

== OYSTERS ==

RAW OYSTER* <i>champagne mignonette</i>	ea. MP.
GRILLED OYSTER <i>chorizo butter</i>	ea. MP.
LOBSTER SPINACH OYSTER <i>cheese, herbed crumbs</i>	ea. MP.
CRISPY FRIED OYSTER <i>gribiche, arugula, shaved red onion</i>	ea. MP.

== APPETIZERS ==

CHILLED

JUMBO SHRIMP COCKTAIL	16.
CHICKPEA SPREAD <i>warm focaccia</i>	6.
TUNA CRUDO* <i>cucumber, calabrian pepper, truffle potato chips</i>	11.

HOT

NEW ENGLAND CLAM CHOWDER	7.5
FRITTO MISTO <i>crispy tempura fried market vegetables, castelvetro olives, salsa rosa, lemon aioli</i>	9.
CHARRED OCTOPUS <i>tomato, potato, coriander vinaigrette</i>	10.
WARM BURATTA <i>tomato cipollini onion jam, grilled crostino</i>	13.
RICOTTA FRITTERS <i>spicy honey</i>	5.
SAUTÉED MUSSELS <i>garlic, white wine, crushed red pepper</i>	11.
CHICKPEA & SHRIMP FRITTERS <i>chorizo mayo</i>	7.
CRISPY FRIED CALAMARI <i>salsa rossa</i>	11.
ROASTED BEEF MEATBALL <i>marinara, ricotta</i>	9.
LEGAL'S SIGNATURE CRAB CAKE <i>seasonal salad (may contain nuts)</i>	17.
MARY'S BAKED EGGPLANT <i>marinara, mozzarella, romano</i>	9.

== SALADS ==

CAESAR <i>romaine hearts, croutons, shaved romano, creamy dressing</i>	8.
HOUSE SALAD <i>mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette</i>	8.
ROASTED PEAR & BLUE CHEESE <i>walnuts, dried cherries, balsamic vinaigrette</i>	9.
MEDITERRANEAN WEDGE <i>iceberg, tomato, cucumber, feta, greek dressing, crispy chick peas</i>	9.
CAPRESE SALAD <i>fresh mozzarella, vine ripe tomato, basil, arugula, balsamic vinaigrette</i>	12.
add any of the following:	
<i>grilled organic chicken</i> 6.5	<i>grilled salmon</i> 10.
<i>grilled shrimp</i> 9.	<i>grilled scallops</i> 12.
<i>grilled swordfish</i> 9.	<i>grilled tuna</i> MP.

== SIDES ==

CRISPY ROSEMARY POTATOES	4.
ROASTED HEIRLOOM CARROTS	5.
SAUTÉED BROCCOLINI	5.
GRILLED ASPARAGUS ROMANO	6.

== ENTRÉES ==

SWORDFISH SALMORIGLIO 26. <i>salt cod gnocchi</i>
LINGUINI AI FRUTTI DI MARE 25. <i>scallops, shrimp, octopus, cockles, calabrian sauce</i>
SEARED TUNA STEAK* 31. <i>espresso lavender rub, cous cous, feta, cucumber, tomato</i>
GRILLED RIB EYE STEAK* 33. <i>smoked sea salt & herb butter, grilled tomato, fingerling potato, kale</i>
GRILLED STUFFED TROUT 24. <i>lump crab, almond stuffing, romesco sauce</i>
BRICK OVEN BRAISED COD 24. <i>tomato, basil, corn salsa</i>
GRILLED SALMON 25. <i>shaved fennel, arugula and grapefruit salad, grilled asparagus, roasted fennel aioli</i>
CACIOCAVALLO CHEESEBURGER* 14. <i>arugula, tomato, french fries</i> FRIED OYSTER GRIBICHE ADD ON 5. <i>fried oysters, gribiche sauce, pickled red onion</i>
ORGANIC CHICKEN PARMESAN 21. <i>side salad</i>
PORK OSSO BUCO 25. <i>polenta, spinach, feta cheese</i>
GRILLED SHRIMP GREMOLATA 24. <i>parmesan cream corn, kale, salsa verde</i>
<i>all fish can be prepared simply grilled with olive oil and lemon</i>

== PASTA ==

LINGUINI & CLAMS	17.
PASTA BOLOGNESE <i>five meat ragu, pappardelle</i>	17.
SHRIMP & LINGUINI <i>sun dried tomato, crimini mushrooms</i>	18.
SEARED SEA SCALLOPS <i>pea & pancetta tortelloni, crimini mushrooms, mint & pea purée</i>	25.
LOBSTER RAVIOLI FRA DIAVOLO <i>spicy plum tomato broth</i>	26.

== PIZZA ==

MARGHERITA <i>fresh mozzarella, tomato, basil</i>	12.
WHITE CLAM <i>pancetta, arugula</i>	13.
PEPPERONI & ONION <i>crushed tomato, mozzarella, romano</i>	13.
SAUSAGE <i>caramelized fennel, panna, fresh ricotta</i>	14.
STEAK & GORGONZOLA <i>panna, red onion, bbq</i>	15.
PROSCIUTTO <i>fresh mozzarella, tomato, arugula</i>	17.

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.