

Legasea

SEAFOOD BRASSERIE

RAW BAR

	Qty	Price
East and West Coast Oysters Dressed with American Caviar + \$2	Each	3
Littleneck Clams	Each	2
Jumbo Florida Shrimp	Each	7
Alaskan King Crab Legs	1/4 lb	24
Chilled Lobster Cocktail	1.5 lb	32

SHELLFISH TOWERS

THE 36TH STREET TOWER • 75

3 East Coast Oysters, 3 West Coast Oysters, 3 Prawn Cocktail,
4 Littleneck Clams, Half Chilled Lobster, Marinated Mussels,
Tuna Tartare, Cucumber Salad

THE 7TH AVE TOWER • 105

4 East Coast Oysters, 4 West Coast Oysters, 6 Prawn Cocktail
6 Littleneck Clams, Whole Chilled Lobster, Marinated Mussels,
2 King Crab Leg sections, Tuna Tartare, Cucumber Salad

APPETIZERS & SALADS

Crispy Long Island Calamari Zucchini, cherry tomato sauce	17	Chopped Green Goddess Avocado, green beans, cucumber, chickpea, castelvetrano olive	14
Spicy Crab Beignets Chipotle crème fraiche, butter powder	16	Candy Striped Beets Ruby red grapefruit, sunflower greens, red beet vinaigrette	15
Yellowtail Sashimi Yuzu marmalade, serrano chili, hearts of palm	19	Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	15
Grilled Octopus Olives, celery, potato contadina, herb pesto	21	Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	22	B.L.T. Iceberg lettuce, bleu cheese, crispy shallots	16

FROM THE GRILL

lemon vinaigrette and fresh herbs

Wild Black Sea Bass	34	Diver Sea Scallops	39
Head-On Shrimp	39	Scottish Salmon	29
Wild Branzino	39	Yellowfin Tuna au Poivre	36
1.5 lb Maine Lobster	45	Grilled Lancaster Half Chicken	30

ENTRÉES

Cauliflower Carbonara Pasta Cavatelli, kale, egg yolk, pecorino romano	24	Fried Chicken Box Four pieces fried chicken, buttermilk biscuit, hot honey	29
P.E.I Mussels Fennel pesto, cavatelli pasta, cherry tomatoes	25	Flounder "Francaise" Spinach, lemon caper butter	35
Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	27	16oz NY Strip Steak Hazelnut romesco sauce, grilled onion	49
Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29	Double Bar Burger Cheddar, tomato, grilled red onions, 1,000 island	22

SIDES

Smashed Cucumber Ponzu chili sauce	8	Steamed Brussels Sprouts Bacon gremolata, raw apple cider vinegar	10
Grilled Broccoli Turmeric, dijon mustard yogurt	9	Mac and Cheese Smoked gouda, white cheddar	12
Haystack Fries Ketchup, dijonaise	9	German Butterball Potatoes Chives, truffle butter	12
Honey Nut Squash Crispy quinoa, dried cherries, maple yogurt	10	Farro Grain Salad Cucumber, cherry tomato, green olives	12

Executive Chef Jason Hall

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

WORLD'S FAIR SUNDAE



Make your own ICE CREAM & SORBET \$15

Choose 3
each additional scoop + \$3 or 3 plain scoops for \$9

Vanilla
Maple Pecan
Crème Brulee

Chocolate
Pear
Grape

SAUCES

Choose 1, each additional sauce + \$1.25

Hot Fudge
Butterscotch
Vanilla Bourbon

TOPPINGS

Choose 2, each additional topping + \$1

Gingersnap Cookies
Marshmallow
Cookie Dough

Rainbow Sprinkles
M & M's
Oreo Crumbs

DESSERTS

APPLE CIDER DOUGHNUTS

Warm apple sauce, vanilla bean cream

\$10

DOUBLE LAYER CHEESECAKE (gf)

