

Chowder & Soup

NEW ENGLAND CLAM CHOWDER our award-winning recipe cup 9 | BOWL 11

LOBSTER BISQUE cream sherry CUP 10.5 | BOWL 12.5

Raw Bar

pure, natural, and prepared to order

OYSTERS OF THE DAY* 3.5

selection changes daily, featuring fresh oysters from farms all over the East Coast and beyond

LITTLENECK CLAMS* NEW ENGLAND 2.5

SHRIMP COCKTAIL, COLOSSAL NAKED 21

SHELLFISH TOWER*

oysters, clams, shrimp cocktail, lobster, shrimp ceviche, kelp salad FOR TWO 48 FOR FOUR 96 FOR SIX 144

TUNA TARTARE* 22

gochujang marinated cucumbers, avocado crema, rice paper crisps

SHRIMP CEVICHE 18

citrus marinated shrimp, tomato, red onion, cilantro, blue corn tortilla, salsa roja

TUNA TATAKI* 20

cajun blackened, citrus soy sauce, kelp salad, wasabi cream

Starters

CHOWDER FRIES 17

New England clam chowder, french fries, sharp cheddar cheese, bacon, scallions

© CALAMARI, CRISPY FRIED 18.5 GULF OF MAINE regular with tartar sauce

FISH TACOS FRIED 17 | CAJUN BLACKENED 17

or Rhode Island style (hot peppers & garlic)

NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo

CRAB CAKE, A LEGAL SIGNATURE 25

lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

STUFFIES 16

CAPE COD quahogs, chouriço, butter, Ritz crumbs

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

POPCORN SHRIMP 17 BAY OF BENGAL chili lime aioli

CHICKEN WINGS 18

garlic parmesan with black garlic aioli or kung pao sauce (contains peanut oil)

MEATBALLS 18

homemade meatballs, ricotta, grilled bread

BANG BANG CAULIFLOWER 17

tempura fried, kung pao sauce (contains peanut oil)

B EDAMAME 8

with sea salt or sticky soy sauce

(#) KELP SALAD 8

MAINE sesame chili vinaigrette

Join Legal Net Rewards

Earn points for every visit and redeem for exclusive rewards and benefits.

legalseafoods.com/loyalty

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 & Bowls

® GREEK SALAD 14

tomato, cucumber, feta cheese, chickpeas, Kalamata olives, lemon-oregano vinaigrette

(#) HOUSE SALAD 12

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

© CLASSIC CAESAR SALAD 12.5

romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

WINTER CHOPPED SALAD 13

romaine, radicchio, candied walnuts, blue cheese, pepitas, pomegranate, maple cider dressing

THAI PEANUT SALAD 14

napa cabbage, red cabbage, edamame, scallion, red pepper, peanut dressing, crispy rice noodles

GRAIN BOWL 13

farro, kimchi, pickled cabbage, avocado, kelp salad, pineapple, spicy mayo

(#) TOP SALADS/BOWL WITH:

GRILLED CHICKEN 7 **GRILLED SHRIMP** 13

GRILLED SIRLOIN TIPS* 15 LOBSTER TAIL MKT

LOBSTER SALAD MKT

GRILLED SALMON* 16 | 21 SEARED TUNA* 18 | 29 CRABMEAT SALAD MKT

Sandwiches

served with french fries and coleslaw

® CRISPY FISH SANDWICH 19

NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce

B LEGAL LOBSTER ROLL MKT

warm butter-poached or traditional with lemon mayo

IDNAH CRAB ROLL MKT

NORTH ATLANTIC delicate crabmeat with mayo

TUNA BURGER 20

chili-garlic seasoned ground tuna, lettuce, tomato, roasted red pepper sauce

® GRILLED CHICKEN SANDWICH 19

applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo

BACON CHEDDAR BURGER* 20

DOUBLE R RANCH, WASHINGTON STATE applewood smoked bacon, Vermont cheddar, lettuce, tomato



A New Legal Experience

Choose a Protein From the Sea or Butcher's Table, a Flavor Style, and 2 Sides

Offering a sea of choice in preparation and personal taste, for the adventurous palate to the tried and true, we have something for everyone.

Ask your server for recommendations and fan favorites.

