EST 1950 LEGAL SEA FOODS NEW ENGLAND

Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

OYSTERS OF THE DAY* 4

SHRIMP COCKTAIL **3PC** 19 | **5PC** 27
BAY OF BENGAL

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

Starters

CRAB CAKE, A LEGAL SIGNATURE 29
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

CALAMARI, CRISPY FRIED 21.5
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, local whitefish & calamari

FISH & CHIPS 34
NORTH ATLANTIC wild caught, always fresh

Legal Classics

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

HADDOCK, BAKED ANNA'S WAY 35
NORTH ATLANTIC, WILD CAUGHT
buttered crumbs, roasted tomato, jasmine rice, broccoli

CRAB CAKE & SHRIMP COMBO 52.75
lump crab cake, mustard sauce, jasmine rice, greens, corn, onion, tomato, Dijon vinaigrette

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.

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Chowder

NEW ENGLAND CLAM CHOWDER 13.5
our award-winning recipe

Salads

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 seared or cajun blackened 8
SHRIMP seared or cajun blackened 14.75
SALMON* seared 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 & coleslaw

CRISPY FISH SANDWICH 21.5
NORTH ATLANTIC wild caught whitefish, lettuce, tomato, pickle, 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 37
avocado, sriracha mayo, toasted brioche bun

TUNA MELT 22.5
olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle

SEARED 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. germain elderflower, sauvignon blanc, lemonade, lemon-lime soda, lemon bitters

BLUEBERRY & LAVENDER SPRITZ 13.75
aperol, jeio prosecco, blueberry & lavender syrup, soda water

MANGO LEMON DROP 16.5
grainger's deluxe organic citrus vodka, reàl mango puree, lemon

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

Espresso Martinis

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

Grainger's Organic Vodka or Vanilla Vodka 17.5
Titos Vodka 18.5

MAKE IT CREAMY!
ADD Buffalo Trace Bourbon Cream +1
ADD Bailey's Irish Cream +1.5

Margaritas

lime, agave, orange curaçao, with your choice of tequila and flavor

Lunazul Blanco | Ghost "Make it Spicy!" 17
LSF Corazon "Weller Bourbon Barrel Aged" Reposado 17
LSF Barrel-Select Patron Reposado 20
Casamigos Blanco 20

FLAVORS
Classic | Passion Fruit | Strawberry Basil

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

Bloody Marys & Caesars

CLASSIC BLOODY MARY 15.5
grainger's deluxe organic vodka, LSF bloody mary mix, celery, lemon, lime

BLOODY CAESAR 15.5
grainger's deluxe organic vodka, old bay, steak sauce, housemade clamato juice

SMOKED BLOODY CAESAR 15.5
rosaluna mezcal, old bay, steak sauce, housemade clamato juice

ADD
CORNICHONS .50
BACON 1
SHRIMP COCKTAIL 5.75

Spirit-Free

APLÓS 8.5oz CAN 12.5
Chili Margarita | Dragon Fruit Martini
premium, functional ingredients, zero added sugar

BLACKBERRY BURLESQUE 13.5
steeped dammann frères nuit d'ete tea, reàl blackberry puree, ginger beer, lime

KYLIE SPARKLING ROSÉ 13.5
refined and refreshing with a complex dry finish

COCONUT MINT WATER 5.75
(plain coconut water also available)

Sparkling Wine

		6oz | BTL
	JEIO PROSECCO *Valdobbiadene NV*	16.5 | 60
	LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT *Alsace NV*	17 | 64

White Wine

		6oz | 9oz | BTL
Albariño	**BODEGAS LA CANA** *Rias Baixas*	16.75 | 21.75 | 62
Rosé	**CHATEAU MIRAVAL** *Côtes de Provence*	18 | 23 | 68
Riesling	**KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT** *Mosel*	16 | 21 | 59
Pinot Grigio	**PIGHIN ESTATE** *Friuli*	17 | 22 | 64
Sauvignon Blanc	**YEALANDS** *Marlborough*	16.75 | 21.75 | 62
	HONIG *Napa*	(½) 39
	CLOUDY BAY *Marlborough*	21.25 | 26.25 | 84
	CAKEBREAD *North Coast*	21.25 | 26.25 | 84
	SAGER & VERDIER SANCERRE *Loire*	23.5 | 28.5 | 91
Chardonnay	**IMAGERY WINE ESTATES** *California*	(½) 25
	CHEHALEM "INOX" *Willamette Valley*	15 | 20 | 58
	LOUIS LATOUR "LSF CUVEE" *Mâconnais*	18.25 | 23.25 | 69
	SONOMA-CUTRER "RRR" *Sonoma*	19 | 24 | 72
	JORDAN *Russian River*	20.5 | 25.5 | 82

Red Wine

Pinot Noir	**CHATEAU SOUVERAIN** *California*	16 | 21 | 59
	CHEHALEM *Willamette Valley*	17.5 | 22.5 | 69
	LA CREMA *Sonoma Coast*	(½) 40
Tempranillo	**MUGA RESERVA** *Rioja*	20.5 | 25.5 | 78
Merlot	**DECOY** *Sonoma County*	16 | 21 | 59
Malbec	**ALCANZA** *Mendoza*	16 | 21 | 60
Cabernet Sauvignon	**SIMI** *Sonoma*	18 | 23 | 67
	BUEHLER *Napa Valley*	20 | 25 | 80
	J. LOHR "HILLTOP" *Paso Robles*	(½) 40
	JORDAN *Alexander Valley*	97

Beer

Draft
16 oz | 23 oz

NIGHT SHIFT LEGALLY HAZY *MA* 11.5 | 16.5
ALLAGASH WHITE *ME* 11.5 | 16
BUD LIGHT *MO* 9 | 13.5
SAMUEL ADAMS BOSTON LAGER *MA* 10 | 14.75
SAMUEL ADAMS SEASONAL *MA* 10 | 14.75
BOURQUE'S BREW *MA* 10.75 | 15.75
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*

Can | Bottle

CORONA *Mexico* 9.5
MELI GLUTEN-FREE BEER *MA* 10.75
HIGH NOON HARD SELTZER *CA* 10

Non-Alcoholic

ATHLETIC BREWING UPSIDE DAWN *CT* 10.25
GUINNESS ZERO *Ireland* 8

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