# Starters

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

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

**CRAB CAKE, A LEGAL SIGNATURE** 26
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)*

**SHRIMP COCKTAIL** 3PC 17 | 5PC 24
**BAY OF BENGAL**

**TUNA TARTARE*** 22
cognac cream, crispy capers, brioche toast

**MUSSELS FRA DIAVOLO** 19
calabrian chili tomato sauce, focaccia

**CHICKEN WINGS** 18
choice of:
- **KUNG PAO SAUCE** (contains peanut oil)
- **CAJUN SPICE** with blue cheese dressing

**CHICKEN & STREET CORN SKILLET DIP** 21
blue corn tortilla chips

**CRISPY FISH TACOS** 17
**NORTH ATLANTIC** whitefish, pickled red cabbage, chipotle aioli, pico de gallo

**BANG BANG CAULIFLOWER** 17
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** 14
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

**BEER-BATTERED FISH SANDWICH** 19
**NORTH ATLANTIC** wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce

**BLACKENED CHICKEN SANDWICH** 19
avocado crema, chipotle aioli, pickled red onion, lettuce, tomato

**LEGAL LOBSTER ROLL**
- **SIGNATURE HALF POUND** 53
- **QUARTER POUND** 35

traditional with lemon mayo or warm butter-poached

**SMASH BURGER** 20
double patty, American cheese, garlic aioli, sport pepper

**CAJUN SHRIMP MELT** 20
caramelized onions, roasted red peppers, cheese sauce

# Crispy Fried

***made with our gluten-free fry mix***, served with french fries and coleslaw
**TRADITIONAL NEW ENGLAND STYLE OR CAJUN**

**SCALLOPS** 39
**ARCTIC OCEAN**

**SHRIMP** 29.5
**BAJA, MEXICO**

**FISH & CHIPS** 30
**NORTH ATLANTIC** wild caught, choice of:
- **TRADITIONAL NEW ENGLAND STYLE**
- **BEER-BATTERED** still gluten-free!

**FISHERMAN'S PLATTER** 45
shrimp, scallops, whitefish, calamari, onion strings

# 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*** 35
**HELGELAND COAST, NORWAY**

**COD LOIN** 34
**ICELAND** MSC Certified Sustainable

**LAKE WHITEFISH** 32
**LAKES REGION**

**RAINBOW TROUT** 30
**COLOMBIA** BAP 4-Star Certified Sustainable

**FILET MIGNON*** 8oz 56
**DOUBLE R RANCH, WASHINGTON STATE**

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

**STATLER CHICKEN BREAST** 28

## Add Ons

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

**CRAB CAKE** 21
**SHRIMP** 13
**PETIT SIRLOIN*** 19
**LOBSTER TAIL** MKT

## Sides

+additional sides 9 *(coleslaw 4)*

**ASPARAGUS**
**AEGEAN STYLE TOMATO**
**FRENCH FRIES**
**PORTOBELLO & BASMATI RICE**
**ROASTED FALL VEGETABLES** with candied walnuts
**COLESLAW**
**WHIPPED POTATO**
**TRUFFLE FRIES**

# Legal Classics

**SALMON, AEGEAN STYLE** 35 **HELGELAND COAST, NORWAY** Aegean tomatoes, whipped feta, kalamata oil, toasted pita bread

**COD, SALT & VINEGAR CRUSTED** 34 **ICELAND** crispy potato wedges, napa cabbage and bacon slaw, rémoulade

**HADDOCK, BAKED ANNA'S WAY** 31 **NORTH ATLANTIC** wild caught, buttered crumbs, roasted tomato, portobello & basmati rice, asparagus

**CIOPPINO** 46 clams, mussels, shrimp, calamari, whitefish, lobster tail, tomato broth

**CRAB CAKE & SHRIMP** 46 mustard sauce, portobello & basmati rice, greens, apple, candied walnuts, dried cranberries, pickled red onions, maple Dijon vinaigrette

**SHRIMP SCAMPI** 28 **BAJA, MEXICO** linguini, tomato, sofrito, white wine, garlic butter

**GOCHUJANG SHRIMP** 28 **BAJA, MEXICO** maple-gochujang sweet potatoes, yuzu-miso emulsion, napa cabbage

**LOBSTER, STEAMED** MKT **GULF OF MAINE** choice of two sides

**LOBSTER, BAKED STUFFED** MKT **GULF OF MAINE** shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

**STUFFED LOBSTER TAILS** MKT **GULF OF MAINE** shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

**LOBSTER POT PIE** 53 **GULF OF MAINE** lobster, roasted vegetables, lobster cream, herbs, puff pastry

**ROASTED CHICKEN & FUSILLI PASTA** 28 roasted leek and mushroom cream sauce, brussels sprouts, herbs, crispy prosciutto

FRESHLY SOURCED — WHAT MAKES LEGAL DISHES SO FRESH? — LEGALSEAFOODS.COM/FRESHLY-SOURCED

Legal Sea Foods offers a variety of gluten-free options, including fried favorites made with our gluten-free fry mix. 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.

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