

DINNER MENU

legasea

SEAFOOD BRASSERIE

RAW BAR

EAST & WEST COAST OYSTERS 3/EA
(with american caviar +\$2)

LITTLENECK CLAMS 2/EA
dijonnaise

JUMBO FLORIDA SHRIMP 7/EA
cocktail sauce

LOCAL FLUKE CRUDO 16
cucumber, crispy quinoa,
tomato vinaigrette

TUNA TARTARE 23
avocado, soy ginger vinaigrette

LOBSTER COCKTAIL 32/EA
dijonnaise, cocktail sauce



SHELLFISH TOWERS



THE 36TH STREET TOWER 75

THE 7TH AVENUE TOWER 105

A selection of oysters, prawns, littleneck clams, chilled lobster, marinated mussels, tuna tartare and cucumber salad

SALADS AND APPETIZERS

LITTLE SPRING LETTUCES 13
oregano croutons,
italian vinaigrette

KALE & HONEYCRISP APPLE 14
red grapes, almonds, celery,
honey mustard vinaigrette

CHOPPED GREEN GODDESS 16
avocado, chickpea, olives,
red wine vinaigrette

BABY ROMAINE CAESAR 15
little gem, crispy parmesan,
lemon vinaigrette

SHAVED RAW VEGETABLES 12
sprouts, yogurt,
sunflower hummus

LIONI BURRATA 12
crostini, hot honey,
kale pesto

SPICY CRAB BEIGNETS 15
fingerling chips, butter powder,
chipotle crème fraiche

WARM BABY OCTOPUS 21
potatoes, celery,
salsa verde

STEAMED MUSSEL PROVENÇAL 12
fennel, white wine, tomato

LITTLENECK CLAMS CASINO 16
bacon, white wine, marjoram

CRISPY CALAMARI & ZUCCHINI 12
spicy cherry tomato sauce

THE CLASSICS



FLOUNDER FRANCAISE 37
spinach, lemon caper butter



GREAT BIG LOBSTER BAKE 85
lobster, clams, shrimp, scallops,
potato, corn, lobster broth



CHATHAM COD "FISH & CHIPS" 29
dill pickle tartar sauce



DOUBLE BAR BURGER 25
cheddar, tomato,
red onions, 1,000 island



FRIED CHICKEN BOX 29
four pieces fried chicken,
buttermilk biscuit, hot honey

FRESH PASTA

RICOTTA GNOCCHI 23
"caccio e pepe"

FAVA BEAN AGNOLOTTI 27
mint, pecorino

LINGUINE & CLAMS 29
zucchini, lemon

BLACK SHELL DIAVOLA 31 
lobster, calamari, shrimp

MAINS

FAROE ISLAND SALMON 29

DIVER SEA SCALLOP 34

YELLOWFIN TUNA 35

WHOLE WILD BRANZINO 37

1.5 LB MAINE LOBSTER P/A

ORGANIC HALF CHICKEN 29

HERITAGE PORK CHOP 32

PRIME NY STRIP STEAK, 16 oz 49

SIDES TO SHARE

QUICK SAUTÉ ZUCCHINI 10

HAYSTACK FRIES 8

GUNPOWDER BROCCOLI 10

VEGETABLE QUINOA 10

SAUTÉED SPINACH 9

BUTTERBALL POTATOES 8

GRILLED ASPARAGUS 12

MAC & CHEESE 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.

DESSERT MENU



DESSERTS



ICE CREAM & SORBET (gf)

\$3 per scoop

Vanilla
Cherry
Mint Chip

Chocolate
Mango Passion
Coconut Lime

THIN MINT COOKIES

Toasted almond milk
\$10

PANNA COTTA BRÛLÉE (gf)

Harry's Berries strawberries,
tonka bean, lychee sorbet
\$12

TROPICAL TRES LECHES

Coconut cake,
mango pineapple hache, meringue
\$12

CHOCOLATE BIRTHDAY CAKE

Devil's food cake, chocolate pudding,
vanilla ice cream
\$12

OLIVE OIL POLENTA CAKE

Geechie boy grits, calamansi curd, citrus salad
\$12



DRINKS



DISCO NAP

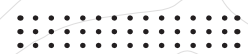
Mr. Black Cold Brew Liqueur,
Belvedere, Baileys
\$16

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
Glenfiddich 21yr \$48
Macallan 18yr \$49
Johnnie Walker Blue \$60
Glenfiddich 30yr (1oz) \$115

WHISKEY

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

LUNCH MENU

legasea

SEAFOOD BRASSERIE

RAW BAR

EAST & WEST COAST OYSTERS 3/EA
(with american caviar +\$2)

LOCAL FLUKE CRUDO 16
cucumber, crispy quinoa,
tomato vinaigrette

LITTLENECK CLAMS 2/EA
dijonnaise

TUNA TARTARE 23
avocado, soy ginger vinaigrette

JUMBO FLORIDA SHRIMP 7/EA
cocktail sauce

LOBSTER COCKTAIL 32/EA
dijonnaise, cocktail sauce

SALADS

LITTLE SPRING LETTUCES 13
oregano croutons,
italian vinaigrette

KALE & HONEYCRISP APPLE 14
red grapes, almonds, celery,
honey mustard vinaigrette

CHOPPED GREEN GODDESS 16
avocado, chickpea, olives,
red wine vinaigrette

BABY ROMAINE CAESAR 15
little gem, crispy parmesan,
lemon vinaigrette

ADD A PROTEIN:

