



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*)
- TUNA & WATERMELON TARTARE*

22
tomatillo salsa, plantain tostones
- MUSSELS, ORGANIC

19
PEI garlic-butter broth, white wine, grilled bread
- FISH TACOS

17
NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo, choice of:
 - **CRISPY FRIED**
 - **CAJUN BLACKENED**
- STUFFIES

16
CAPE COD quahogs, chouriço, butter, Ritz crumbs
- STARTER SAMPLER

42
half orders of classic and specialty starters: fried shrimp & scallops, RI style calamari, shrimp pot stickers, bang bang cauliflower (contains peanut oil)
- CRAB, SPINACH & ARTICHOKE DIP

25
pita chips
- STREET CORN & CHICKEN SKILLET DIP

21
blue corn tortilla chips, plantain tostones
- BANG BANG CAULIFLOWER

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

Salads

- 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
- CLASSIC CAESAR SALAD

14
romaine hearts, garlic croutons, shaved romano cheese, creamy dressing
- TOP SALADS WITH:

GRILLED PETIT SIRLOIN*

19

GRILLED SHRIMP

13

LOBSTER TAIL

MKT

GRILLED SALMON*

19

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

- TUNA MELT

20
olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle
- BEER-BATTERED FISH SANDWICH

19
NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce
- LEGAL LOBSTER ROLL

traditional with lemon mayo
or warm butter-poached
 - **SIGNATURE HALF POUND**
 - **QUARTER POUND**

53

35
- SMASH BURGER

20
applewood-smoked bacon, American cheese, pickle, caramelized onion aioli
- BLACKENED CHICKEN SANDWICH

19
avocado crema, chipotle aioli, pickled red onion, lettuce, tomato

Crispy Fried

made with our gluten-free fry mix, served with french fries and coleslaw

TRADITIONAL NEW ENGLAND STYLE OR CAJUN

- SHRIMP

29.5
BAJA, MEXICO
- CLAMS, WHOLE BELLY

MKT
NEW ENGLAND sweet & petite
- *seasonal availability* -
- FISH & CHIPS

30
NORTH ATLANTIC wild caught, choice of:
 - **TRADITIONAL NEW ENGLAND STYLE**
 - **BEER-BATTERED** still gluten-free!
- FISHERMAN'S PLATTER

45
shrimp, scallops, local whitefish, calamari, onion strings
- SCALLOPS

39
ARCTIC OCEAN

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)

- SWORDFISH STEAK

42
WILD CAUGHT
- SHRIMP

35
BAJA, MEXICO
- SALMON*

35
HELGELAND COAST, NORWAY
- COD LOIN

34
ICELAND MSC Certified Sustainable
- 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
- Sides

*additional sides 9 (*coleslaw* 4)
- SNAP PEAS WITH GINGER & MINT

STREET CORN OFF THE COB

CRISPY POTATO WEDGES

TRUFFLE FRIES

COLESLAW

HERBED RICE PILAF (contains gluten)
- STEAMED BROCCOLI

ONION STRINGS

CONFIT POTATOES

FRENCH FRIES

JASMINE RICE

Add Ons

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

- CRAB CAKE

21

SHRIMP

13
- PETIT SIRLOIN*

19

LOBSTER TAIL

MKT

Legal Classics

- COD, SALT & VINEGAR CRUSTED

34

ICELAND

crispy potato wedges, napa cabbage and bacon slaw, rémoulade
- SOLE MEUNIÈRE

30

WILD-CAUGHT

pan-seared sole, capers, parsley, brown butter, snap peas, herbed rice pilaf
- HADDOCK, BAKED ANNA'S WAY

30.5

NORTH ATLANTIC

wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli
- CIOPPINO

46

clams, mussels, shrimp, calamari, whitefish, lobster tail, tomato broth
- CRAB CAKE & SHRIMP

45

lump crab cake, grilled shrimp, mustard sauce, herbed rice pilaf, greens, corn, onion, tomato, Dijon vinaigrette
- STUFFED SHRIMP

34

BAJA, MEXICO

crab, spinach and artichoke stuffing, herbed rice pilaf
- SHRIMP SCAMPI

28

BAJA, MEXICO

linguini, tomato, sofrito, white wine, garlic butter
- 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
- STUFFED LOBSTER TAILS

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 butter
- ROASTED CHICKEN PUTTANESCA

28

artichoke, tomato and olive puttanesca, crispy potato wedges, roasted broccoli

Legal Sea Foods offers a variety of options that can be prepared gluten-free. 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.

