



## 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** 24  
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

**BANG BANG CAULIFLOWER** 16  
tempura fried, kung pao sauce (contains peanut oil)

**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

**CLASSIC CAESAR SALAD** 13  
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

## Salads

## Sandwiches

served with french fries and coleslaw

**BRUNCH SMASH BURGER\*** 20  
**DOUBLE R RANCH, WA** applewood smoked bacon, American cheese, fried egg, bloody mary ketchup, pickles

**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

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

**TUNA MELT** 19  
olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle

## 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\*** 34  
**HELGELAND COAST, NORWAY**

**COD LOIN** 33  
**ICELAND** MSC Certified Sustainable

**RAINBOW TROUT** 30  
**COLOMBIA** BAP 4-Star Certified Sustainable

**STATLER CHICKEN BREAST** 28

**FILET MIGNON\*** 8oz 49  
**DOUBLE R RANCH, WASHINGTON STATE**

**SIRLOIN STEAK\*** 10oz 42  
**DOUBLE R RANCH, WASHINGTON STATE**

## Add Ons

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

**PETIT SIRLOIN\*** 19  
**SHRIMP** 13

**CRAB CAKE** 20  
**LOBSTER TAIL** MKT

## Sides

\*additional sides 9 (coleslaw 4)

**STEAMED BROCCOLI**  
**STREET CORN OFF THE COB**  
**FRENCH FRIES**  
**HERBED RICE PILAF** (contains gluten)

**ONION STRINGS**  
**WHIPPED POTATOES**  
**COLESLAW**  
**JASMINE RICE**

## Legal Classics

**HADDOCK, BAKED ANNA'S WAY** 29.5 **NORTH ATLANTIC** wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli

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

**SHRIMP SCAMPI** 27 **BAJA, MEXICO** linguini, tomato, sofrito, white wine, garlic butter

**FISH & CHIPS** 29 **NORTH ATLANTIC** wild caught, choice of: **TRADITIONAL NEW ENGLAND STYLE | BEER-BATTERED** still gluten-free!

**CRISPY FRIED SHRIMP** 28.5 **BAJA, MEXICO** traditional New England style or cajun, served with french fries and coleslaw

## Brunch

Introducing our new brunch offering, every Saturday and Sunday from 10am-2pm

**LOBSTER WAFFLE** 28  
brown sugar butter-poached lobster tail, herbed mascarpone, spicy maple syrup, home fries

**BANANAS FOSTER WAFFLES** 15  
dark rum caramel, cinnamon, whipped cream, home fries

**SMOKED SALMON AVOCADO TOAST\*** 23  
sourdough toast, everything bagel seasoning, arugula salad, home fries

**CRAB CAKES BENEDICT\*** 24  
hollandaise, home fries

**SMOKED SALMON BENEDICT\*** 23  
hollandaise, home fries

**TRADITIONAL EGGS BENEDICT\*** 16  
hollandaise, canadian bacon, home fries

**SHRIMP, LEEK, AND BASIL QUICHE** 16  
arugula, pickled red onion and tomato salad, home fries

**LOBSTER OMELET** 28  
poached lobster, asparagus, goat cheese, home fries

**CAJUN SHRIMP OMELET** 19  
cherry tomatoes, avocado, spinach, peppers, onions, feta, home fries

**FARMERS OMELET** 18  
bacon, sausage, cheddar, home fries

**ALL AMERICAN BREAKFAST\*** 19  
three eggs any style, sourdough toast, home fries, and choice of: sausage or apple smoked bacon, OR SMOKED SALMON +4

**BREAKFAST SANDWICH\*** 15  
two eggs any style, bacon, cheese, tomato, spinach, chipotle aioli, home fries

**SWEET CINNAMON ROLLS** 8

**TRADITIONAL BREAKFAST SAUSAGE** 5

**APPLEWOOD SMOKED BACON** 5

**LEGAL HOME FRIES** 5

## Signature Iced Lattes

**PISTACHIO ICED LATTE** 6  
pistachio flavored oat milk & whipped cream, espresso

**CINNAMON TOAST CRUNCH ICED LATTE** 6  
cinnamon toast crunch infused oat milk & whipped cream, espresso, cinnamon toast crunch garnish

**COCOA PUFF ICED LATTE** 6  
cocoa puff infused oat milk & whipped cream, espresso, cocoa puff garnish

**FROOT LOOP ICED LATTE** 6  
froot loop infused oat milk & whipped cream, espresso, froot loop garnish

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.



