

# legasea

SEAFOOD BRASSERIE

## RAW BAR

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

**HAMACHI** 16

aji pepper, citrus broth, cilantro

**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



## 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

**WARM MUSHROOM AND FRISEE SALAD** 16

maitake, shiitake, bacon,  
goat cheese

**LIONI BURRATA** 12

black mission figs,  
pistachios, saba

**SPICY CRAB BEIGNETS** 15

chipotle crème fraiche,  
butter powder

**WARM BABY OCTOPUS** 21

potatoes, celery,  
salsa verde

**STEAMED MUSSELS PROVENÇAL** 17

fennel, tarragon,  
white wine, tomato

**LITTLENECK CLAMS CASINO** 16

bacon, white wine, marjoram

**CRISPY CALAMARI & ZUCCHINI** 14

spicy cherry tomato sauce

## THE CLASSICS



**GREAT BIG LOBSTER BAKE** 85

lobster, clams, shrimp, scallops,  
potato, corn, lobster broth



**FLOUNDER FRANCAISE** 37

spinach, lemon caper butter



**CHATHAM COD "FISH & CHIPS"** 29

dill pickle tartar sauce



**BLACKENED MADAI SNAPPER** 34

black rice, pecans, cranberries



**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

"cacio e pepe"

**CAULIFLOWER CARBONARA** 27

cavatelli, kale, egg yolk,  
pecorino romano

**LINGUINE & CLAMS** 29

zucchini, lemon

**BLACK SHELL DIAVOLA** 31

lobster, calamari, shrimp,  
scallops

## 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

**BERKSHIRE PORK MILANESE** 32

**PRIME NY STRIP STEAK, 16 oz** 49

## SIDES TO SHARE

**QUICK SAUTÉ ZUCCHINI** 10

**SAUTÉED SPINACH** 9

**HAYSTACK FRIES** 8

**BUTTERBALL POTATOES** 8

**GUNPOWDER BROCCOLI** 10

**BRUSSELS SPROUTS** 12

**VEGETABLE QUINOA** 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.



## DESSERTS



### ICE CREAM & SORBET (gf)

\$3 per scoop

Vanilla	Chocolate
Maple Bourbon Pecan	Pear
Pumpkin Pie	Mango Passionfruit

### APPLE CIDER DONUTS

Apple compote, vanilla cream  
\$10

### MAPLE KEFIR PANNA COTTA (gf)

Figs, mulled wine granita,  
pomegranate  
\$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

Candied kumquats, citrus salad  
\$12



## DRINKS



### DISCO NAP

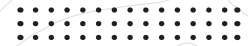
Mr. Black Cold Brew Liqueur,  
Belvedere, Baileys  
\$16

### 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

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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

**WARM MUSHROOM AND FRISEE SALAD** 16  
maitake, shiitake, bacon,  
goat cheese

**WARM OCTOPUS** 21  
potatoes, celery,  
salsa verde

**LIONI BURRATA** 12  
black mission figs,  
pistachios, saba

**SPICY CRAB BEIGNETS** 15  
chipotle crème fraiche,  
butter powder

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

**STEAMED MUSSELS PROVENÇAL** 17  
fennel, tarragon,  
white wine, tomato

**CRISPY CALAMARI & ZUCCHINI** 14  
spicy cherry tomato sauce

**BLACK SHELL DIAVOLA** 31  
lobster, calamari, shrimp,  
scallops

## 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

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**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

Kale & Honeycrisp Apple  
red grapes, almonds, celery, honey mustard vinaigrette

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

Cauliflower Carbonara  
cavatelli, kale, egg yolk, pecorino romano

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  
candied kumquats, citrus salad

Apple Cider Donuts  
apple compote, vanilla cream

Choice of 2 Ice Creams and Sorbets  
vanilla                      chocolate  
maple bourbon          mango passion  
pumpkin pie              pear

(v) = vegetarian

No substitutions please • Tax & gratuity not included

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Little Spring Lettuces  
oregano croutons, Italian red wine vinaigrette

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red grapes, almonds, celery, honey mustard vinaigrette

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

Cauliflower Carbonara  
cavatelli, kale, egg yolk, pecorino romano

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  
candied kumquats, citrus salad

Apple Cider Donuts  
apple compote, vanilla cream

Choice of 2 Ice Creams and Sorbets  
vanilla                      chocolate  
maple bourbon          mango passion  
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