

# 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 36<sup>TH</sup> 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 7<sup>TH</sup> 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

Smashed Persian Cucumbers Edamame, seaweed salad, ponzu vinaigrette	10	Honey Nut Squash Crispy quinoa, dried cherries, maple yogurt	12
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		

## FROM THE GRILL

lemon vinaigrette and fresh herbs

Wild Black Sea Bass	34	Diver Sea Scallops	39
Wild Branzino	39	Scottish Salmon	29
1.5 lb Maine Lobster	45	Yellowfin Tuna au Poivre	36

## 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, fregola sarda, cherry tomatoes	25	Flounder "Française" 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
Lancaster Half Chicken Blistered peppers, broccolini, salsa verde	30	Colorado Lamb Chops Sunchokes, lollipop kale, mint-caper relish	44

## SIDES

Grilled Broccoli Turmeric, dijon mustard yogurt	9	Mac and Cheese Smoked gouda, white cheddar	12
Haystack Fries Ketchup, dijonnaise	9	German Butterball Potatoes Chives, truffle butter	12
Steamed Brussels Sprouts Bacon gremolata, raw apple cider vinegar	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  
Special Reserve 12yr

\$70

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
Smashed Persian Cucumbers Edamame, seaweed salad, ponzu vinaigrette	10
Spicy Crab Beignets Chipotle crème fraîche, 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

### { 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
Grilled Chicken +10   Jumbo Shrimp +13   Salmon +14   Skirt Steak +15	

### { ENTREES & SANDWICHES }

Crispy Chicken Sandwich Spicy cole slaw, bread and butter pickle relish	18	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	Wild Branzino 39
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### { SIDES }

Steamed Brussels Sprouts Bacon gremolata, raw apple cider vinegar	8	Grilled Broccoli Turmeric, dijon mustard yogurt	9
Haystack Fries Ketchup, dijonaise	9	Sautéed Spinach Garlic, chili, lemon	9
Mac and Cheese Smoked gouda, white cheddar	12	Farro Grain Salad Cucumber, cherry tomato, green olives	12

Executive Chef Jason Hall

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# COCKTAILS

16

## FOXY MOXY

Finlandia Grapefruit Vodka, Yuzu Citrus, Hint of Pomegranate

## SWIPE RIGHT

Tincup Mountain Whiskey, St. George Pear, Caramelized Pineapple

## THE DIPLOMAT

Diplomatico Rum, St. George Pear, Passion Fruit

## LOCKED AND LOADED

Milagro Tequila, Ancho Reyes Verde, Cucumber Juice

## DREAMSICLE

Stoli Vanilla Vodka, Godiva White Chocolate, Red Bull Orange

## BLACK WALNUT MANHATTAN

Bulleit Bourbon, Nocino, Lillet Blanc, Averna, Walnut Bitters

## DESERT ROSE

Illegal Mezcal, Rose Liqueur, Spiced Mango

## ISLAND TINGS

Bacardi Black, St. Germain, Allspice Dram, Lemon, Angostura Bitters

## LAVENDER GIRL

Bombay Sapphire Gin, Grapefruit infused Blue Pea Flower Tea, Lime, Egg White

## SPICY PALOMITA

Avión Silver Tequila, Ancho Reyes Chile, Mike's Hot Honey, Lime, Grapefruit Soda

## WE WERE ON A BREAK!

Belvedere Vodka, Elderflower Liqueur, Cucumber Juice

## BRAZILIAN STRAWBERRY BLONDE

Bacardi Rum, Leblon Cachaça, Strawberry Syrup, Lime, Rhubarb Bitters

## FASHION BOULEVARDIER

Bulleit Rye, Montenegro Amaro, Campari, Cinnamon Syrup

## BLOODY MARY

Ketel One Vodka, Famous Murph's

## BERRY NO-JITO | 8

*non-alcoholic*

Mixed Berries, Mint, Seltzer