



Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

- OYSTERS OF THE DAY* 4
- SHRIMP COCKTAIL, COLOSSAL NAKED 24
- TUNA TATAKI* 22.5
- cajun blackened, citrus soy sauce, seaweed salad, wasabi cream

Starters

- NEW ENGLAND CLAM CHOWDER 12.5
- our award-winning recipe
- CRAB CAKE, A LEGAL SIGNATURE 28
- lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette
- CALAMARI, CRISPY FRIED 21
- tartar sauce or Rhode Island style (hot peppers & garlic)

From the Sea

choose a flavor style and two sides

- SALMON* SEARED 40
- HELGELAND COAST, NORWAY
- YELLOWFIN TUNA* SEARED 47
- WILD CAUGHT visit Freshly Sourced for today's origin
- RAINBOW TROUT SEARED 33.25
- COLOMBIA BAP 4-Star Certified Sustainable
- SHRIMP, JUMBO NAKED SEARED 40.25
- BAY OF BENGAL all natural, BAP 4-Star Certified Sustainable

Crispy Fried

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

- SHRIMP, JUMBO NAKED 33.5
- BAY OF BENGAL all natural, BAP 4-Star Certified Sustainable
- CLAMS, WHOLE BELLY 46
- FISHERMAN'S PLATTER 48
- jumbo naked shrimp, local whitefish & calamari
- FISH & CHIPS 33
- NORTH ATLANTIC wild caught, always fresh

Mains

- SALMON*, HOISIN GLAZED 40
- HELGELAND COAST, NORWAY
- jasmine rice, asparagus
- HADDOCK, BAKED ANNA'S WAY 33.5
- NORTH ATLANTIC, WILD CAUGHT
- buttered crumbs, roasted tomato, jasmine rice, broccoli
- CRAB CAKE & SHRIMP COMBO 51.75
- lump crab cake, mustard sauce, jasmine rice, greens, corn, onion, tomato, Dijon vinaigrette
- FISH TACOS 25
- crispy local whitefish, pickled red cabbage, chipotle aioli, pico de gallo, fried plantains

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.

Salads

- GREEK SALAD 16
- tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette
- HOUSE SALAD 13.5
- local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, Dijon vinaigrette
- CLASSIC CAESAR SALAD 14.5
- romaine hearts, garlic croutons, shaved romano, creamy dressing
- TOP SALADS WITH:
- CHICKEN seared or cajun blackened 8
- SHRIMP, JUMBO seared or cajun blackened 15
- SALMON* seared or cajun blackened 24
- PETIT YELLOWFIN TUNA* seared or cajun blackened 20.5
- CRABMEAT SALAD 18 | LOBSTER SALAD 35

Flavor Styles

- SIMPLY PREPARED WITH LEMON AND SEA SALT
- CAJUN BLACKENED & HOT BUTTER
- NORI CHILI CRUST & STICKY SOY SAUCE
- ROASTED CORN SALSA & CHIPOTLE CREMA

Sides

- JASMINE RICE 10
- FRENCH FRIES 10
- BROCCOLI 10
- ASPARAGUS 10
- COLESLAW 4.5

Sandwiches

served with french fries & coleslaw

- CRISPY FISH SANDWICH 21.5
- NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce
- BACON CHEDDAR BURGER*, DOUBLE R RANCH 23
- applewood smoked bacon, Vermont cheddar, lettuce, tomato
- SMOKED SALMON SANDWICH* 22
- lettuce, tomato, mustard sauce, capers
- JONAH CRAB ROLL 39
- delicate North Atlantic crabmeat with mayo
- PETIT LOBSTER ROLL & CUP OF CHOWDER 41
- LEGAL LOBSTER ROLL 49
- traditional with lemon mayo
- WHOLE BELLY CLAM ROLL 35
- lettuce, tomato, tartar sauce
- CRAB CAKE SANDWICH 36
- avocado, sriracha mayo, toasted brioche bun
- SEARED CHICKEN SANDWICH 21.5
- applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo

Desserts

- BOSTON CREAM PIE 12.5
- sponge cake, custard, chocolate sauce, almonds, toffee bits
- KEY LIME PIE 12.5
- lime custard, raspberry sauce, whipped cream

Take-Away

- PEPSI, DIET PEPSI 4
- AQUAFINA 5.75
- Ask your server for food to go



Signature Cocktails

LEGAL RED SANGRIA 17.5
spanish red wine, crème de pêche, bacardi limon & raspberry rums, fresh citrus, lemon-lime soda

LEGAL WHITE SANGRIA 17.5
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

MANGO LEMON DROP 16.5
grainger's deluxe organic citrus vodka, real mango puree, lemon