® From the Sea

We work to ensure responsible sourcing of the freshest harvested and farmed seafood possible. Learn more at legalseafoods.com/freshly-sourced

SOLE SEARED 30 WILD CAUGHT visit Freshly Sourced for today's origin

COD LOIN SEARED 33
ICELAND MSC Certified Sustainable

STRIPED BASS GRILLED 34
FARMED, BAJA, MEXICO BAP 4-Star Certified Sustainable

RAINBOW TROUT GRILLED 29 COLOMBIA BAP 4-Star Certified Sustainable

ARCTIC CHAR GRILLED 30

® Butcher's Table

FILET MIGNON* 80Z GRILLED 49 DOUBLE R RANCH, WASHINGTON STATE

BONELESS RIBEYE* 160Z GRILLED 49 DOUBLE R RANCH, WASHINGTON STATE SEA BASS SEARED 41 WILD CAUGHT, CHILE

SALMON* GRILLED 35
HELGELAND COAST, NORWAY

SWORDFISH STEAK GRILLED 41
WILD CAUGHT visit Freshly Sourced for today's origin

YELLOWFIN TUNA* SEARED 41
WILD CAUGHT visit Freshly Sourced for today's origin

SHRIMP GRILLED 35
BAY OF BENGAL all natural, BAP 4-Star Certified Sustainable

SIRLOIN STEAK TIPS* 12oz GRILLED 32 DOUBLE R RANCH, WASHINGTON STATE

HALF CHICKEN ROASTED 26

Flavor Styles

simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations

Fresh & Savory

- (#) Lemon Butter & Crispy Capers
- Apple-Pomegranate Chutney & Smoked Salt
- ® Roasted Corn Salsa & Avocado Crema
- (#) Garlic Herb Chimichurri

Earthy & Spicy

Montreal Steak Seasoning & Red Wine Sauce

- Cajun Blackened & Hot Butter
- Nori Chili Crust & Sticky Soy Sauce Five Spice & Kung Pao Sauce (contains peanut oil)

Sides

additional sides 9 (coleslaw 4)

- **® STEAMED BROCCOLI**
- ROASTED BUTTERNUT SQUASH
 SZECHUAN GREEN BEANS (contains peanuts)
- **® BRUSSELS SPROUTS WITH BACON**
- **® ROASTED MUSHROOMS**
- (§) COLESLAW
- **FRENCH FRIES**
- **WHIPPED POTATOES**
- **® CRISPY POTATO WEDGES**
- STEAMED JASMINE RICE HERBED RICE PILAF

Add Ons

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

CRAB CAKE 21

SHRIMP & SCALLOP STUFFING 12

- ® SIRLOIN TIPS* GRILLED 15
- **SHRIMP GRILLED** 13
- **® LOBSTER TAIL** MKT
- PETIT SALMON* GRILLED 16
- PETIT YELLOWFIN TUNA* SEARED 18

Legal Classics

- (#) HADDOCK, BAKED ANNA'S WAY 29.5
 NORTH ATLANTIC wild caught, buttered crumbs,
 roasted tomato, herbed rice pilaf, steamed
 broccoli
- COD, SALT & VINEGAR CRUSTED 33 ICELAND crispy potato wedges, napa cabbage and bacon slaw, rémoulade
- © CIOPPINO 46 clams, mussels, shrimp, calamari, whitefish, lobster tail, tomato broth

CRAB CAKE & SHRIMP 45 lump crab cake, grilled shrimp, mustard sauce, herbed rice pilaf, greens, corn, onion, tomato, Dijon vinaigrette

Pasta

CLAMS AND LINGUINI 30

clams, garlic-shallot confit, white wine, pancetta, chili flakes

SHRIMP SCAMPI 28

linguini, tomato, sofrito, white wine, garlic butter

RIGATONI BOLOGNESE 28

slow braised beef and pork ragù, marinara, ricotta, mascarpone

ORECCHIETTE SALSICCIA 26

sweet Italian sausage, mushrooms, leeks, tomatoes

Lobster

GULF OF MAINE

STEAMED LOBSTER MKT choice of two sides

BAKED STUFFED LOBSTER MKT

shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

STUFFED LOBSTER TAILS MKT

shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

LOBSTER MAC & CHEESE MKT

one whole lobster, Vermont cheddar, buttered crumbs

LEGAL LOBSTER ROLL MKT warm butter-poached or traditional with lemon mayo, fries, coleslaw

Crispy Fried

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

FISH & CHIPS 29

NORTH ATLANTIC wild caught, always fresh

SHRIMP 29.5

BAY OF BENGAL jumbo naked

SCALLOPS 39
GULF OF MAINE

CLAMS, WHOLE BELLY MKT NEW ENGLAND SWeet & petite

CLAM STRIPS 29 NEW ENGLAND

FISHERMAN'S PLATTER 48

jumbo naked shrimp, scallops, local whitefish, calamari, clam strips

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.