



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

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

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)

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

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

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

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 **CRAB CAKE** 20
SHRIMP 13 **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
- STRAWBERRY ROSÉ SANGRIA** 12
st. germain elderflower, strawberry purée, lemon, rosé, soda
- SANGRIA FLIGHT** 15
Legal red, Legal white, strawberry rosé

Margaritas

lime, agave, orange curaçao
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 | Pineapple-Chili | 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

- BOURBON PEACH TEA PALMER** 12
evan williams bourbon, peach iced tea, lemonade
- 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
- RED SKY AT NIGHT** 15
tito’s vodka, campari, lemon, sugar, fresh watermelon purée
- 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

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
- BUD LIGHT** MO 7.5
- BUDWEISER** MO 7.5
- COORS LIGHT** CO 7.5
- CORONA** Mexico 8
- GUINNESS** Ireland 9.5
- HIGH NOON HARD SELTZER** CA 8
- LAWSON’S SIP OF SUNSHINE IPA** VT 10.5
- MIGHTY SQUIRREL CLOUD CANDY NE IPA** MA 10.5
- MELI GLUTEN FREE** MA 9.5
- NIGHT SHIFT SANTILLI IPA** MA 10
- OWL’S BREW STRAWBERRY HIBISCUS SPIKED POP** NY 9
- SUN CRUISER ICED TEA VODKA** MA 9
- TWO ROADS NO LIMITS HEFEWEIZEN** CT 8.5

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
- MICHELOB ULTRA** MO 8 | 12
- SAMUEL ADAMS BOSTON LAGER** MA 8.5 | 12.5
- SAMUEL ADAMS SEASONAL** MA 8.5 | 12.5
- BOURQUE’S BREW** 9.5 | 13.5
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



Spirit-Free

- BLACKBERRY BURLESQUE** 12
steeped dammann frères nuit d’été tea, real blackberry puree, ginger beer, lime
- ALL DAY ROSÉ** 12
fluère non-alcoholic bitter spirit, steeped dammann frères 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
Albariño	BODEGAS LA CAÑA <i>Rías Baixas 2022</i>	14	19	52
Rosé	CHATEAU MIRAVAL <i>Côtes de Provence 2022</i>	17	22	64
Riesling	KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT <i>Mosel 2022</i>	14	19	52
Pinot Grigio	SANTA MARGHERITA <i>Valdadige 2021</i>	(½)	32	55
	PIGHIN ESTATE <i>Friuli 2024</i>	15	20	56
Pinot Gris	KING ESTATE <i>Willamette Valley 2022</i>	15	20	56
Sauvignon Blanc	YEALANDS <i>Marlborough 2023</i>	14	19	52
	CLOUDY BAY <i>Marlborough 2022</i>	18	23	68
	CAKEBREAD <i>North Coast 2022</i>	18	23	68
	SAGER & VERDIER SANCERRE <i>Loire 2023</i>	19.5	24.5	78
Chardonnay	BUEHLER <i>Russian River 2022</i>	14	19	52
	LOUIS LATOUR “LSF CUVÉE” <i>Mâconnais 2022</i>	16	21	60
	SONOMA-CUTRER “RRR” <i>Sonoma 2022</i>	16	21	60
	JORDAN <i>Russian River Valley 2021</i>	19	24	76

Red

		6oz	9oz	btl
Pinot Noir	CHATEAU SOUVERAIN <i>California 2021</i>	14	19	52
	CHEHALEM <i>Willamette Valley 2021</i>	16	21	60
	RESONANCE <i>Willamette Valley 2023</i>	18	23	68
Tempranillo	MUGA RESERVA <i>Rioja 2019</i>	18	23	68
Super Tuscan	VILLA ANTINORI ROSSO <i>Tuscany 2021</i>	15	20	56
Merlot	DECOY <i>California 2021</i>	14	19	52
Malbec	ALCANZA <i>Mendoza 2020</i>	14	19	52
Cabernet Sauvignon	SIMI <i>Sonoma 2021</i>	15	20	56
	TRIBUTE <i>Paso Robles 2021</i>	17	22	64
	BUEHLER <i>Napa Valley 2019</i>	19	24	76
Red Blend	CHAPPELLET “MOUNTAIN CUVÉE” <i>Napa 2021</i>	19	24	76
JEIO PROSECCO <i>Valdobbiadene NV</i>				14 52
LUCIEN ALBRECHT CREMANT D’ALSACE ROSÉ BRUT <i>Alsace NV</i>				15 56
CHIARLO “NIVOLE” MOSCATO D’ASTI <i>Piedmont 2021</i>				13 (½) 26

Sparkling

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BRAINTREE JUNE26

Not sure what to sip?
Scan to find your
perfect pairing.

