



## Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

OYSTERS OF THE DAY\* 4

SHRIMP COCKTAIL 4pc 19 | 6pc 27  
BAJA, MEXICO

TUNA TATAKI\* 22.5  
cajun blackened, citrus soy sauce, seaweed salad, wasabi cream

## Starters

NEW ENGLAND CLAM CHOWDER 13.5  
our award-winning recipe

CRAB CAKE, A LEGAL SIGNATURE 28  
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

CALAMARI, CRISPY FRIED 21  
tartar sauce or Rhode Island style (hot peppers, garlic)

## From the Grill

choose a flavor style and two sides

SALMON\* 39.75  
HELGELAND COAST, NORWAY

RAINBOW TROUT 34.5  
COLOMBIA BAP 4-Star Certified Sustainable

SHRIMP 40.25  
BAJA, MEXICO

## Crispy Fried

TRADITIONAL NEW ENGLAND STYLE OR CAJUN  
served with french fries and coleslaw

SHRIMP 33.5  
BAJA, MEXICO

CLAMS, WHOLE BELLY 46

FISHERMAN'S PLATTER 48  
shrimp, whitefish & calamari

FISH & CHIPS 34  
NORTH ATLANTIC wild caught

## Legal Classics

SALMON\*, HOISIN GLAZED 39.75  
HELGELAND COAST, NORWAY  
jasmine rice, asparagus

HADDOCK, BAKED ANNA'S WAY 34.5  
NORTH ATLANTIC, WILD CAUGHT  
buttered crumbs, roasted tomato, jasmine rice, broccoli

CRAB CAKE & SHRIMP 51.75  
lump crab cake, mustard sauce, jasmine rice, greens, corn, onion, tomato, Dijon vinaigrette

FISH TACOS 25  
crispy whitefish, pickled red cabbage, chipotle aioli, pico de gallo, fried plantains

### Our Gluten Free Promise

At Legal Sea Foods, we're committed to offering gluten free menu items for our guests – a mix of items that can be prepared or are naturally gluten-free. In fact, our famous fry mix is gluten free, so all of your crispy fried favorites can be enjoyed. Please specify with 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. \*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.

## Salads

GREEK SALAD 17  
tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

HOUSE SALAD 13.5  
local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, Dijon vinaigrette

CLASSIC CAESAR SALAD 15.5  
romaine hearts, garlic croutons, shaved romano, creamy dressing

TOP SALADS WITH:  
CHICKEN grilled or cajun blackened 8  
SHRIMP grilled or cajun blackened 14.75  
SALMON\* grilled or cajun blackened 21.75  
LOBSTER SALAD 35

### Flavor Styles

SIMPLY PREPARED WITH LEMON AND SEA SALT  
CAJUN BLACKENED & HOT BUTTER  
ROASTED CORN SALSA & CHIPOTLE CREMA

## Sides

JASMINE RICE 10  
BROCCOLI 10  
COLESLAW 4.5  
FRENCH FRIES 10  
ASPARAGUS 10

## Sandwiches

served with french fries and coleslaw

CRISPY FISH SANDWICH 21.5  
NORTH ATLANTIC wild caught whitefish, lettuce, tomato, pickles, tartar sauce  
BACON CHEDDAR BURGER\*, DOUBLE R RANCH 23  
applewood smoked bacon, Vermont cheddar, lettuce, tomato  
SMOKED SALMON SANDWICH\* 22  
lettuce, tomato, mustard sauce, capers  
PETIT LOBSTER ROLL & CUP OF CHOWDER 44  
LEGAL LOBSTER ROLL  
SIGNATURE HALF POUND 57 | QUARTER POUND 38  
traditional with lemon mayo  
WHOLE BELLY CLAM ROLL 35  
lettuce, tomato, tartar sauce  
CRAB CAKE SANDWICH 36  
tomato, avocado, sriracha mayo, toasted brioche bun  
GRILLED CHICKEN SANDWICH 21.5  
applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo

## Desserts

BOSTON CREAM PIE 12.5  
sponge cake, custard, chocolate sauce, almonds, toffee bits  
KEY LIME PIE 12.5  
lime custard, raspberry sauce, whipped cream

## Take-Away

PEPSI, DIET PEPSI 4  
AQUAFINA 5.75

Ask your server for food to go



# Signature Cocktails

**LEGAL RED SANGRIA** 17.5  
spanish red wine, crème de pêche, bacardi limon & raspberry rums, fresh citrus, lemon-lime soda

**LEGAL WHITE SANGRIA** 17.5  
crop organic meyer lemon vodka, st. elder elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

**PASSION FRUIT MULE** 16.5  
new amsterdam passionfruit vodka, reàl passion fruit puree, lime, ginger beer

**BLOODY MARY** 14.25  
smirnoff vodka, LSF bloody mary mix, celery, lemon, lime, add:  
**CORNICHONS** .50  
**BACON** 1  
**SHRIMP COCKTAIL** 4.25

