared or are naturally gluten-free. In fact, our famous fry mix is gluten-free, so all of your crispy fried favorites can be enjoyed. Please specify with your server if you prefer 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.

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