



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

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

CALAMARI, CRISPY FRIED E,So,M,SH,F
GULF OF MAINE choice of:

- **TRADITIONAL** with tartar sauce
- **RHODE ISLAND STYLE** (hot peppers & garlic)

Salads

GREEK SALAD M
romaine, leaf lettuce, 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

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

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

BRUNCH SMASH BURGER* W,E,So,M,SH,F,SE
DOUBLE R RANCH, WA applewood smoked bacon, American cheese, fried egg, bloody mary ketchup, pickles

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

LEGAL LOBSTER ROLL W,E,So,M,SH,SE
traditional with lemon mayo warm butter-poached

- **SIGNATURE HALF POUND**
- **QUARTER POUND**

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

TUNA MELT W,E,So,M,SH,F,SE
olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle

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

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

STATLER CHICKEN BREAST SH,F,SE

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

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

Add Ons

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

PETIT SIRLOIN* SH,F,SE

LOBSTER TAIL SH

CRAB CAKE W,E,So,M,SH,F

SHRIMP SH,F,SE

Sides

SNAP PEAS WITH GINGER & MINT W,E,So
STEAMED BROCCOLI M
STREET CORN OFF THE COB E,So,M
ONION STRINGS E,So,M,SH,F
CRISPY POTATO WEDGES E,So,M,SH,F
WHIPPED POTATOES M
TRUFFLE FRIES E,So,M,SH,F
FRENCH FRIES E,So,M,SH,F
COLESLAW E,So
JASMINE RICE
HERBED RICE PILAF W,So,M

Legal Classics

HADDOCK, BAKED ANNA'S WAY NORTH ATLANTIC wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli W,So,M,F

CRAB CAKE & SHRIMP lump crab cake, grilled shrimp, mustard sauce, herbed rice pilaf, 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

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

🌿 **CRISPY FRIED SHRIMP** BAJA, MEXICO traditional New England style or cajun, served with french fries and coleslaw E,So,M,SH,F

Brunch

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

LOBSTER WAFFLE W,E,So,M,SH,F
brown sugar butter-poached lobster tail, herbed mascarpone, spicy maple syrup, home fries

BANANAS FOSTER WAFFLES W,E,So,M,SH,F
dark rum caramel, cinnamon, whipped cream, home fries

SMOKED SALMON AVOCADO TOAST*
sourdough toast, everything bagel seasoning, arugula salad, home fries W,E,So,M,SH,F,SE

CRAB CAKES BENEDICT* W,E,So,M,SH,F
hollandaise, home fries

SMOKED SALMON BENEDICT* W,E,So,M,SH,F
hollandaise, home fries

TRADITIONAL EGGS BENEDICT* W,E,So,M,SH,F
hollandaise, canadian bacon, home fries

SHRIMP, LEEK, BASIL QUICHE W,E,So,M,SH,F
arugula, pickled red onion and tomato salad, home fries

LOBSTER OMELET E,So,M,SH,F
poached lobster, asparagus, goat cheese, home fries

CAJUN SHRIMP OMELET E,So,M,SH,F
cherry tomatoes, avocado, spinach, peppers, onions, feta, home fries

FARMERS OMELET E,So,M,SH,F
bacon, sausage, cheddar, home fries

ALL AMERICAN BREAKFAST* W,E,So,M,SH,F,SE
three eggs any style, sourdough toast, home fries, and choice of: sausage or apple smoked bacon, OR SMOKED SALMON +4

BREAKFAST SANDWICH* W,E,So,M,SH,F,SE
two eggs any style, bacon, cheese, tomato, spinach, chipotle aioli, home fries

SWEET CINNAMON ROLLS W,E,So,M

TRADITIONAL BREAKFAST SAUSAGE SH,F,SE
APPLEWOOD SMOKED BACON SH,F,SE
LEGAL HOME FRIES E,So,M,SH,F

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*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.