



## Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

- OYSTERS OF THE DAY\* 4
- SHRIMP COCKTAIL 4pc 19 | 6pc 27
- BAJA, MEXICO
- 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 SEARED 40.25
- BAJA, MEXICO

## Crispy Fried

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

- SHRIMP 33.5
- BAJA, MEXICO
- CLAMS, WHOLE BELLY 46
- FISHERMAN'S PLATTER 48
- 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 17
- 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 15.5
- romaine hearts, garlic croutons, shaved romano, creamy dressing
- TOP SALADS WITH:
- CHICKEN seared or cajun blackened 8
- SHRIMP seared or cajun blackened 15
- SALMON\* seared or cajun blackened 21.75
- 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
- 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
- TUNA MELT 22.5
- olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle
- 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, reäl mango puree, lemon

**PASSION FRUIT MULE** 16.5  
new amsterdam passionfruit vodka, reäl 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** 5.75

### 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!"  
20

LSF Barrel-Select Patron Reposado  
Casamigos Blanco

**FLAVORS**  
Classic Passion Fruit  
Strawberry Basil Maple Pear

**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

## 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 | 21.75 | 63

**ROSÉ** **CHATEAU MIRAVAL** *Côtes de Provence* 18 | 23 | 68

**RIESLING** **KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT** *Mosel* 16 | 21 | 60

**PINOT GRIGIO** **TERLATO** *Friuli* 17 | 22 | 64

**SAUVIGNON BLANC** **YEALANDS** *Marlborough* 16.75 | 21.75 | 63

**HONIG** *Napa* (1/2) 39

**CLOUDY BAY** *Marlborough* 21.5 | 26.5 | 84

**CAKEBREAD** *North Coast* 21.75 | 26.75 | 85

**SAGER & VERDIER SANCERRE** *Loire* 22.75 | 27.75 | 87

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

**CHEHALEM "INOX"** *Willamette Valley* 15 | 20 | 58

**LOUIS LATOUR "LSF CUVÉE"** *Mâconnais* 18.25 | 23.25 | 69

**SONOMA-CUTRER "RRR"** *Sonoma* 19 | 24 | 72

**LA CHABLISIENNE** *Chablis* (1/2) 42

**JORDAN** *Russian River* 20.5 | 25.5 | 82

## Red Wine

**PINOT NOIR** **CHATEAU SOUVERAIN** *California* 16 | 21 | 60

**CHEHALEM** *Willamette Valley* 17.5 | 22.5 | 69

**BENTON-LANE ESTATE** *Willamette Valley* 20.75 | 25.75 | 78

**LA CREMA** *Sonoma Coast* (1/2) 40

**TEMPRANILLO** **MUGA RESERVA** *Rioja* 20.75 | 25.75 | 78

**MERLOT** **DECOY** *Sonoma County* 15.75 | 20.75 | 58

**MALBEC** **ALCANZA** *Mendoza* 16 | 21 | 60

**CABERNET SAUVIGNON** **SIMI** *Sonoma* 18 | 23 | 67

**BUEHLER** *Napa Valley* 20 | 25 | 80

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

**JORDAN** *Alexander Valley* 97

## Beer

*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

**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](http://legalseafoods.com/bourques-brew)



*Can*

**HIGH NOON HARD SELTZER** *CA* 10

## Non-Alcoholic

**BLACKBERRY BURLESQUE** 13.5  
steeped dammann frères nuit d'ete tea, reäl 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