



Allergy Key

W-wheat | **E**-egg | **So**-soy | **M**-milk | **SH**-shellfish
F-fish | **P**-peanut | **T**-tree nut | **SE**-sesame

Before placing your order, please inform your server if a person in your party has a food allergy.

Allergen information reflects both ingredients and potential cross-contact risks. If you have any food allergies or dietary concerns, please notify your server before ordering.

Starters

NEW ENGLAND CLAM CHOWDER W,M,SH,F
our award-winning recipe

LOBSTER BISQUE W,M,SH,F
lobster meat garnish, cream sherry

CRAB CAKE, LEGAL SIGNATURE W,E,So,M,SH,F
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

CALAMARI, CRISPY FRIED E,So,M,SH,F
GULF OF MAINE choice of:
• **TRADITIONAL** with tartar sauce
• **RHODE ISLAND STYLE** (hot peppers & garlic)

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

THAI PEANUT SALAD E,So,M,SH,F,P,Se
napa cabbage, red cabbage, carrots, scallion, red peppers, peanut dressing, crispy rice noodles

TUNA & WATERMELON TARTARE* E,So,M,SH,F
tomatillo salsa, plantain tostones

MUSSELS FRA DIAVOLO W,E,So,M,SH,F,Se
calabrian chili tomato sauce, focaccia

CHICKEN WINGS
choice of:
• **KUNG PAO** (peanut oil) W,E,So,M,SH,F,P,Se
• **CAJUN SPICE** blue cheese E,So,M,SH,F

Salads

CLASSIC CAESAR SALAD W,E,So,M,F,Se
romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

TOP SALADS WITH:
PETIT SIRLOIN* SH,F,Se **SALMON*** SH,F,Se
SHRIMP SH,F,Se **CHICKEN** SH,F,Se
LOBSTER TAIL SH

STREET CORN & CHICKEN DIP E,So,M,SH,F,Se
blue corn tortilla chips, plantain tostones

CRISPY FISH TACOS W,E,So,M,SH,F
NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo

BANG BANG CAULIFLOWER W,E,So,M,SH,F,P,Se
tempura fried, kung pao sauce (contains peanut oil)

STEAK & SPINACH SALAD* M,SH,F,Se
petit sirloin, strawberries, blue cheese, pickled onions, balsamic vinaigrette

SOUTHWEST CHICKEN SALAD E,So,M,SH,F,Se
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 E,So,M,SH,F

BEER-BATTERED FISH W,E,So,M,SH,F,Se
NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce

BLACKENED CHICKEN W,E,So,M,SH,F,Se
avocado crema, chipotle aioli, pickled red onion, lettuce, tomato

LEGAL LOBSTER ROLL
traditional with lemon mayo W,E,So,M,SH,Se
warm butter-poached W,So,M,SH,Se
• **SIGNATURE HALF POUND**
• **QUARTER POUND**

SMASH BURGER W,E,So,M,SH,F,Se
double patty, American cheese, garlic aioli, sport pepper

PRESSED ITALIAN W,E,So,M,SH,F,Se
salami, prosciutto, provolone, peppers, tomato, focaccia bread

Crispy Fried

made with our gluten-free fry mix, served with french fries and coleslaw E,So,M,SH,F

SCALLOPS E,So,M,SH,F
ARCTIC OCEAN

SHRIMP E,So,M,SH,F
BAJA, MEXICO

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

FISHERMAN'S PLATTER E,So,M,SH,F
shrimp, scallops, whitefish, calamari, onion strings

From the Grill

LEMON BUTTER & CRISPY CAPERS - E,So,M,SH,F | **GARLIC HERB CHIMICHURRI** | **CAJUN BLACKENED & HOT BUTTER** - M | **NORI CHILI CRUST & KUNG PAO SAUCE** - W,So,SH,P,Se

SHRIMP SH,F,Se
BAJA, MEXICO

SALMON* SH,F,Se
HELGELAND COAST, NORWAY

COD LOIN SH,F,Se
ICELAND MSC Certified Sustainable

LAKE WHITEFISH SH,F,Se
LAKES REGION

RAINBOW TROUT SH,F,Se
COLOMBIA BAP 4-Star Certified Sustainable

FILET MIGNON* 8oz SH,F,Se
DOUBLE R RANCH, WASHINGTON STATE

SIRLOIN STEAK* 10oz SH,F,Se
DOUBLE R RANCH, WASHINGTON STATE

STATLER CHICKEN BREAST SH,F,Se

Add Ons

make your meal a Surf & Surf or a Surf & Turf
PETIT SIRLOIN* SH,F,Se **SHRIMP** SH,F,Se
CRAB CAKE W,E,So,M,SH,F

Sides

BROCCOLINI & LEMON M
STREET CORN OFF THE COB E,So,M
PORTOBELLO & BASMATI RICE M
GRECIAN POTATO E,So,M,SH,F
COLESLAW E,So
TRUFFLE FRIES E,So,M,SH,F
FRENCH FRIES E,So,M,SH,F
WHIPPED POTATO M

Legal Classics

COD, SALT & VINEGAR CRUSTED ICELAND crispy potato wedges, napa cabbage and bacon slaw, rémoulade W,E,So,M,F

WHITE FISH MILANESE LAKES REGION crispy potato, arugula salad E,So,M,SH,F

HADDOCK, BAKED ANNA'S WAY NORTH ATLANTIC wild caught, buttered crumbs, roasted tomato, portobello & basmati rice, broccolini W,So,M,F

TROUT, SPINACH & TARRAGON STUFFED COLOMBIA Grecian potato, beurre blanc W,E,So,M,SH,F,Se

CIOPPINO clams, mussels, shrimp, calamari, whitefish, lobster, tomato broth W,So,M,SH,F

CRAB CAKE & SHRIMP lump crab cake, grilled shrimp, mustard sauce, portobello & basmati rice, greens, corn, onion, tomato, Dijon vinaigrette W,E,So,M,SH,F,Se

SHRIMP SCAMPI BAJA, MEXICO linguini, tomato, sofrito, white wine, garlic butter W,E,So,M,SH

SHRIMP FRA DIAVOLO BAJA, MEXICO calabrian chili tomato sauce, linguini W,E,So,SH

LOBSTER, STEAMED GULF OF MAINE choice of two sides M,SH

LOBSTER, BAKED STUFFED GULF OF MAINE shrimp, scallops, peppers, onions, buttery crackers, choice of two sides W,So,M,SH

STEAK FRITES* DOUBLE R RANCH, WASHINGTON STATE 10oz sirloin, truffle fries, garlic butter E,So,M,SH,F,Se

*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.