

on ice

Raw Oysters* available from one oyster to a dozen...market price

Featured Varieties...ask for today's availability
kumamoto – fresh cucumber taste
pei – assertive, briny, earthy
west coast – sweet citrus start, fruity finish
east coast – clean North Atlantic flavor

Raw Clams*

littlenecks (8) 10.95 ⇨ cherrystones (6) 9.95

Shellfish Castle* tower of freshly shucked chilled raw shellfish 31.95

Jumbo Shrimp Cocktail a Legal classic 13.50 🕒

Blackened Raw* Tuna “Sashimi” seaweed salad and wasabi 13.50 🕒

condiments

champagne mignonette ⇨ cocktail sauce ⇨ jalapeno salsa

on fire

Steamers with drawn butter 12.95

Sautéed Mussels with garlic and white wine 9.95

Legal's Signature Crab Cake seasonal salad, mustard sauce 14.50

Crispy Montauk Calamari regular or spicy 10.95 🕒

New England Fried Clams piled high atop homemade cornbread 12.95

Buffalo Wings celery blue cheese slaw 9.95

Grilled Shrimp Quesadilla avocado and salsa fresca 14.95
grilled chicken 11.95

Shrimp Wontons steamed or fried 8.95 🕒

Jasmine Special steamed shrimp, broccoli and rice with melted cheese 12.95

Popcorn Shrimp golden fried with mustard sauce 9.95

in bowls

Legal's Famous Clam Chowder c. 4.50 ⇨ b. 6.50 🕒

Lobster Bisque garnished with lobster meat c. 6.95 ⇨ b. 9.95 🕒

Mixed Field Greens tomato balsamic vinaigrette 5.50 🕒
add crumbled blue cheese for .75

Cobb Salad diced chicken, bacon, tomatoes, blue cheese vinaigrette 12.95

Classic Caesar garlic croutons, shaved romano, creamy dressing 7.50 🕒
grilled chicken 11.95 ⇨ grilled shrimp 14.95 ⇨ lobster salad 22.95

Tortilla, Apple & Goat Cheese Salad chipotle orange dressing 8.50
grilled shrimp 15.50 ⇨ grilled scallops 15.95

Chopped Greek Salad diced olives, cucumbers, tomato and feta 8.50
grilled chicken 12.95 ⇨ grilled shrimp & calamari 15.95

from the market

Atlantic Salmon 21.95

also available crispy fried

Swordfish 19.95

Shrimp 17.95 🕒

Tuna* (cooked medium rare) 20.95 🕒

Sea Scallops 17.95 🕒

grilled ⇨ choice of two sides

jasmine rice ⇨ french fries ⇨ broccoli ⇨ cole slaw ⇨ seaweed salad ⇨ orzo salad
include a skewer of grilled shrimp or scallops for 5.95

Steamed Lobsters...market price

from the cold waters of the North Atlantic

⇨ 1.00-1.25 lb.

⇨ 1.25-1.50 lb.

New England Lobster Bake...market price

cup of clam chowder, mussels, steamers, chourico, corn on the cob and a steamed 1-1.25 lb. lobster (larger sizes available)

mains

New England Fried Clams whole bellied, sweet & petite, fries and slaw 19.95 🕒

Fish & Chips day boat cod and haddock with cole slaw 15.95 🕒

Baked Boston Scrod crumbs, tomatoes, jasmine rice and broccoli 16.95

Wood Grilled Sirloin 10 oz. french fries, mixed greens 20.95

Spicy Gumbo sauteed shrimp and scallops in an authentic broth 17.95

Portuguese Fisherman's Stew whitefish stewed with mussels, clams and chourico sausage in a saffron tomato broth 14.95

Whole Grain Pasta roasted mushrooms, spinach, garlic and white wine 12.95
include a skewer of grilled shrimp or scallops for 5.95