## Mini Spritzes

- APEROL SPRITZ** 8  
aperol, jeio prosecco, lemon juice, soda water
- ROSE SPRITZ** 8  
aperol, lucien albrecht brut rose, lemon juice, soda water
- BLUEBERRY & LAVENDER SPRITZ** 8  
aperol, jeio prosecco, blueberry & lavender syrup, soda water
- TRIO OF MINI SPRITZES** 22  
aperol, rose, lavender & blueberry

- LEGAL RED SANGRIA** 15  
spanish red wine, crème de pêche, bacardí limón and raspberry rums, fresh citrus, lemon-lime soda
- LEGAL WHITE SANGRIA** 15  
crop organic meyer lemon vodka, st. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters
- SPICED CIDER SANGRIA** 12  
calvados, orange curacao, chilled mulled cider, sauvignon blanc
- SANGRIA FLIGHT** 15  
Legal red, Legal white, spiced cider

## 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

**MARGARITA FLIGHT** 16  
LSF lunazul signature, strawberry-basil, spicy cucumber

## Brunch Cocktails

- LAVENDER & BLUEBERRY MIMOSA** 13  
lavender-blueberry syrup, jeio prosecco, edible flower
- CLASSIC MIMOSA** 13  
orange juice, jeio prosecco, edible flower
- CLASSIC BELLINI** 13  
real peach puree, creme de peche, jeio prosecco, peach
- NATTERJACK IRISH COFFEE** 13  
natterjack irish whiskey, coffee, and your choice of classic or infused whipped cream

## Signature Cocktails

- MAPLE BOURBON SMASH** 12  
evan williams bourbon, maple syrup, rosemary, orange
- LSF BARREL AGED RUM PUNCH\*** 16  
LSF privateer barrel aged rum, licor 43, orange, pineapple, lime, demerara, coconut-lime egg white foam
- CUCUMBER CURRENT** 16  
hendrick's gin, muddled cucumber coins, lime, sugar, fever tree lime & yuzu soda

## Bloody Marys & Caesars

- CLASSIC BLOODY MARY** 13  
grainger's deluxe organic vodka, LSF bloody mary mix
- SURF & TURF BLOODY CAESAR** 14  
grainger's deluxe organic vodka, old bay, steak sauce, housemade clamato juice, petit cocktail shrimp, bacon, house pickled green beans
- SMOKED BLOODY CAESAR** 14  
rosaluna mezcail, old bay, steak sauce, housemade clamato juice, liquid smoke, petit cocktail shrimp, bacon, house pickled green beans
- CRANBERRY COAST COSMO** 12  
grainger's organic citrus vodka, cointreau, lime juice, cranberry syrup, cranberry juice
- MANGO LEMON DROP** 14  
grainger's deluxe organic citrus vodka, real mango puree, lemon
- PASSION FRUIT MULE** 14  
new amsterdam passionfruit vodka, real passion fruit puree, lime, ginger beer

## Espresso Martinis

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

- Grainger's Organic Vodka | Grainger's Vanilla Vodka 16.5  
Tito's Vodka | Buffalo Trace Bourbon 17  
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 18.5

### MAKE IT CREAMY!

ADD Buffalo Trace Bourbon Cream \*1  
ADD Bailey's Irish Cream \*1.5

**TITO'S PUMPKIN PATCH ESPRESSO** 15  
tito's handmade vodka, caffè borghetti espresso liqueur, real pumpkin puree, espresso

