



Starters

NEW ENGLAND CLAM CHOWDER
our award-winning recipe **BOWL 12 | CUP 9.5**

LOBSTER BISQUE **BOWL 12 | CUP 10**
lobster meat garnish, cream sherry

CRAB CAKE, A LEGAL SIGNATURE 25
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

🌿 **CALAMARI, CRISPY FRIED** 18.5
GULF OF MAINE choice of:
• **TRADITIONAL** with tartar sauce
• **RHODE ISLAND STYLE** (hot peppers & garlic)

GREEK SALAD 15
romaine, tomato, cucumber, feta cheese, chickpeas, Kalamata olives, lemon-oregano vinaigrette

THAI PEANUT SALAD 15
napa cabbage, red cabbage, carrots, scallion, red peppers, peanut dressing, crispy rice noodles

🌿 **TUNA & WATERMELON TARTARE*** 22
tomatillo salsa, plantain tostones

🌿 **MUSSELS, FRA DIAVOLO** 19
calabrian chili tomato sauce, focaccia

CHICKEN WINGS 18
choice of:
• **KUNG PAO SAUCE** (contains peanut oil)
• **CAJUN SPICE** with blue cheese dressing

🌿 **CHICKEN & STREET CORN SKILLET DIP** 21
blue corn tortilla chips, plantain tostones

CRISPY FISH TACOS 17
NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo

BANG BANG CAULIFLOWER 17
tempura fried, kung pao sauce (contains peanut oil)

🌿 Salads

CLASSIC CAESAR SALAD 14
romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

TOP SALADS WITH:
GRILLED PETIT SIRLOIN* 19 **GRILLED SALMON*** 19
GRILLED SHRIMP 13 **GRILLED CHICKEN** 7

STEAK & SPINACH SALAD* 28
petit sirloin, strawberries, blue cheese, pickled onions, balsamic vinaigrette

SOUTHWEST CHICKEN SALAD 21
blackened chicken breast, romaine, roasted corn, black beans, cheddar, avocado, tomato, cucumber, red onion, red pepper, scallion, crispy tortilla, chipotle ranch dressing

Sandwiches

served with french fries and coleslaw

🌿 **BEER-BATTERED FISH SANDWICH** 19
NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce

🌿 **BLACKENED CHICKEN SANDWICH** 19
avocado crema, chipotle aioli, pickled red onion, lettuce, tomato

🌿 **LEGAL LOBSTER ROLL**
• **SIGNATURE HALF POUND** 53
• **QUARTER POUND** 35
traditional with lemon mayo or warm butter-poached

🌿 **SMASH BURGER** 20
double patty, American cheese, garlic aioli, sport pepper

PRESSED ITALIAN 19
salami, prosciutto, provolone, peppers, tomato, focaccia bread

🌿 Crispy Fried

made with our gluten-free fry mix, served with french fries and coleslaw
TRADITIONAL NEW ENGLAND STYLE OR CAJUN

SCALLOPS 39
ARCTIC OCEAN

SHRIMP 29.5
BAJA, MEXICO

FISH & CHIPS 30
NORTH ATLANTIC wild caught, choice of:
• **TRADITIONAL NEW ENGLAND STYLE**
• **BEER-BATTERED** still gluten-free!

FISHERMAN'S PLATTER 45
shrimp, scallops, whitefish, calamari, onion strings

🌿 From the Grill

served with a choice of two sides, simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations:

LEMON BUTTER & CRISPY CAPERS | GARLIC HERB CHIMICHURRI | CAJUN BLACKENED & HOT BUTTER | NORI CHILI CRUST & KUNG PAO SAUCE (contains gluten and peanut oil)

SHRIMP 35
BAJA, MEXICO

SALMON* 35
HELGELAND COAST, NORWAY

COD LOIN 34
ICELAND MSC Certified Sustainable

LAKE WHITEFISH 32
LAKES REGION

RAINBOW TROUT 30
COLOMBIA BAP 4-Star Certified Sustainable

FILET MIGNON* 8oz 54
DOUBLE R RANCH, WASHINGTON STATE

SIRLOIN STEAK* 10oz 48
DOUBLE R RANCH, WASHINGTON STATE

STATLER CHICKEN BREAST 28

Add Ons

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

CRAB CAKE 21 🌿 **PETIT SIRLOIN*** 19
🌿 **SHRIMP** 13

🌿 Sides

*additional sides 9 (coleslaw 4)

BROCCOLINI & LEMON
STREET CORN OFF THE COB
GRECIAN POTATO
PORTOBELLO & BASMATI RICE

COLESLAW
WHIPPED POTATO
FRENCH FRIES
TRUFFLE FRIES

Legal Classics

🌿 **COD, SALT & VINEGAR CRUSTED** 34 **ICELAND** crispy potato wedges, napa cabbage and bacon slaw, rémoulade

🌿 **WHITE FISH MILANESE** 32 **LAKES REGION** crispy potato, arugula salad

🌿 **HADDOCK, BAKED ANNA'S WAY** 30.5 **NORTH ATLANTIC** wild caught, buttered crumbs, roasted tomato, portobello & basmati rice, broccolini

TROUT, SPINACH & TARRAGON STUFFED 30 **COLOMBIA** Grecian potato, beurre blanc

🌿 **CIOPPINO** 46 clams, mussels, shrimp, calamari, whitefish, lobster, tomato broth

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

SHRIMP SCAMPI 28 **BAJA, MEXICO** linguini, tomato, sofrito, white wine, garlic butter

SHRIMP FRA DIAVOLO 28 **BAJA, MEXICO** calabrian chili tomato sauce, linguini

🌿 **LOBSTER STEAMED** MKT **GULF OF MAINE** choice of two sides

LOBSTER BAKED STUFFED MKT **GULF OF MAINE** shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

🌿 **STEAK FRITES*** 45 **DOUBLE R RANCH, WASHINGTON STATE** 10oz sirloin, truffle fries, garlic aioli

🌿 Legal Sea Foods offers a variety of gluten-free options, including fried favorites made with our gluten-free fry mix. Please tell 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.

Scan QR code to view menu with allergy info.

*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.