Legal's Signature Crab Cake Combo crab cake, shrimp & scallops 26.95

rolls wraps buns

Seafood Trio Roll freshly shucked lobster, delicate Maine crabmeat, jumbo shrimp cocktail, celery and mayonnaise on a toasted roll 18.95

Lobster Roll freshly shucked lobster, celery mayo, brioche roll...market price 🕒

Tuna Burger chili sambal, roasted red pepper sauce 13.95

Grilled Chicken Sandwich applewood smoked bacon 11.95

all rolls wraps and buns include french fries and cole slaw

Crabmeat Club toasted brioche, smoked bacon 14.95 🕒

Tuna Salad Melt pita wrap, pecorino romano & provolone 8.95

Crispy Fish Sandwich tartar sauce, lettuce and tomato 10.95

Niman Ranch Burger* “finest tasting meat in the world, period!” 10.50
(can be undercooked upon request)

etc...

Pomegranate Lemonade 3.50

Arnold Palmer 3.25

Hildon Natural Mineral Water sparkling or still 11 oz. 3.50 750 ml 6.75
exclusively imported from Broughton, England

I.B.C. Root Beer regular or diet 2.75

Boston Cream Pie 5.95

Peets New Guinea Highlands Coffee 2.75

Key Lime Pie 6.50

Cappuccino 3.95

Chocolate Layer Cake 6.50

Espresso 2.95

LEGAL C BAR

🕒 These fresh items are on-time, all the time. Catch a bite to eat and then be on your way.

*Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your chances for a foodborne illness. More information for alternative choices is available upon request.

white wine	great oyster wines: light, crisp, dry	g	1/2	f
	"Les Andides" Chenin Blanc, 2007, <i>Loire Valley</i>	6.50		25
	Serge Saupin Muscadet, 2007, <i>Loire Valley</i>	7.25		25
	Martin Codax Albarino, 2007, <i>Rias Baixas</i>	8.95		29
	chardonnay			
	Louis Latour "LSF Cuvee," 2006, <i>Burgundy</i>	7.95		28
	Pedroncelli, 2007, <i>Dry Creek</i>	8.50		29
	J. Lohr "Riverstone," 2007, <i>Monterey</i>		16	
	Bethel Heights Estate "Amity Hills," 2006, <i>Willamette Valley</i>	10.50		38
	Sonoma Cutrer "Russian River Ranches," 2006, <i>Sonoma Coast</i>	10.95	21	39
	Cakebread, 2007, <i>Napa Valley</i>		27	
	Louis Latour Meursault, 2005, <i>Cote d'Or</i>		29	
	pinot grigio ✧ pinot gris			
	Bivio, 2007, <i>delle Venezie IGT</i>	7.50		26
	Trimbach "Reserve," 2005, <i>Alsace</i>	9.95		35
	Adelsheim, 2007, <i>Willamette Valley</i>		18	
	Santa Margherita, 2007, <i>Valdadige</i>	12.50	20	39
	sauvignon blanc			
	Domaine du Haut Morlu, 2007, <i>Loire Valley</i>	7.75		25
	Honig, 2006, <i>Napa Valley</i>		16	
Momo, 2008, <i>Marlborough</i>	9.95		35	
Domaine Fournier Sancerre, 2005, <i>Loire Valley</i>		22		
Cloudy Bay, 2008, <i>Marlborough</i>			42	
riesling				
Dr. Fischer Ockfener Bockstein, 2007, <i>Saar</i>	8.50		27	
Trimbach, 2005, <i>Alsace</i>		17		
Gunderloch "Jean Baptiste" Kabinett, 2006, <i>Rheinhessen</i>		19		
red wine	pinot noir			
	MacMurray Ranch, 2007, <i>Sonoma Coast</i>	10.50		35
	Sherwood, 2007, <i>Waipara Valley</i>		17	
	La Crema, 2006, <i>Sonoma Coast</i>		22	
	Sonoma Cutrer, 2006, <i>Russian River Valley</i>			49
	shiraz ✧ syrah			
	Cave de Rasteau "Les Rastellains," 2007, <i>Rhone Valley</i>	7.50		24
	Lights Out, 2006, <i>Barossa Valley</i>	8.95		29
	Bleasdale Vineyards "Bremerview," 2004, <i>Barossa Valley</i>		18	
	zinfandel			
	Ridge "Geyserville," 2004, <i>Alexander Valley</i>		23	
	tempranillo			
	Bodegas Ercavio "Roble," 2006, <i>La Mancha</i>	6.75		23
	nero d'avola			
	Villa Pozzi, 2006, <i>Sicily</i>	6.95		23
	malbec			
	Tomero, 2005, <i>Mendoza</i>	9.50		35
	merlot			
	McManis, 2006, <i>California</i>	8.50		29
	Coppola "Diamond Series," 2005, <i>Napa Valley</i>		17	
cabernet sauvignon ✧ cabernet franc				
Nugan Estate, 2007, <i>Riverina</i>	7.95		27	
Veramonte "Primus," 2005, <i>Casablanca Valley</i>		19		
Hess "Allomi Vineyard," 2005, <i>Napa Valley</i>	11.95		42	
Silver Oak, 2004, <i>Alexander Valley</i>			75	
blush wine				
White Zinfandel, Beringer, 2007, <i>California</i>	6.25			
sparkling wine	Poema "Brut," Cava NV, <i>Penedes</i>	7.50		27
	Moet & Chandon "Imperial," NV, <i>Champagne</i>	13.50		
	Veuve Clicquot, NV, <i>Champagne</i>		35	

