



Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

OYSTERS OF THE DAY* 3.75

SHRIMP COCKTAIL 4pc 19 | 6pc 27
BAJA, MEXICO

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
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 GRILLED 38.5
BAJA, MEXICO

Crispy Fried

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

SHRIMP 32
BAJA, MEXICO

CLAMS, WHOLE BELLY MKT

FISHERMAN'S PLATTER 48
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 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

BROCCOLI 9.5

COLESLAW 4.5

FRENCH FRIES 9.5

ASPARAGUS 9.5

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



6 OZ | BTL

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



6 OZ | 9 OZ | BTL

ALBARIÑO

LA CANA *Rias Baixas*

16 | 21 | 61

ROSÉ

WHISPERING ANGEL *Provence*

18 | 23 | 70

RIESLING

HUGEL *Alsace*

48

HILICK & 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

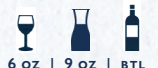
STAGS' LEAP WINERY *Napa Valley*

21 | 26 | 84

JORDAN *Russian River*

20 | 25 | 79

Red Wine



6 OZ | 9 OZ | BTL

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