GRILLED CHICKEN +10

JUMBO SHRIMP +15

SALMON +14

SKIRT STEAK +14

APPETIZERS

SHAVED RAW VEGETABLES 12
herbs, sunflower hummus

WARM OCTOPUS 21
potatoes, celery,
sicilian oregano

BURRATA TOAST 12
hot honey, kale pesto

SPICY CRAB BEIGNETS 15
chipotle crème fraiche,
butter powder

MANHATTAN CLAM CHOWDER 12
clams, tomato,
potato, bacon relish

STEAMED MUSSEL PROVENÇAL 17
fennel, tarragon,
white wine, tomato

CRISPY CALAMARI & ZUCCHINI 18
spicy cherry tomato sauce

BLACK SHELL DIAVOLA 31
lobster, calamari, shrimp

BRASSERIE CLASSICS



PASTRAMI & KALE REUBEN 21
marble rye bread, muenster cheese,
russian dressing



CRISPY CHICKEN SANDWICH 19
spicy cole slaw, bread and
butter pickle relish



DOUBLE BAR BURGER 25
cheddar, tomato,
grilled red onions, 1,000 island



GOAT CHEESE OMELETTE 18
kale, spinach, parsley



'BLT (v) 17
beets, butter lettuce, tomato

ALL SERVED WITH HOUSE MADE POTATO CHIPS AND SALAD GREENS

GRILLED PIZZA BIANCA

MARGHERITA 10
tomato, burrata, basil

BLANCO 12
fresh ricotta, grilled red onion, hot honey

ZUCCHINI VERDE 14
herb pesto, pecorino romano

FROM THE GRILL

FAROE ISLAND SALMON 29

DIVER SEA SCALLOP 34

YELLOWFIN TUNA 35

SKIRT STEAK 27

CHICKEN BREAST 25

WHOLE WILD BRANZINO 37

SIDES TO SHARE

SAUTÉED SPINACH 9

HAYSTACK FRIES 8

GUNPOWDER BROCCOLI 10

MAC & CHEESE 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.

LUNCH PRE-FIXE MENU

PRIX FIXE LUNCH

Two Courses for \$24 Three Courses for \$29

{ APPETIZERS }

(select one)

Tuna Tartare
avocado, soy vinaigrette

Spicy Crab Beignets
fingerling chips, butter powder, chipotle crème fraiche

Steamed Mussels Provençal
fennel, white wine, tomato

Little Spring Lettuces
oregano croutons, Italian red wine vinaigrette

Margherita Pizza Bianco
tomato, burrata, basil

Crispy Calamari and Zucchini
spicy cherry tomato sauce

Manhattan Clam Chowder
tomato, potato, bacon relish

{ ENTRÉE }

(select one)

Goat Cheese Omelet
kale, spinach, parsley

Grilled Branzino
lemon, salad greens

Black Shell Marinara Pasta
lobster, chili, oregano

Grilled Chicken Breast
lemon, salad greens

BLT Sandwich
beets, butter lettuce, tomato

Pastrami and Kale Rueben
marble rye, swiss cheese, Russian dressing

Chicken Sandwich
red cabbage, coleslaw, bread and butter pickles

Fish and Chips
chatham cod, french fries, sweet pickle tartar sauce

Bistro Cheeseburger
4 oz. beef patty, thousand island, grilled onion, tomato

{ DESSERT }

(select one)

Olive Oil Polenta Cake
geechie boy grits, citrus curd

"Thin Mint" Chocolate Cream Cookie
homemade almond milk

Choice of 2 Ice Creams and Sorbets
vanilla chocolate
cherry mango passion
mint chip coconut lime

No substitutions please • Tax & gratuity not included

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.

PRIX FIXE LUNCH

Two Courses for \$24 Three Courses for \$29

{ APPETIZERS }

(select one)

Tuna Tartare
avocado, soy vinaigrette

Spicy Crab Beignets
fingerling chips, butter powder, chipotle crème fraiche

Steamed Mussels Provençal
fennel, white wine, tomato

Little Spring Lettuces
oregano croutons, Italian red wine vinaigrette

Margherita Pizza Bianco
tomato, burrata, basil

Crispy Calamari and Zucchini
spicy cherry tomato sauce

Manhattan Clam Chowder
tomato, potato, bacon relish

{ ENTRÉE }

(select one)

Goat Cheese Omelet
kale, spinach, parsley

Grilled Branzino
lemon, salad greens

Black Shell Marinara Pasta
lobster, chili, oregano

Grilled Chicken Breast
lemon, salad greens

BLT Sandwich
beets, butter lettuce, tomato

Pastrami and Kale Rueben
marble rye, swiss cheese, Russian dressing

Chicken Sandwich
red cabbage, coleslaw, bread and butter pickles

Fish and Chips
chatham cod, french fries, sweet pickle tartar sauce

Bistro Cheeseburger
4 oz. beef patty, thousand island, grilled onion, tomato

{ DESSERT }

(select one)

Olive Oil Polenta Cake
geechie boy grits, citrus curd

"Thin Mint" Chocolate Cream Cookie
homemade almond milk

Choice of 2 Ice Creams and Sorbets
vanilla chocolate
cherry mango passion
mint chip coconut lime

No substitutions please • Tax & gratuity not included

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.