PASSION FRUIT MULE 16.5
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

BLOODY MARY 15.5
grainger's deluxe organic vodka, LSF bloody mary mix, celery, lemon, lime
ADD CORNICHONS .50
ADD BACON 1
ADD SHRIMP COCKTAIL 4.25

Margaritas

lime, agave, orange curaçao,
with your choice of tequila and flavor
17
Lunazul Blanco | LSF Corazon "Weller Bourbon Barrel Aged" Reposado | Ghost "Make it Spicy!"
19
LSF Barrel-Select Patron Reposado
Casamigos Blanco
FLAVORS
Classic Mango Strawberry Basil
Watermelon Peach Passion Fruit

LSF SIGNATURE SPICY CUCUMBER 17.5
ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon

Espresso Martinis

cafe borghetti espresso liqueur, semi-rich demerara syrup, espresso with your choice of spirit
17.5
Grainger's Organic Vodka or Vanilla Vodka
18.5
Titos Vodka | Nearest Green Tennessee Whiskey
19.5
LSF Corazon "Weller Bourbon Barrel Aged" Reposado | Grey Goose Vodka | Natterjack Irish Whiskey
MAKE IT CREAMY!
ADD Buffalo Trace Bourbon Cream *1
ADD Bailey's Irish Cream *1.5

Draft 16 oz | 23 oz

NIGHT SHIFT LEGALLY HAZY MA 11.5 | 16.5

ALLAGASH WHITE ME 11.5 | 16

BUD LIGHT MO 9 | 13.5

SAMUEL ADAMS BOSTON LAGER MA 10 | 14.75

SAMUEL ADAMS SEASONAL MA 10 | 14.75

Sparkling Wine



JEIO PROSECCO Valdobbiadene NV 16.5 | 60

LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT Alsace NV 17 | 64

CHIARLO "NIVOLE" MOSCATO D'ASTI Piedmont 14.5 | (1/2) 29

White Wine

ALBARIÑO **BODEGAS LA CANA** Rias Baixas 16.75 | 63

ROSÉ **CHATEAU MIRAVAL** Côtes de Provence 18 | 68

RIESLING **KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT** Mosel 16 | 60

PINOT GRIGIO **TERLATO** Friuli 17 | 64

SAUVIGNON BLANC **YEALANDS** Marlborough 16.75 | 63

HONIG Napa (1/2) 39

CLOUDY BAY Marlborough 21.5 | 84

CAKEBREAD North Coast 21.75 | 85

SAGER & VERDIER SANCERRE Loire 21.75 | 85

CHARDONNAY **IMAGERY WINE ESTATES** California (1/2) 25

CHEHALEM "INOX" Willamette Valley 15 | 58

LOUIS LATOUR "LSF CUVÉE" Mâconnais 18.25 | 69

SONOMA-CUTRER "RRR" Sonoma 19 | 72

LA CHABLISIENNE Chablis (1/2) 42

JORDAN Russian River 20.5 | 82

Red Wine

PINOT NOIR **CHATEAU SOUVERAIN** California 16 | 60

CHEHALEM Willamette Valley 17.5 | 69

BENTON-LANE ESTATE Willamette Valley 20.75 | 78

LA CREMA Sonoma Coast (1/2) 40

TEMPRANILLO **MUGA RESERVA** Rioja 20.75 | 78

MERLOT **DECOY** Sonoma County 15.75 | 58

MALBEC **ALCANZA** Mendoza 16 | 60

CABERNET SAUVIGNON **SIMI** Sonoma 18 | 67

BUEHLER Napa Valley 20 | 80

J. LOHR "HILLTOP" Paso Robles (1/2) 40

JORDAN Alexander Valley 97

Beer

BOURQUE'S BREW MA 10.75 | 15.75
Crafted in collaboration with MA-based Jack's Abby and Boston hockey legend Ray Bourque, this refreshing helles-style lager boasts a round, full-bodied character with a crisp finish. \$1 from every pint sold supports the Bourque Family Foundation. Learn more: legalseafoods.com/bourques-brew



Can
HIGH NOON HARD SELTZER CA 10

Non-Alcoholic

BLACKBERRY BURLESQUE 13.5
steeped dammann frères nuit d'ete tea, real blackberry puree, ginger beer, lime

ALL DAY ROSÉ 13.5
fluere non-alcoholic bitter spirit, steeped dammann frères nuit d'ete tea, kylie non-alcoholic sparkling rosé, soda

KYLIE SPARKLING ROSÉ 13.5
beautifully pale pink, alcohol-free, sparkling rosé - refined and refreshing on the palate with a complex dry finish

COCONUT MINT WATER 5.75
(plain coconut water also available)

ATHLETIC BREWING UPSIDE DAWN CT 10.25
classic golden ale

GUINNESS ZERO Ireland 8
hints of chocolate and coffee, balanced with bitter, sweet, roasted notes