Speculoos crust, figs, mulled wine syrup

\$10

GRAPE CREAMSICLE

Concord grape jelly,
vanilla bean panna cotta, lime foam

\$11

BLOOD ORANGE KAKIGORI

Winter citrus, blood orange shaved ice

\$11

CARAMEL CHOCOLATE CAKE (v)

Salted caramel ganache,
vegan vanilla ice cream

\$12

DRINKS

DISCO NAP

Mr. Black Cold Brew Liqueur,
Belvedere, Baileys

\$16

TIRAMISU

Stoli Vanilla, Godiva Milk
Chocolate Liqueur, Espresso

\$16

SIPS

TEQUILA

Avion 44

\$44

Don Julio 1942

\$46

Patron Burdeos

\$195

Patron Piedra

\$215

COGNAC

Hennessy VSOP

\$23

Remy VSOP

\$23

Remy XO

\$46

Hennessy XO

\$46

SCOTCH

Oban 14yr

\$25

Lagavulin 16yr

\$26

Macallan 18yr

\$49

Johnnie Walker Blue

\$60

WHISKEY

Whistle Pig Farmstock

\$27

Old Rip Van Winkle 10yr

\$50

Van Winkle

\$70

Special Reserve 12yr

Hibiki 17yr

\$95

Hibiki 21yr

\$175

BY THE GLASS

Moscato D'Asti, Saracco, Piedmont, Italy 2016

\$12

Sauternes, Catelnau de Suduiraut 2011

\$16

Ruby Port, Graham's Six Grapes Reserve

\$11

20yr Tawny Port, Grahams

\$22

Tokaji Aszu, 5 Puttonyos Red Label, Royal Tokaji Wine Co. 2009

\$28

Legasea

SEAFOOD BRASSERIE

LUNCH

Served Monday - Friday 11:30 am - 4:30 pm

{ APPETIZERS }

Manhattan Clam Chowder Littleneck clams, tomato, potato, bacon relish	12
Jumbo Shrimp Cocktail Horseradish and lemon	3 piece 14
Spicy Crab Beignets Chipotle crème fraiche, butter powder	16
Crispy Long Island Calamari Zucchini, cherry tomato sauce	17
Yellowtail Sashimi Yuzu marmalade, serrano chili, hearts of palm	19
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	22
Oysters on the Half Shell Selection of East and West coast	1/2dz - 18 1dz - 36

{ SALADS }

Chopped Green Goddess Avocado, green beans, cucumber, chickpeas, castelvetrano olive	14		
Candy Striped Beets Ruby red grapefruit, sunflower greens, red beet vinaigrette	15		
Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15		
Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	15		
B.L.T. Iceberg lettuce, smoked bacon, bleu cheese, crispy shallots	16		
Grilled Chicken +10	Jumbo Shrimp +13	Salmon +14	Skirt Steak +15

{ ENTREES & SANDWICHES }

Crispy Chicken Sandwich Spicy cole slaw, bread and butter pickle relish	16	Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	27
Goat Cheese Omelette Kale, spinach, parsley	18	Lobster Thermidor Roll Old bay fries, gem salad	29
Double Bar Burger Cheddar, tomato, grilled red onions, 1,000 island	22	Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29
Cauliflower Carbonara Pasta Cavatelli, kale, egg yolk, pecorino romano	24	Flounder Française Spinach, lemon caper butter	35
P.E.I Mussels Fennel pesto, cavatelli pasta, cherry tomatoes	25	16oz NY Strip Steak Hazelnut romesco sauce, grilled onion	49

FROM THE GRILL

lemon vinaigrette and fresh herbs

Grilled Chicken Breast 25	Skirt Steak 27	Scottish Salmon 29	Diver Sea Scallops 39	Head-On Shrimp 39	Wild Branzino 39
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{ SIDES }

Smashed Cucumber Ponzu chili sauce	8	Grilled Broccoli Turmeric, dijon mustard yogurt	9
Haystack Fries Ketchup, dijonnaise	9	Sautéed Spinach Garlic, chili, lemon	9
Mac and Cheese Smoked gouda, white cheddar	12	Farro Grain Salad Cucumber, cherry tomato, green olives	12

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