

Legasea

BAR & GRILL

RESTAURANT WEEK 2026

TWO-COURSE PRIX-FIXE LUNCH - \$30

Appetizers

NEW ENGLAND STYLE CLAM CHOWDER

smoked bacon, house made saltines

BABY GEM SALAD

crispy parmesan, garlic breadcrumbs, ceasar dressing

CURRY CHICKEN EMPANADAS

mozzarella, lime crema

SHRIMP GYOZA

crispy garlic, soy vinegar

TRUFFLE ARANCINI (v)

truffle aioli, parmesan cheese

Mains

MEDITERRANEAN CHOPPED SALAD (v)

feta, crouton, garbanzos, dates, olives, red wine vinaigrette
-add grilled chicken or shrimp

FISH & CHIPS

beer battered cod, tartare sauce, malt vinegar

HOT HONEY FRIED CHICKEN SANDWICH

chili infused hot honey, pickles, asian slaw, fries

DAVE'S BURGER*

american cheese, grilled onion, 1000 island dressing

WILD MUSHROOM FETTUCINE (ve)

porcini dust, marsala cream, parmigiano reggiano, spinach

Desserts

(+\$5 supplement)

CHOCOLATE CAKE (gf)

chocolate cream, dark chocolate frosting

CARROT CAKE

pineapple jam, coconut filling, cream cheese frosting

CHEF'S SELECTION OF ICE CREAMS & SORBETS (gf)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*