

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
Chilled Lobster Cocktail	1.5lb	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, Tuna Tartare, Cucumber Salad

APPETIZERS & SALADS

Smashed Persian Cucumbers Edamame, seaweed salad, ponzu vinaigrette	14	Honey Nut Squash Crispy quinoa, dried cherries, maple yogurt	14
Crispy Long Island Calamari Zucchini, cherry tomato sauce	18	Chopped Green Goddess Avocado, green beans, cucumber, chickpea, castelvetrano olive	16
Spicy Crab Beignets Chipotle crème fraiche, butter powder	3 piece 16	Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	23	Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	17

FROM THE GRILL

lemon vinaigrette and fresh herbs

Organic Chicken Breast	25	Diver Sea Scallops	39
Wild Branzino	39	Scottish Salmon	29
1.5 lb Maine Lobster	p/a	Yellowfin Tuna au Poivre	35

ENTRÉES

Cauliflower Carbonara Pasta Cavatelli, kale, egg yolk, pecorino romano	26	Fried Chicken Box Four pieces fried chicken, buttermilk biscuit, hot honey	29
Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	31	Flounder "Française" Spinach, lemon caper butter	37
Steamed Mussels Provençal Fennel, tarragon, white wine, cream	28	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	25

SIDES

Grilled Broccoli Turmeric, dijon mustard yogurt	10	German Butterball Potatoes Chives, truffle butter	12
Haystack Fries Ketchup, dijonnaise	10	Farro Grain Salad Cucumber, cherry tomato, green olives	12
Steamed Brussels Sprouts Bacon gremolata, raw apple cider vinegar	12	Mac and Cheese Smoked gouda, white cheddar	14

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.



DESSERTS



ICE CREAM & SORBET

\$3 per scoop

Vanilla
Maple Pecan
Crème Brulee

Chocolate
Meyer Lemon
Coconut Lime

APPLE CIDER DOUGHNUTS

Warm apple sauce,
vanilla bean cream

\$10

CARAMEL CHOCOLATE CAKE (v)

Salted caramel ganache,
vegan vanilla ice cream

\$12

DOUBLE LAYER CHEESECAKE (v)

Speculoos crust, figs,
blueberry compote

\$12

COOKIE PLATE

Espresso chocolate chip, gingersnap,
oatmeal golden raisin, peanut butter

\$12



DRINKS



DISCO NAP

Mr. Black Cold Brew Liqueur,
Belvedere, Baileys

\$16

TIRAMISU

Stoli Vanilla, Godiva Milk
Chocolate Liqueur, Espresso

\$16



SIPS



TEQUILA

Clase Azul Plata	\$21
Patron Extra Anejo	\$28
Clase Azul Reposado	\$29
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
Remy Martin Louis XIII (1oz)	\$200

SCOTCH

Oban 14yr	\$25
Lagavulin 16yr	\$26
Macallan 18yr	\$49
Johnnie Walker Blue	\$60
Glenfiddich 30yr (1oz)	\$115

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

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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	14
Spicy Crab Beignets Chipotle crème fraiche, butter powder	3 piece 16
Crispy Long Island Calamari Zucchini, cherry tomato sauce	18
Tuna Tartare Avocado, lavosh cracker, soy ginger vinaigrette	23

{ SALADS }

Chopped Green Goddess Avocado, green beans, cucumber, chickpeas, castelvetrano olive	16		
Caesar Baby romaine, frisée, crispy parmesan, garlic bread crumbs	15		
Kale Waldorf Marcona almonds, honeycrisp apples, cheddar, honey mustard	17		
Grilled Chicken +10	Jumbo Shrimp +13	Salmon +14	Skirt Steak +15

{ ENTREES & SANDWICHES }

Crispy Chicken Sandwich Spicy cole slaw, bread and butter pickle relish	19
Goat Cheese Omelette Kale, spinach, parsley	18
Double Bar Burger Cheddar, tomato, grilled red onions, 1,000 island	25
Cauliflower Carbonara Pasta Cavatelli, kale, egg yolk, pecorino romano	26
Steamed Mussels Provençal Fennel, tarragon, white wine, cream	28

Seafood Marinara Pasta Black shells, lobster, shrimp, scallop, spicy cherry tomato sauce	31
Chatham Cod "Fish & Chips" Dill pickle tartar sauce	29
Flounder Française Spinach, lemon caper butter	37
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	Wild Branzino 39	Yellowfin Tuna au Poivre 35
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{ SIDES }

Sautéed Spinach Garlic, chili, lemon	9
Grilled Broccoli Turmeric, dijon mustard yogurt	10
Haystack Fries Ketchup, dijonnaise	10

Steamed Brussels Sprouts Bacon gremolata, raw apple cider vinegar	12
Farro Grain Salad Cucumber, cherry tomato, green olives	12
Mac and Cheese Smoked gouda, white cheddar	14

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