

Legal Sea Foods Menu

This menu features representative items that will be found at most of our restaurants. Selections and prices may vary seasonally, along with regional dishes served at individual locations.

Appetizers

Prices \$6.95-\$12.95

Smoked Bluefish Pate

Coated with a walnut herb crust.

Fried Calamari

Regular, spicy, Rhode Island style with hot peppers and garlic or Thai style with pineapple and peanuts.

Smoked Salmon

With capers, onions and pumpernickel.

Maryland Style Lump Crab Cake

Served with mustard sauce and garnished with seasonal salad.

Shrimp Cocktail

A Legal Classic

Steamers

With drawn butter

Shrimp Wontons

Steamed or fried with seaweed salad.

Steamed Mussels

With garlic and white wine or fragrant seafood sauce.

Hot Lump Crab Dip with Seafood Chips

Lump crab, horseradish, cheddar and cream cheese.

Blackened Raw* Tuna Sashimi

Searched rare with a sesame chili vinaigrette salad.

Oysters Legal

Baked with spinach, cheese and crumbs.

Fried Oysters

With cassia salt and seaweed salad.

Mussels Au Gratin

With garlic butter, bread crumbs and Jack cheese.

Salad and Cold Plates

Prices \$6.95 - \$12.95

Caesar Salad

With chicken or shrimp.

Blue Cheese Salad

With endive, frisee, toasted walnuts and blue cheese.

Marinated Grilled Calamari

With grilled onions and white beans.

Seafood Antipasto

Grilled shrimp and calamari on a salad with marinated clams and mussels.

Tortilla, Apple and Goat Cheese Salad with Grilled Scallops or Shrimp

With chipotle and orange dressing.

Chowders and Soups

Prices \$3.50 - \$4.95

Clam Chowder

Served at every Presidential Inauguration since 1981.

Fish Chowder

Rich, creamy chowder packed with white fish.

Lobster Bisque

A light and creamy tomato soup, with a hint of sherry and chunks of lobster.

Sandwiches

Prices \$6.95 - \$17.95

Served with french fries and George's cole slaw.

Lobster Roll

Salad from the meat of a 1^{1/4} lb. lobster on a toasted bun.

Fried Clam Roll

Whole bellied, sweet and petite.

Crab Roll

Maine crab salad on a warm buttery bun.

Fried Fish Sandwich

With malt vinegar aioli

Smoked Salmon Sandwich

On egg bread with mustard sauce, tomatoes, onions and capers.

Grilled Chicken Sandwich

With bacon and cheese.

Lunch Specialty Items

Prices \$6.95 - \$14.95

Fried Fish & Chips

Regular or spicy served with George's cole slaw.

Seafood Gumbo

Shrimp, scallops, whitefish and andouille sausage in a spicy broth with jasmine rice.

Mussels Fra Diavolo

In a spicy tomato sauce over linguine.

Jasmine Special

Steamed shrimp and broccoli over jasmine rice with melted Monterey Jack cheese.

Scallops & Mushrooms with Bow Tie Pasta

In a portobello and domestic mushroom cream sauce.

Shrimp Wontons

Fried or steamed...with snap peas, jasmine rice and pine nuts.



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Dinner Specialty Items

Prices \$13.95 - \$34.95

“Scampi”

With garlic, tomato and mushrooms tossed with linguine.

New England Clambake

Steamed 1 1/4 lb. lobster, steamers, cup of clam chowder, mussels and choice of one side dish.

Cioppino

Lobster, scallops, shrimp, squid, littlenecks, mussels and whitefish in a light tomato broth with a side of jasmine rice.

Lobster and Crabmeat Ravioli

With a tomato vodka sauce, garnished with lobster meat and served with a simple mixed green salad.

Legal Lobster

Steamed or baked with crabmeat stuffing. Ask for available sizes. one side dish.

Surf and Turf

Filet served with mashed potatoes, a choice of side and one of the following:

- Three double-stuffed baked shrimp
- Grilled shrimp and scallops
- Steamed 1 1/4 lb lobster

Louisiana Catfish Matrimony

With bay shrimp, Andouille sausage, and Old Bay, with seasonal vegetables and jasmine rice.

Classic Baked Boston Scrod

With crumbs and diced tomatoes, seasonal vegetables and a choice of one side dish.

Shrimp Trio

Grilled shrimp, baked stuffed shrimp and fried coconut shrimp with seasonal vegetables and a choice of one side dish.

Grilled Everything Tuna (medium rare)

With everything spice mix coating, garnished with roasted red pepper and cold cucumber sauce, served with white rice and spinach.

Double Stuffed Baked Shrimp

Buttery lump crabmeat stuffing served with steamed broccolini and choice of one side dish.

Vegetarian Box (vegan friendly)

Asian flavored stir-fried vegetables layered with Thai red curry coconut sauce, cashews, tofu and brown rice.

Add Shrimp or Scallops (non vegan) for \$4.00 more. (contains nuts)

Raw Bar

Prices \$7.95 - \$9.95

Cherrystones

Six on the half shell

Oysters

On the half shell

Littlenecks

Eight on the half shell

Wood Grilled

Prices \$12.95 - \$22.95

Brushed with herb vinaigrette or Cajun spices and grilled over a hot fire. Served with seasonal vegetables and a choice of one side dish.

Salmon Fillet

Arctic Char

Tuna

Sea Scallops

Swordfish

Haddock

Skewered Shrimp

Bluefish

Rainbow Trout

Sirloin Steak

Filet Mignon

Chicken Breast

Crispy Fried Seafood

Prices \$11.95 - \$19.95

All of our seafood is fried in vegetable oil that is free of trans-fatty acids and cholesterol. Served with french fries and George's cole slaw.

Fisherman's Platter

Scrod

Calamari

Shrimp

Clams

Haddock

Fish and Chips

Sea Scallops

Desserts

Prices \$1.75 - \$4.95

Profiteroles

Homemade cream puffs filled with ice cream and topped with hot fudge and whipped cream.

Homemade Sorbet & Ice Cream

Chocolate, Vanilla or Coffee

Plus a seasonal variety of sorbets

Key Lime Pie

Made with fresh limes in a graham cracker crust.

Boston Cream Pie

Espresso soaked sponge cake filled with custard topped with warm chocolate sauce.



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