



Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

OYSTERS OF THE DAY* 3.75

SHRIMP COCKTAIL, COLOSSAL NAKED 23

TUNA TATAKI* 21.5

cajun blackened, citrus soy sauce, seaweed salad, wasabi cream

Starters

NEW ENGLAND CLAM CHOWDER 12

our award-winning recipe

CRAB CAKE, A LEGAL SIGNATURE 27.5

lump crab, mustard sauce, greens, corn, onions, tomatoes,
Dijon vinaigrette



CALAMARI, CRISPY FRIED 20.25

marinara and tartar sauce or Rhode Island style (hot peppers, garlic)



From the Sea

choose a flavor style and two sides

SALMON* GRILLED 38

HELGELAND COAST, NORWAY

YELLOWFIN TUNA* SEARED 45

WILD CAUGHT visit Freshly Sourced for today's origin

RAINBOW TROUT GRILLED 31.75

COLOMBIA BAP 4-Star Certified Sustainable

SHRIMP, JUMBO NAKED GRILLED 38.5

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



Crispy Fried

TRADITIONAL NEW ENGLAND STYLE OR CAJUN

served with french fries and coleslaw

SHRIMP, JUMBO NAKED 32

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

CLAMS, WHOLE BELLY MKT

FISHERMAN'S PLATTER 48

jumbo naked shrimp, whitefish & calamari

FISH & CHIPS 31.5

NORTH ATLANTIC wild caught

Mains

SALMON*, HOISIN GLAZED 38

HELGELAND COAST, NORWAY

jasmine rice, asparagus

HADDOCK, BAKED ANNA'S WAY 32

NORTH ATLANTIC, WILD CAUGHT

buttered crumbs, roasted tomato, jasmine rice, broccoli

CRAB CAKE & SHRIMP 49.5

lump crab cake, mustard sauce, jasmine rice, greens,
corn, onion, tomato, Dijon vinaigrette

FISH TACOS 19.75

crispy 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 15.25

tomato, cucumber, feta, chickpeas, Kalamata olives,
lemon-oregano vinaigrette

HOUSE SALAD 13

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

CLASSIC CAESAR SALAD 14.25

romaine hearts, garlic croutons, shaved romano, creamy dressing

TOP SALADS WITH:

CHICKEN grilled or cajun blackened 7.5

SHRIMP, JUMBO grilled or cajun blackened 14.25

SALMON* grilled or cajun blackened 23

PETIT YELLOWFIN TUNA*, grilled or cajun blackened 19.75

LOBSTER SALAD MKT



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 9.5

FRENCH FRIES 9.5

BROCCOLI 9.5

ASPARAGUS 9.5

COLESLAW 4.5

Sandwiches

served with french fries and coleslaw



CRISPY FISH SANDWICH 20.75

NORTH ATLANTIC wild caught whitefish, lettuce, tomato, pickles,
tartar sauce



BACON CHEDDAR BURGER*, DOUBLE R RANCH 22

applewood smoked bacon, Vermont cheddar, lettuce, tomato



SMOKED SALMON SANDWICH* 15

lettuce, tomato, mustard sauce, capers

PETIT LOBSTER ROLL & CUP OF CHOWDER MKT



LEGAL LOBSTER ROLL MKT

traditional with lemon mayo



WHOLE BELLY CLAM ROLL MKT

lettuce, tomato, tartar sauce

CRAB CAKE SANDWICH 34

tomato, avocado, sriracha mayo, toasted brioche bun



GRILLED CHICKEN SANDWICH 20.5

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 3

AQUAFINA 2.25

Ask your server for food to go

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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. elder elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

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

BLOODY MARY 14.25
smirnoff vodka, LSF bloody mary mix, celery, lemon, lime, add:
CORNICHONS .50
BACON 1
SHRIMP COCKTAIL 4.25

Margaritas
lime, agave, orange curacao,
with your choice of tequila and flavor
16.5

Lunazul Blanco | Lunazul Reposado
Ghost "Make it Spicy!"

