# 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**

**MUSSELS, ORGANIC** 19
**PEI** garlic-butter broth, white wine, grilled bread

**FISH TACOS** 17
**NORTH ATLANTIC** whitefish, pickled red cabbage, chipotle aioli, pico de gallo, choice of:
- **CRISPY FRIED**
- **CAJUN BLACKENED**

**STARTER SAMPLER** 42
half orders of classic and specialty starters: fried shrimp & scallops, RI style calamari, shrimp pot stickers, bang bang cauliflower
(contains peanut oil)

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

**SHRIMP POT STICKERS** 17
ponzu sauce

**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**
traditional with lemon mayo
or warm butter-poached
- **SIGNATURE HALF POUND** 53
- **QUARTER POUND** 35

**SMASH BURGER** 20
applewood-smoked bacon, American cheese, pickle, caramelized onion aioli

# 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)

**SWORDFISH STEAK** 42
**WILD CAUGHT**

**SALMON*** 35
**HELGELAND COAST, NORWAY**

**SHRIMP** 35
**BAJA, MEXICO**

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

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

**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)*

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

# Legal Classics

**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, herbed rice pilaf, steamed broccoli

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

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

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

**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

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

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.

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