



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

🌿 **CALAMARI, CRISPY FRIED** 18.5
GULF OF MAINE choice of:
• **TRADITIONAL** with tartar sauce
• **RHODE ISLAND STYLE** (hot peppers & garlic)

GREEK SALAD 15
romaine, leaf lettuce, 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

🌿 **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

🌿 Salads

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

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

SHRIMP POT STICKERS 16
kung pao sauce (contains peanut oil)

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

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

BEER-BATTERED FISH SANDWICH 19
NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce

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

LEGAL LOBSTER ROLL
• **SIGNATURE HALF POUND** 53
• **QUARTER POUND** 35
traditional with lemon mayo
or warm butter-poached

SMASH BURGER 20
applewood-smoked bacon, American cheese, pickle, caramelized onion aioli

🌿 Crispy Fried

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

TRADITIONAL NEW ENGLAND STYLE OR CAJUN

SHRIMP 28.5
BAJA, MEXICO

CLAMS, WHOLE BELLY MKT
NEW ENGLAND sweet & petite
- seasonal availability -

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

FISHERMAN'S PLATTER 44
shrimp, scallops, local whitefish, calamari, onion strings

SCALLOPS 38
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* 34
HELGELAND COAST, NORWAY

COD LOIN 33
ICELAND MSC Certified Sustainable

RAINBOW TROUT 30
COLOMBIA BAP 4-Star Certified Sustainable

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

STATLER CHICKEN BREAST 28

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)

SNAP PEAS WITH GINGER & MINT

STREET CORN OFF THE COB

CRISPY POTATO WEDGES

FRENCH FRIES

JASMINE RICE

HERBED RICE PILAF (contains gluten)

STEAMED BROCCOLI

ONION STRINGS

WHIPPED POTATOES

TRUFFLE FRIES

COLESLAW

Legal Classics

🌿 **COD, SALT & VINEGAR CRUSTED** 33 ICELAND crispy potato wedges, napa cabbage and bacon slaw, rémoulade

🌿 **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

STUFFED SHRIMP 34 BAJA, MEXICO crab, spinach and artichoke stuffing, herbed rice pilaf

SHRIMP SCAMPI 27 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*** 42 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.