## Whiskey Lovers

with your choice of whiskey

- LSF Barrel-select Buffalo Trace Bourbon  
Maker's Mark Bourbon  
Sazerac Rye

**OLD FASHIONED** 14  
semi-rich demerara, angostura aromatic & orange bitters

**SMASH** 15  
fresh berries, mint, semi-rich demerara

**PEACH TEA SIDECAR** 16  
pierre ferrand ambre, peach iced tea, lemon

## Bottle | Can

- ANGRY ORCHARD CRISP APPLE HARD CIDER** NY 8.5
- BUDWEISER | BUD LIGHT** MO 7.5
- CHAIR 2 LIGHT LAGER** RI 8.5
- COORS LIGHT** CO 7.5
- CORONA** Mexico 8
- GUINNESS** Ireland 9
- HEINEKEN** Holland 8
- HIGH NOON HARD SELTZER** CA 8
- MELI GLUTEN FREE** MA 9.5
- NARRAGANSETT LAGER** RI 7.5
- 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  
Brewed in partnership with Night Shift Brewing, our exclusive New England 'Hazy' Style IPA is bold and juicy yet sessionable.
- ALLAGASH WHITE** ME 10 | 14
- GREY SAIL "CAPTAIN'S DAUGHTER" DOUBLE IPA** RI 10 | 14
- MICHELOB ULTRA** MO 8 | 12
- SAMUEL ADAMS SEASONAL** MA 8.5 | 12.5
- WHALERS RISE PALE ALE** RI 9 | 13

## Spirit-Free

- BLACKBERRY BURLESQUE** 12  
steeped dammann freres nuit d'été tea, real blackberry puree, ginger beer, lime
- ALL DAY ROSÉ** 12  
fluère non-alcoholic bitter spirit, steeped dammann freres nuit d'été tea, kylie non-alcoholic sparkling rosé, soda
- DIRTY SODA\*** 7  
Pepsi | Diet Pepsi | Starry | Ginger Ale | Dr Pepper | Root Beer  
Topped with creamy foam. Choose our elevated, housemade coconut-lime or vanilla foam, crafted with pasteurized egg whites for a light, airy finish.
- KYLIE SPARKLING ROSÉ** 12  
beautifully pale pink, alcohol-free, sparkling rosé
- ATHLETIC BREWING UPSIDE DAWN** 9
- ATHLETIC BREWING RUN WILD** 9
- GUINNESS ZERO** 7

## White

		6oz	9oz	btl
Rosé	<b>CHATEAU MIRAVAL</b> <i>Côtes de Provence 2021</i>	17	22	64
Riesling	<b>KARL ERBES ÜRZIGER WÜRZGARTEN</b>			
	<b>KABINETT</b> <i>Mosel 2018</i>	13	18	45
Pinot Grigio	<b>TERLATO</b> <i>Friuli 2019</i>	14	19	52
Pinot Gris	<b>KING ESTATE</b> <i>Willamette Valley 2019</i>	15	20	56
Sauvignon Blanc	<b>ARCHETYPE</b> <i>Marlborough 2023</i>	12	17	48
	<b>YEALANDS</b> <i>Marlborough 2020</i>	14	19	52
	<b>CLOUDY BAY</b> <i>Marlborough 2021</i>	17	22	64
	<b>SAGER &amp; VERDIER SANCERRE</b> <i>Loire 2023</i>	19.5	24.5	78
Chardonnay	<b>DIATOM (UNOAKED)</b> <i>Santa Barbara County 2022</i>	15	20	56
	<b>LOUIS LATOUR "LSF CUVÉE"</b> <i>Mâconnais 2022</i>	16	21	60
	<b>SONOMA-CUTRER "RRR"</b> <i>Sonoma 2017/18</i>	15	20	56

## Red

		6oz	9oz	btl
Pinot Noir	<b>SEA SUN</b> <i>Napa 2023</i>	12	17	48
	<b>CHATEAU SOUVERAIN</b> <i>California 2019</i>	13	18	45
	<b>LA CREMA</b> <i>Sonoma Coast 2021</i>	14	19	52
	<b>QUERCETO</b> <i>Tuscany 2019</i>	13	18	45
	<b>VILLA ANTINORI ROSSO</b> <i>Tuscany 2021</i>	16	21	60
	<b>DECOY</b> <i>California 2022</i>	14	19	52
	<b>CATENA "VISTA FLORES"</b> <i>Mendoza 2018</i>	14	19	52
	<b>SIMI</b> <i>Sonoma 2018</i>	15	20	56
	<b>TRIBUTE</b> <i>Paso Robles 2021</i>	17	22	64

## Sparkling

<b>JEIO PROSECCO</b> <i>Valdobbiadene NV</i>	14	52
<b>LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT</b> <i>Alsace NV</i>	15	56
<b>CHIARLO "NIVOLE" MOSCATO D'ASTI</b> <i>Piedmont 2018</i>	13	(1/2) 26

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