

The Overlook

@ Legal Sea Foods

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 SALMON*** 19
GRILLED SHRIMP 13 **GRILLED CHICKEN** 7
LOBSTER TAIL MKT

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** 53
• **QUARTER POUND** 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

Add Ons

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

🌿 **CRAB CAKE** 21 🌿 **PETIT SIRLOIN*** 19
🌿 **SHRIMP** 13 🌿 **LOBSTER TAIL** MKT

🌿 Sides

*additional sides 9 (coleslaw 4)

SNAP PEAS WITH GINGER & MINT **STEAMED BROCCOLI**
STREET CORN OFF THE COB **ONION STRINGS**
CRISPY POTATO WEDGES **CONFIT POTATOES**
TRUFFLE FRIES **FRENCH FRIES**
COLESLAW **JASMINE RICE**
HERBED RICE PILAF (contains gluten)

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.



Signature Cocktails

LEGAL RED SANGRIA 16

spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda

LEGAL WHITE SANGRIA 16

crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

MANGO LEMON DROP 15

grainger's deluxe organic citrus vodka, real mango puree, lemon

MAI TIKI* 16

LSF privateer barrel aged rum, myers's dark rum, orange curacao, orange, lime, orgeat (almond), cherry, coconut-lime egg white foam

LSF BARREL AGED RUM PUNCH* 16

LSF privateer barrel aged rum, licor 43, orange, pineapple, lime, demerara, coconut-lime egg white foam

CASAMIGOS PASSION FRUIT SODA 17

casamigos blanco tequila, real passion fruit puree, lime, grapefruit bitters, soda

SAGE AND SECRETS 15

LSF corazon "weller bourbon barrel aged" reposado, amaro montenegro, pineapple, sage, lime, agave

TITO'S PUMPKIN PATCH ESPRESSO 15

tito's handmade vodka, caffe borghetti espresso liqueur, real pumpkin puree, espresso

Margaritas

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

LSF Corazon "Weller Bourbon Barrel Aged" Reposado 15

Lunazul Blanco | Ghost "Make it Spicy!" 15

LSF Barrel-Select Patron Reposado | Casamigos Blanco 17.5

FLAVORS

Classic | Cranberry | Spiced Cider | Strawberry-Basil

LSF SIGNATURE SPICY CUCUMBER 16

ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon

Espresso Martinis

caffe borghetti espresso liqueur, semi-rich demerara syrup, espresso with your choice of spirit

Grainger's Organic Vodka | Grainger's Vanilla Vodka 17

Tito's Vodka | Buffalo Trace Bourbon 18

LSF Corazon "Weller Bourbon Barrel Aged" Reposado 19

MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream *1

ADD Bailey's Irish Cream *1.5

Bottle | Can

ANGRY ORCHARD CRISP APPLE HARD CIDER NY 8.5

BUDWEISER MO 8

BUD LIGHT MO 8

CORONA Mexico 8.5

HIGH NOON HARD SELTZER CA 9

LAWSON'S SIP OF SUNSHINE IPA VT 11.5

MELI GLUTEN FREE MA 9.5

NIGHT SHIFT SANTILLI IPA MA 10

NIGHT SHIFT WHIRLPOOL PALE ALE MA 10

OWL'S BREW HIBISCUS & RASPBERRY BOOZY TEA NY 9

SUN CRUISER ICED TEA VODKA MA 9

Draft 16oz | 23oz

NIGHT SHIFT LEGALLY HAZY MA 10 | 14

ALLAGASH WHITE ME 10 | 14

HARPOON IPA MA 8.5

MICHELOB ULTRA MO 8 | 12

SAMUEL ADAMS BOSTON LAGER MA 9 | 13

SAMUEL ADAMS SEASONAL MA 9 | 13

BOURQUE'S BREW 9.5 | 13.5

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



Non-Alcoholic

ATHLETIC BREWING UPSIDE DAWN CT 9

ATHLETIC BREWING RUN WILD CT 9

White

		6oz	9oz	btl
Albariño	BODEGAS LA CAÑA <i>Rias Baixas 2024</i>	15	20	56
Rosé	CHATEAU MIRAVAL <i>Côtes de Provence 2024</i>	18	23	68
Riesling	KARL ERBES ÜRZIGER WÜRZGARTEN			
	KABINETT <i>Mosel 2022</i>	14	19	52
Pinot Grigio	TERLATO <i>Friuli 2023</i>	15	20	56
Sauvignon Blanc	YEALANDS <i>Marlborough 2024</i>	15	20	56
	CLOUDY BAY <i>Marlborough 2024</i>	19	24	76
	SAGER & VERDIER SANCERRE <i>Loire 2024</i>	19.5	24.5	78
	SONOMA-CUTRER "RRR" <i>Sonoma 2023</i>	17	22	(1/2) 33 64
Chardonnay	JORDAN <i>Russian River 2023</i>	19	24	76

Red

Pinot Noir	CHEHALEM <i>Willamette Valley 2022</i>	16	21	60
Tempranillo	MUGA RESERVA <i>Rioja 2021</i>	18	23	68
Merlot	DECOY <i>California 2022</i>	14	19	52
Malbec	ALCANZA <i>Mendoza 2023</i>	15	20	56
Cabernet Sauvignon	SIMI <i>Sonoma 2022</i>	16	21	60
	TRIBUTE <i>Paso Robles 2022</i>	18	23	68

Sparkling

JEIO PROSECCO <i>Valdobbiadene NV</i>	15	56
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT <i>Alsace NV</i>	15	56
LAURENT-PERRIER "LA CUVÉE" BRUT <i>NV</i>	(1/2)	54 85
VEUVE CLICQUOT "YELLOW LABEL" BRUT <i>NV</i>	135	
VEUVE CLICQUOT ROSÉ <i>NV</i>	145	
BOLLINGER BRUT SPECIAL CUVÉE <i>NV</i>	155	
RUINART BRUT BLANC DE BLANCS <i>NV</i>	175	
DOM PERIGNON <i>2012</i>	425	

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