



Raw Bar

PURE, NATURAL, AND PREPARED TO ORDER

SHRIMP COCKTAIL, COLOSSAL NAKED 24

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

Starters

NEW ENGLAND CLAM CHOWDER 12.5
our award-winning recipe

CRAB CAKE, A LEGAL SIGNATURE 28
lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette

Salads

GREEK SALAD 16
tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

HOUSE SALAD 13.5
local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, Dijon vinaigrette

CLASSIC CAESAR SALAD 14
romaine hearts, garlic croutons, shaved romano, creamy dressing

TOP SALADS WITH:

- SHRIMP, JUMBO** seared or cajun blackened 15
- PETIT YELLOWFIN TUNA*** seared or cajun blackened 20.5
- SALMON*** seared or cajun blackened 24
- LOBSTER OR CRABMEAT SALAD** MKT

Sides

COLESLAW 4.5

JASMINE RICE 10

BROCCOLI 10

ASPARAGUS 10

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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. Please specify with your server if you prefer gluten free preparation.

Mains

SALMON*, HOISIN GLAZED 40
HELGELAND COAST, NORWAY
quinoa, mushrooms, asparagus, roasted red peppers, red onions

CRAB CAKE & SHRIMP 51.75
lump crab cake, mustard sauce, jasmine rice, greens, corn, onion, tomato, Dijon vinaigrette

HADDOCK, BAKED ANNA'S WAY 33.5
NORTH ATLANTIC, WILD CAUGHT
buttered crumbs, roasted tomato, jasmine rice, broccoli

SHRIMP, JUMBO, SEARED 40.25
BAY OF BENGAL All Natural, Bap 4-Star Certified Sustainable
jasmine rice, broccoli

Sandwiches

served with chips and coleslaw

JONAH CRAB ROLL MKT
delicate North Atlantic crabmeat with mayo

SMOKED SALMON SANDWICH* 22
lettuce, tomato, mustard sauce, capers

PETIT LOBSTER ROLL & CUP OF CHOWDER MKT

LEGAL LOBSTER ROLL MKT
traditional with lemon mayo

CRAB CAKE SANDWICH 36
avocado, sriracha mayo, toasted brioche bun

TURKEY CLUB 19
bacon, lettuce, tomato, toasted multigrain

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

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.



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

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

TROPICAL WINTER MULE 16.5
new amsterdam passionfruit vodka, planteray o.f.t.d. rum, spiced demerara syrup, ginger beer, lime

PATRON MARGARITA REÁL 19
LSF barrel-select patrón reposado tequila, patrón citrónge, lime

SPICY CUCUMBER MARGARITA 17.5
lunazul blanco tequila, ghost tequila, bols triple sec, cucumber, agave, lime, lemon

CARAJILLO 17
LSF barrel-select buffalo trace bourbon, licor 43

ESPRESSO MARTINI 17.5
grainger's organic vanilla vodka, borghetti caffè espresso liqueur, buffalo trace bourbon cream

BELLINI 16
jeio prosecco, peach liqueur, peach puree

BLOODY MARY 15.5
grainger's deluxe organic vodka, LSF bloody mary mix, celery, lemon, lime
ADD CORNICHONS .50
ADD BACON 1
ADD SHRIMP COCKTAIL 4.25

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

Can

HIGH NOON HARD SELTZER CA 10

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

ALL DAY ROSÉ 13.5
fluere non-alcoholic bitter spirit, steeped dammann freres nuit d'ete tea, kylie non-alcoholic sparkling rosé, soda

KYLIE SPARKLING ROSÉ 13.5
beautifully pale pink, alcohol-free, sparkling rosé - refined and refreshing on the palate with a complex dry finish

Sparkling Wine

JEIO PROSECCO *Valdobbiadene NV*

LUCIEN ALBRECHT CREMANT D'ALSACE ROSÉ BRUT *Alsace NV*

CHIARLO "NIVOLE" MOSCATO D'ASTI *Piedmont*

6 OZ | BTL
16.5 | 60

17 | 64

14.5 | (1/2) 29

White Wine

ALBARIÑO

ROSÉ

RIESLING

PINOT GRIGIO

SAUVIGNON BLANC

CHARDONNAY

BODEGAS LA CANA *Rias Baixas*

CHATEAU MIRAVAL *Côtes de Provence*

KARL ERBES ÜRZIGER WÜRZGARTEN KABINETT *Mosel*

TERLATO *Friuli*

YEALANDS *Marlborough*

HONIG *Napa*

CLOUDY BAY *Marlborough*

CAKEBREAD *North Coast*

SAGER & VERDIER SANCERRE *Loire*

IMAGERY WINE ESTATES *California*

VERGELEGAN "ROCKY LANDS" *Stellenbosch*

LOUIS LATOUR "LSF CUVÉE" *Mâconnais*

SONOMA-CUTRER "RRR" *Sonoma*

LA CHABLISIENNE *Chablis*

JORDAN *Russian River*

6 OZ | 9 OZ | BTL

16.75 | 21.75 | 63

18 | 23 | 68

16 | 21 | 60

17 | 22 | 64

16.75 | 21.75 | 63

(1/2) 39

21.5 | 26.5 | 84

21.75 | 26.75 | 85

21.75 | 26.75 | 85

(1/2) 25

16 | 21 | 60

18.25 | 23.25 | 69

19 | 24 | 72

(1/2) 42

20.5 | 25.5 | 82

Red Wine

PINOT NOIR

TEMPRANILLO

MERLOT

MALBEC

CABERNET SAUVIGNON

CHATEAU SOUVERAIN *California*

CHEHALEM *Willamette Valley*

BENTON-LANE ESTATE *Willamette Valley*

LA CREMA *Sonoma Coast*

MUGA RESERVA *Rioja*

BUENA VISTA *Alexander Valley*

ALCANZA *Mendoza*

SIMI *Sonoma*

BUEHLER *Napa Valley*

J. LOHR "HILLTOP" *Paso Robles*

JORDAN *Alexander Valley*

6 OZ | 9 OZ | BTL

16 | 21 | 60

17.5 | 22.5 | 69

20.75 | 25.75 | 78

(1/2) 40

20.75 | 25.75 | 78

15.75 | 20.75 | 58

16 | 21 | 60

18 | 23 | 67

20 | 25 | 80

(1/2) 40

97

Non-Alcoholic

COCONUT MINT WATER 5.75
(plain coconut water also available)

ATHLETIC BREWING UPSIDE DAWN CT 10.25
classic golden ale

GUINNESS ZERO *Ireland* 8
hints of chocolate and coffee, balanced with bitter, sweet, roasted notes