Starters

NEW ENGLAND CLAM CHOWDER
our award-winning recipe **BOWL** 12 | **CUP** 10

LOBSTER BISQUE **BOWL** 12 | **CUP** 10
lobster meat garnish, cream sherry

SHRIMP COCKTAIL 3PC 16 | 5PC 23
BAY OF BENGAL

CRAB CAKE, A LEGAL SIGNATURE 25
lump crab, mustard sauce, greens, apple, candied walnuts, dried cranberries, pickled red onions, maple Dijon vinaigrette

CALAMARI, CRISPY FRIED 19
GULF OF MAINE choice of:
- **TRADITIONAL** with tartar sauce
- **RHODE ISLAND STYLE** *(hot peppers & garlic)*

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

Salads

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

CLASSIC CAESAR SALAD 13
romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

TOP SALADS WITH:
GRILLED PETIT SIRLOIN* 19
GRILLED SHRIMP 13
LOBSTER TAIL MKT
GRILLED SALMON* 19
GRILLED CHICKEN 7

KALE & ROMAINE SALAD 15
sweet potato, dried cranberries, red apple, candied walnuts, goat cheese, maple Dijon 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 56
DOUBLE R RANCH, WASHINGTON STATE

SIRLOIN STEAK* 10oz 49
DOUBLE R RANCH, WASHINGTON STATE

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)*

STEAMED BROCCOLI
FRENCH FRIES
BAKED POTATO
LOADED BAKED POTATO with cheese & bacon +2
HERBED RICE PILAF (contains gluten)
ROASTED FALL VEGETABLES with candied walnuts
ONION STRINGS
COLESLAW
JASMINE RICE

Legal Classics

HADDOCK, BAKED ANNA'S WAY 30 **NORTH ATLANTIC** wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli

CRAB CAKE & SHRIMP 46 mustard sauce, herbed rice pilaf, greens, apple, candied walnuts, dried cranberries, pickled red onions, maple 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 10:30am-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.

© LEGAL SEA FOODS | BRAINTREE | OCT26

Brunch Cocktails

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

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

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 mezcal, old bay, steak sauce, housemade clamato juice, liquid smoke, petit cocktail shrimp, bacon, house pickled green beans

Signature Cocktails

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

POMEGRANATE & ROSÉ SANGRIA 13
st. germain elderflower, orange curaçao, pom juice, rosé, lemon, demerara

SANGRIA FLIGHT 15
Legal red, Legal white, pomegranate & rosé

MAPLE WALNUT SIDECAR 14
evan williams bourbon, pierre ferrand 1840, maple syrup, lemon, fee brothers black walnut bitters

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

GOLDEN APPLE MARTINI 15
tito's vodka, pierre ferrand 1840, apple juice, lemon, sugar

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, reàl mango puree, lemon

PEAR & GINGER MULE 14
grainger's deluxe organic vodka, reàl pear puree, lime, ginger beer

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-Sage | 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

Espresso Martinis

caffe 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
CLASSIC - semi-rich demerara, angostura aromatic & orange bitters
MAPLE - maple syrup, angostura aromatic & orange bitters
CINNAMON-CLOVE - spiced demerara, angostura aromatic & orange bitters

TRIPLE B BRAMBLE 15
blackberries & blueberries, mint, lemon, semi-rich demerara

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

APLÓS 8.5oz CAN 11
Chili Margarita | Dragon Fruit Martini | Ume Spritz
premium, functional ingredients, zero added sugar

BLACKBERRY BURLESQUE 12
dammann frères nuit d'été tea, blackberry puree, ginger beer, lime

DIRTY SODA* 7
Pepsi | Diet Pepsi | Pepsi Zero | Dr Pepper
Ginger Ale | Starry | Root Beer
topped with creamy coconut-lime or vanilla foam, crafted with pasteurized egg whites for a light, airy finish

KYLIE SPARKLING ROSÉ 12

ATHLETIC BREWING UPSIDE DAWN 9

ATHLETIC BREWING RUN WILD 9

GUINNESS ZERO 7

White

		6oz | 9oz | btl
Albariño	**BODEGAS LA CAÑA** *Rías Baixas 2022*	14 | 19 | 52
Rosé	**CHATEAU MIRAVAL** *Côtes de Provence 2022*	17 | 22 | 64
Riesling	**KARL ERBES ÜRZIGER WÜRZGARTEN**	
	KABINETT *Mosel 2022*	14 | 19 | 52
Pinot Grigio	**SANTA MARGHERITA** *Valdadige 2021*	(½) 32 | 55
	PIGHIN ESTATE *Friuli 2024*	15 | 20 | 56
Pinot Gris	**KING ESTATE** *Willamette Valley 2022*	15 | 20 | 56
Sauvignon Blanc	**YEALANDS** *Marlborough 2023*	14 | 19 | 52
	CLOUDY BAY *Marlborough 2022*	18 | 23 | 68
	CAKEBREAD *North Coast 2022*	18 | 23 | 68
	SAGER & VERDIER SANCERRE *Loire 2023*	20.5 | 25.5 | 82
Chardonnay	**BUEHLER** *Russian River 2022*	14 | 19 | 52
	LOUIS LATOUR "LSF CUVEE" *Mâconnais 2022*	16 | 21 | 60
	SONOMA-CUTRER "RRR" *Sonoma 2022*	16 | 21 | 60
	JORDAN *Russian River Valley 2021*	19 | 24 | 76

Red

		6oz | 9oz | btl
Pinot Noir	**CHATEAU SOUVERAIN** *California 2021*	14 | 19 | 52
	CHEHALEM *Willamette Valley 2021*	16 | 21 | 60
	RESONANCE *Willamette Valley 2023*	18 | 23 | 68
Tempranillo	**MUGA RESERVA** *Rioja 2019*	18 | 23 | 68
Super Tuscan	**VILLA ANTINORI ROSSO** *Tuscany 2021*	15 | 20 | 56
Merlot	**DECOY** *California 2021*	14 | 19 | 52
Malbec	**ALCANZA** *Mendoza 2020*	14 | 19 | 52
Cabernet Sauvignon	**SIMI** *Sonoma 2021*	15 | 20 | 56
	TRIBUTE *Paso Robles 2021*	17 | 22 | 64
	BUEHLER *Napa Valley 2019*	19 | 24 | 76
Red Blend	**MAXVILLE ESTATE ORANOS** *Napa 2021*	19 | 24 | 76

Sparkling

JEIO PROSECCO *Valdobbiadene NV*	14 | 52
LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT *Alsace NV*	15 | 56
CHIARLO "NIVOLE" MOSCATO D'ASTI *Piedmont 2021*	13 | (½) 26

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