18.5
Casamigos Blanco | Patron Reposado
Del Maguey Vida Mezcal

FLAVORS
Classic Mango Strawberry Basil
Coconut Cranberry 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
Smirnoff Vodka | Smirnoff Vanilla Vodka

18.5
Titos Vodka | Nearest Green Tennessee Whiskey

19.5
Grey Goose Vodka | Knob Creek Bourbon
Patron Reposado

MAKE IT CREAMY!
ADD Buffalo Trace Bourbon Cream *1
ADD Bailey's Irish Cream *1.5

Sparkling Wine

JEIO PROSECCO *Valdobbiadene* 15 | 57
NICOLAS FEUILLATTE BRUT NV 22 | 95
VEUVE CLICQUOT "YELLOW LABEL" BRUT NV 105
MOSCATO D'ASTI, CHIARLO "NIVOLE" *Piedmont* 14 | (1/2) 28



White Wine

ALBARIÑO **LA CANA** *Rias Baixas* 16 | 21 | 61
ROSÉ **WHISPERING ANGEL** *Provence* 18 | 23 | 70
RIESLING **HUGEL** *Alsace* 48
HILLICK & HOBBS *Seneca Lake* 16 | 21 | 61
PINOT GRIGIO **TERLATO** *Friuli* 16 | 21 | 61
SANTA MARGHERITA *Valdadige* (1/2) 35
SAUVIGNON BLANC **YEALANDS** *Marlborough* 15 | 20 | 57
CAKEBREAD *Napa* 19 | 24 | 79
CLOUDY BAY *Marlborough* 79
SAGER AND VERDIER SANCERRE *Loire* 19 | 24 | 76
CHARDONNAY **DEMORGENZON "DMZ"** *Stellenbosch* 38
DIATOM (UNOAKED) *Santa Barbara County* 19 | 24 | 76
PATZ & HALL *Sonoma Coast* 59
SONOMA-CUTRER "RRR" *Sonoma* 18 | 23 | 70
GARY FARRELL *Russian River* 82
STAGS' LEAP WINERY *Napa Valley* 21 | 26 | 84
JORDAN *Russian River* 20 | 25 | 79



Red Wine

PINOT NOIR **CHATEAU SOUVERAIN** *California* 15 | 20 | 57
CHIANTI **CECCHI** *Castellina* 14 | 19 | 57
MERLOT **DECOY** *California* 16 | 21 | 60
MALBEC **ZUCCARDI MOUNTAIN VINEYARDS** *Uco Valley* 18 | 23 | 73
CABERNET SAUVIGNON **BRAAI** *Western Cape* 57
SIMI *Sonoma* 16 | 21 | 61
BUEHLER *Napa* 74
HESS "ALLOMI VINEYARD" *Napa* 36
JORDAN *Alexander Valley* 94



Beer

Draft 16 oz | 23 oz
NIGHT SHIFT LEGALLY HAZY MA 11 | 15.5
ALLAGASH WHITE ME 11 | 15.5
BUD LIGHT MO 8.5 | 13
DC BRAU "THE PUBLIC" PALE ALE DC 9.5 | 13.75
DOGFISH HEAD 60 MINUTE IPA DE 11 | 15
SAMUEL ADAMS BOSTON LAGER MA 9.5 | 13.75
SAMUEL ADAMS SEASONAL MA 9.5 | 13.75
STELLA ARTOIS *Belgium* 9.5 | 14

Bottle | Can
ANGRY ORCHARD CRISP APPLE CIDER NY 9.25
CORONA Mexico 9
DOGFISH HEAD SEAQUENCH SESSION SOUR ALE DE 9.25
FLYING DOG THE TRUTH IMPERIAL IPA MD 8.25
HEINEKEN *Holland* 8.75
HIGH NOON HARD SELTZER CA 9.75
MILLER LITE USA 8
SUN CRUISER ICED TEA VODKA MA 9.5
TRULY HARD SELTZER CA 8.75
YUENGLING PA 8

Non-Alcoholic

BLACKBERRY BURLESQUE 13
steeped dammann freres nuit d'ete tea, real blackberry puree, ginger beer, lime

ATHLETIC BREWING UPSIDE DAWN 9.75
classic golden ale

GUINNESS ZERO 7.5
hints of chocolate and coffee, balanced with bitter, sweet, roasted notes

ATHLETIC BREWING RUN WILD 9.75
sessionable IPA