

mains

Hoisin Glazed Atlantic Salmon 18.95
house made hoisin sauce and vegetable pad thai with crushed peanuts

Wood Grilled Steak* Tips 16.95
roasted red bliss potato salad and watercress

Grilled Halloumi and Tabbouleh 13.95
grilled Greek cheese, roasted tomato and grilled eggplant

Truffled Lobster Mac and Cheese 21.95
cavatapi, cheddar and fontina cheese sauce

LTK Paella 19.95
fish, shellfish, grilled chicken and chorizo in a roasted tomato broth over saffron risotto

House Smoked Ribs & Grilled Shrimp 18.95
half rack of St. Louis style ribs, cornbread and cole slaw

Kung Pao Shrimp Wok 17.95
stir fried peppers and bean sprouts with grilled pineapple and peanuts in a spicy garlic sauce

Fruits de Mer 19.50
shrimp, scallops, mussels, clams, tomato saffron broth, rosemary parppadelle

Sautéed Day Boat Sole 21.95
sautéed spinach and lemon caper butter

Fish and Chips 15.95
slaw, pickles, onion strings and hand cut fries

mix and match

grill it ~ bake it ~ crumb it
you pick ~ 2 sides ~ 1 sauce ~ 1 ...

Wild Salmon 25.95

Boston Scrod 15.95

Sea Scallops 17.95

Shrimp 17.95

Tuna* 22.50

Atlantic Salmon 18.95

cooked medium rare

add a skewer of shrimp or scallops for 5.95

Sauces

lemon caper, wasabi cream, Shandong, hoisin sauce, salsa verde

Sides (additional sides 3.95)

sautéed spinach, roasted red bliss potato salad, tabbouleh salad, brown jasmine rice, fried pickles, seasonal vegetable

seafood bar

Buy the Piece

lemon, cocktail and mignonette

Raw Oysters* 2.25

Raw Clams* 1.25

Shrimp Cocktail 2.50

Blackened Raw* Tuna Sashimi 10.95
chili garlic vinaigrette, wasabi sauce

chowder & salads

Legal's Famous Clam Chowder

4.50 cup 6.50 bowl

Caesar Salad 7.50

creamy dressing, croutons, parmesan

Red Salad 7.50

radicchio, crumbled gorgonzola, candied pecans, dried cherries and balsamic vinaigrette

Strictly Green Salad 5.95

romaine, radicchio, cucumbers and tomato balsamic vinaigrette

starters

Steamed Mussels 9.95

garlic and white wine

Montauk Calamari 9.95

golden fried, hot vinegar peppers, garlic aioli

Native Steamer Clams 12.95

steamed with Sam Adams and Spanish chouriço

Tuna Tacos 11.95

crispy shell, marinated raw* tuna, chipotle sour cream, salsa verde

Shrimp Wontons 9.50

steamed or fried with wonton dipping sauce

Bruschetta 6.95

warm crostini topped with tomato and mozzarella

Steamed Edamame 4.95

tossed with seasoned salt

*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.

sandwiches

Niman Ranch Burger* 10.50

10 oz. hand packed all natural beef
(can be undercooked upon request)
"finest tasting meat in the world, period!"
add smoked bacon or aged cheddar 1.00

Lobster Roll...Market Price

freshly shucked native lobster
lightly dressed with celery mayo

Truffled Chicken Salad Club 11.95

applewood smoked bacon, sourdough toast

Pulled Pork Sandwich 11.95

cole slaw and fried pickles

Tuna Burger 12.95

chili sambal, roasted pepper aioli

dessert

Cheesecake 6.00

summer berries

Cookies & Cream 6.00

warm chocolate chip cookie,
vanilla ice cream and chocolate sauce

"just enough" a couple of bites

- Milk Chocolate Pot de Crème **3.00**
- Fresh Fruit Tart **3.00**
- Assorted Cookie Plate **3.00**

coffee & tea

Peet's Coffee 2.95

Cappuccino 3.95

Espresso 2.50

Tea Forte 2.95

With parties of 6 or more an 18% gratuity is automatically added to the guest check. If you have specific dietary requirements, preferences or a food allergy, please speak to the owner, manager, chef or your server.