**Margaritas**  
lime, agave, orange liqueur, with your choice of tequila and flavor

Lunazul Blanco | Lunazul Reposado 16.5  
Ghost “Make it Spicy!” 16.5  
Casamigos Blanco | Patron Reposado 18.5  
Del Maguey Vida Mezcal 18.5

**FLAVORS**  
Classic | Mango | Strawberry | Passion Fruit

**LSF SIGNATURE SPICY CUCUMBER** 17.5  
ghost tequila, orange liqueur, muddled cucumber coins, agave, lime, lemon

## Espresso Martinis

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

Smirnoff Vodka | Smirnoff Vanilla Vodka 17.5  
Titos Vodka 18.5  
Grey Goose Vodka | Knob Creek Bourbon 19.5  
Patron Reposado 19.5

**MAKE IT CREAMY!**  
ADD Buffalo Trace Bourbon Cream \*1  
ADD Bailey’s Irish Cream \*1.5

# Sparkling Wine

**JEIO PROSECCO** *Valdobbiadene* 15 | 57  
**NICOLAS FEUILLATTE BRUT** NV 22 | 95  
**VEUVE CLICQUOT “YELLOW LABEL” BRUT** NV 105  
**MOSCATO D’ASTI, CHIARLO “NIVOLE”** *Piedmont* 14 | (1/2) 28

# White Wine

**Albariño** **LA CANA** *Rias Baixas* 16 | 21 | 61  
**Rosé** **WHISPERING ANGEL** *Provence* 18 | 23 | 70  
**Riesling** **HUGEL** *Alsace* 48  
**HILLICK & HOBBS** *Seneca Lake* 16 | 21 | 61  
**PINOT GRIGIO** **TERLATO** *Friuli* 16 | 21 | 61  
**SANTA MARGHERITA** *Valdadige* (1/2) 35  
**YEALANDS** *Marlborough* 16 | 21 | 61  
**CAKEBREAD** *Napa* 19 | 24 | 79  
**CLOUDY BAY** *Marlborough* 20 | 25 | 79  
**SAGER AND VERDIER SANCERRE** *Loire* 21 | 26 | 85  
**RUSTENBERG** *Stellenbosch* 38  
**DIATOM (UNOAKED)** *Santa Barbara County* 19 | 24 | 76  
**PATZ & HALL** *Sonoma Coast* 59  
**SONOMA-CUTRER “RRR”** *Sonoma* 18 | 23 | 70  
**STAGS’ LEAP WINERY** *Napa Valley* 21 | 26 | 84  
**JORDAN** *Russian River* 20 | 25 | 79

# Red Wine

**PINOT NOIR** **CHATEAU SOUVERAIN** *California* 15 | 20 | 57  
**CHIANTI** **CECCHI** *Castellina* 14 | 19 | 57  
**MERLOT** **DECOY** *California* 16 | 21 | 60  
**MALBEC** **ZUCCARDI MOUNTAIN VINEYARDS** *Uco Valley* 18 | 23 | 73  
**CABERNET SAUVIGNON** **BRAAI** *Western Cape* 57  
**SIMI** *Sonoma* 16 | 21 | 61  
**BUEHLER** *Napa* 74  
**HESS “ALLOMI VINEYARD”** *Napa* (1/2) 36  
**JORDAN** *Alexander Valley* 94

# Beer

*Draft* 16 oz | 23 oz  
**NIGHT SHIFT LEGALLY HAZY** *MA* 11 | 15.5  
**ALLAGASH WHITE** *ME* 11 | 15.5  
**DC BRAU “THE PUBLIC” PALE ALE** *DC* 9.5 | 13.75  
**DOGFISH HEAD 60 MINUTE IPA** *DE* 11 | 15  
**MICHELOB ULTRA** *MO* 8.75 | 13  
**SAMUEL ADAMS BOSTON LAGER** *MA* 9.5 | 13.75  
**SAMUEL ADAMS SEASONAL** *MA* 9.5 | 13.75  
**STELLA ARTOIS** *Belgium* 9.5 | 14

*Bottle | Can*  
**ANGRY ORCHARD CRISP APPLE CIDER** *NY* 9.25  
**CORONA** *Mexico* 9  
**DOGFISH HEAD SEAQUENCH SESSION SOUR ALE** *DE* 9.25  
**FLYING DOG THE TRUTH IMPERIAL IPA** *MD* 8.25  
**HEINEKEN** *Holland* 8.75  
**HIGH NOON HARD SELTZER** *CA* 9.75  
**MILLER LITE** *USA* 8  
**SUN CRUISER ICED TEA VODKA** *MA* 9.5  
**TRULY HARD SELTZER** *CA* 8.75  
**YUENGLING** *PA* 8

# Non-Alcoholic

**BLACKBERRY BURLESQUE** 13.5  
steeped dammann frères nuit d’ete tea, reàl blackberry puree, ginger beer, lime  
**ATHLETIC BREWING UPSIDE DAWN** 9.75  
classic golden ale

**GUINNESS ZERO** 7.5  
hints of chocolate and coffee, balanced with bitter, sweet, roasted notes  
**ATHLETIC BREWING RUN WILD** 9.75  
sessionable IPA