



## Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

**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** 13.5  
our award-winning recipe

**CRAB CAKE, A LEGAL SIGNATURE** 28  
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

## 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 14.75
- SALMON\*** seared or cajun blackened 21.75
- LOBSTER SALAD** 35

## Sides

**COLESLAW** 4.5

**JASMINE RICE** 10

**BROCCOLI** 10

**ASPARAGUS** 10

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### 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. Please specify with your server if you prefer gluten free preparation.

## Legal Classics

**SALMON\*, HOISIN GLAZED** 39.75

HELGELAND COAST, NORWAY  
jasmine rice, asparagus

**CRAB CAKE & SHRIMP** 51.75

lump crab cake, mustard sauce, jasmine rice, greens, corn, onion, tomato, Dijon vinaigrette

**HADDOCK, BAKED ANNA'S WAY** 34.5

NORTH ATLANTIC, WILD CAUGHT  
buttered crumbs, roasted tomato, jasmine rice, broccoli

**SHRIMP, SEARED** 40.25

jasmine rice, broccoli

## Sandwiches

served with chips and coleslaw

**SMOKED SALMON SANDWICH\*** 22

lettuce, tomato, mustard sauce, capers

**PETIT LOBSTER ROLL & CUP OF CHOWDER** 44

**LEGAL LOBSTER ROLL**

traditional with lemon mayo

- SIGNATURE HALF POUND 57
- QUARTER POUND 38

**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

**TURKEY CLUB** 19

bacon, lettuce, tomato, toasted multigrain

**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

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.



## 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

**BLUEBERRY & LAVENDER SPRITZ** 13.75  
aperol, jeio prosecco, blueberry & lavender syrup, soda water

**MANGO LEMON DROP** 16.5  
grainger's deluxe organic citrus vodka, real mango puree, lemon

**PASSION FRUIT MULE** 16.5  
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

### Espresso Martinis

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

Grainger's Organic Vodka or Vanilla Vodka 17.5  
Titos Vodka 18.5

#### MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream +1  
ADD Bailey's Irish Cream +1.5

### Margaritas

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

Lunazul Blanco | Ghost "Make it Spicy!" 17  
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 17  
LSF Barrel-Select Patron Reposado 20  
Casamigos Blanco 20

#### FLAVORS

Classic | Passion Fruit | Strawberry Basil

**LSF SIGNATURE SPICY CUCUMBER** 17.5  
ghost tequila, orange curacao, muddled cucumber coins, agave, lime, lemon

### Bloody Marys & Caesars

**CLASSIC BLOODY MARY** 15.5  
grainger's deluxe organic vodka, LSF bloody mary mix, celery, lemon, lime

**BLOODY CAESAR** 15.5  
grainger's deluxe organic vodka, old bay, steak sauce, housemade clamato juice

**SMOKED BLOODY CAESAR** 15.5  
rosaluna mezcal, old bay, steak sauce, housemade clamato juice

#### ADD

**CORNICHONS** .50  
**BACON** 1  
**SHRIMP COCKTAIL** 5.75

## Spirit-Free

**BLACKBERRY BURLESQUE** 13.5  
steeped dammann freres nuit d'ete tea, real blackberry puree, ginger beer, lime

**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)

## Sparkling Wine

**JEIO PROSECCO** *Valdobbiadene NV* 6oz | BTL 16.5 | 60

**LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT** *Alsace NV* 17 | 64

## White Wine

		6oz   9oz   BTL
Albariño	<b>BODEGAS LA CANA</b> <i>Rias Baixas</i>	16.75   21.75   62
Rosé	<b>CHATEAU MIRAVAL</b> <i>Côtes de Provence</i>	18   23   68
Riesling	<b>KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT</b> <i>Mosel</i>	16   21   59
Pinot Grigio	<b>TERLATO</b> <i>Friuli</i>	17   22   64
Sauvignon Blanc	<b>YEALANDS</b> <i>Marlborough</i>	16.75   21.75   62
	<b>HONIG</b> <i>Napa</i>	(1/2) 39
	<b>CLOUDY BAY</b> <i>Marlborough</i>	21.25   26.25   84
	<b>CAKEBREAD</b> <i>North Coast</i>	21.25   26.25   84
	<b>SAGER &amp; VERDIER SANCERRE</b> <i>Loire</i>	22.75   27.75   87
Chardonnay	<b>IMAGERY WINE ESTATES</b> <i>California</i>	(1/2) 25
	<b>CHEHALEM "INOX"</b> <i>Willamette Valley</i>	15   20   58
	<b>LOUIS LATOUR "LSF CUVÉE"</b> <i>Mâconnais</i>	18.25   23.25   69
	<b>SONOMA-CUTRER "RRR"</b> <i>Sonoma</i>	19   24   72
	<b>JORDAN</b> <i>Russian River</i>	20.5   25.5   82

## Red Wine

Pinot Noir	<b>CHATEAU SOUVERAIN</b> <i>California</i>	16   21   59
	<b>CHEHALEM</b> <i>Willamette Valley</i>	17.5   22.5   69
	<b>LA CREMA</b> <i>Sonoma Coast</i>	(1/2) 40
Tempranillo	<b>MUGA RESERVA</b> <i>Rioja</i>	20.5   25.5   78
Merlot	<b>DECOY</b> <i>Sonoma County</i>	16   21   59
Malbec	<b>ALCANZA</b> <i>Mendoza</i>	16   21   60
Cabernet Sauvignon	<b>SIMI</b> <i>Sonoma</i>	18   23   67
	<b>BUEHLER</b> <i>Napa Valley</i>	20   25   80
	<b>J. LOHR "HILLTOP"</b> <i>Paso Robles</i>	(1/2) 40
	<b>JORDAN</b> <i>Alexander Valley</i>	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*

**MELI GLUTEN-FREE BEER** MA 10.75

**HIGH NOON HARD SELTZER** CA 10

*Non-Alcoholic*

**ATHLETIC BREWING UPSIDE DAWN** CT 10.25

**GUINNESS ZERO** Ireland 8