signature cocktails 9.95

all of our purées and mixes are produced in-house

the p.c.

a soft, smooth marriage of our house-made pear purée and caramel syrup balanced with brilliantly scented St. Germain Elderflower Liqueur over a base of tangy Bacardi Limon

the french canadien

lush and creamy mixture of two great traditions: Benedictine, the venerable French abbey liqueur, meets classic Canadian Club Whiskey, mellowed with our silky caramel syrup

gimlet classique

an updated classic; savory blend of our zesty lime cordial and Tanqueray Gin

my silky tie

the ultimate dress up cocktail, made with 23 year old aged Ron Zacapa Centenario Guatemalan Rum, almond essence and our own lime cordial

blue agave pome-rita

Milagro pure blue agave Tequila, Cointreau, our homemade pomegranate juice and fresh squeezed sour mix

cranberry bog lemon martini

pure fresh cranberry puree, Absolut Citron, our zesty sour mix and a hint of bitters

category 3: dark and stormy®

delicious Bermuda concoction of Gosling's Black Seal Rum, Barritt's Ginger Beer and a squeeze of lime

legal sangria

classic blend of Spanish red wine, Bacardi Limon, Stoli Razberi, Massenez Crème de Peche, Sprite and fresh fruit

last of the mojitos

the last word: sublimely spicy and rich Rhum Clement VSOP from Martinique adds depth to this tangy refresher

champagne rum-ba

fresh passion fruit purée, Myer's Dark and Bacardi Light Rum with a float of Moet & Chandon Demi-Sec Champagne

featured beer

draught

	16 oz	23 oz
Sam Adams Boston Lager, USA	5.25	7.00
Sam Seasonal, USA	5.25	6.50
Stella Artois, Belgium	5.25	6.50
Old Salt Ale, USA	5.25	6.50
Harpoon IPA, USA	5.25	6.50

bottle

	12 oz
Ommegong Abbey Ale, NY	5.95
Duvel, Belgium	6.95
Corona, Mexico	5.25
Budweiser, USA	4.75
Bud Light, USA	4.75
Coors Light, USA	4.75
Heineken, Holland	5.25
Miller Lite, USA	4.75
Michelob Ultra, USA	4.75
Sam Adams Light, USA	5.25
O'Doul's Amber, Non-Alcoholic, USA	4.75

LEGAL C BAR