The Legends Dining Menu

WARNING *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, young children, the elderly, pregnant women and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.

Shells are choking hazard. Please use caution. Notify the waiter immediately of any allergies.

2022 LEGENDS OYSTER BAR

APPETIZER

Garlic Edamame $8

Grilled Shrimp $9
Head-on shrimp served with Thai chili and lime sauce

Fried Oyster $14
Deep-fried house batter served with cocktail sauce

Panko Butterfly Shrimp $10
Deep-fried house batter served with remoulade sauce

Fried Calamari $12
Lightly breaded deep-fried served with arrabiata sauce

Chowder Fries $12
Crispy French fries with creamy clam chowder

Oyster/Scallop Rockefeller $12
Hand-breaded with spinach, celery, onions, and bacon. Topped with Parmesan

Legends Wings $10
Wings served with honey sriracha sauce

Grilled Rack of Lamb* $14
Sautéed vegetables with Parmesan. Served with bordelaise sauce

Grilled Oyster $12
Flaming grilled, garlic butter with crusted Parmesan

Surf & Turf Skewers* $14
Marinated bistro filet grilled with shrimp, bell pepper, onions, and pineapple

SOUP

Lobster Bisque
Bowl $13 Bread Bowl $18

New England Clam Chowder
Creamy chowder made from clams, bacon, potato, onion and celery
Bowl $12 Bread Bowl $17

Legends Shrimp Soup $15
Sour and spicy broth with spinach, bell peppers, and corn. Served with egg noodle pasta

SALAD

House Salad $9
Crisp lettuce, tomatoes, croutons, cheese, onions, and carrots with a choice of Ranch, Italian, 1000 Island or honey mustard dressing

Classic Caesar Salad $9
Romaine lettuce, croutons served with Parmesan cheese

Grilled Chicken $17

Grilled Shrimp $20

ENTREES

Legends Pan Roast $29
Crab meat, shrimp, lobster meat, trinity stew in tomato cream sauce. Served with rice

Legends Gumbo $32
Made with Shrimp, crawfish, chicken, mussel, clam, tomato, okra, onion,bell pepper, Andouille sausage, and nutty roux. Served with rice

Lobster Roll Cold $25
With house made creamy mayo. Served with coleslaw and fries

Lobster Roll Hot $28
With melted butter. Served with coleslaw and fries

Jambalaya $34
Chicken, shrimp, mussel, calms, crawfish and Andouille sausage. Served with Creole style rice

Jambalaya Pasta $28
Crawfish, mussel, clam, shrimp, chicken, and sausage. Served with house sauce creamy jambalaya

Linguine Clam $20 Shrimp $22
Clam, garlic, shallots, and fresh basil. Served with white wine butter

Fish & Chips $18
Crispy fried cod loin. Served with house fries and tartar sauce

Shrimp Alfredo $26
Pan seared shrimp and fresh basil. Served with Parmesan cream sauce
Add Chicken $28

Beef Stroganoff $23
Stewed beef tips, roasted mushrooms, and onions. Served with egg noodles and dill cream sauce

Lobster Mac & Cheese M/P
Whole lobster with cheddar mac & cheese

Pan Seared Chilean Sea Bass* $42
Lightly seared. Served with Jasmine risotto style and miso beurre blanc

Blackened Salmon with Pineapple Salsa* $24
Spice rubbed pan seared salmon. Served with rice and spring mix field yuzo dressing
Substitution - Garlic Rice $4

Surf & Turf*
Select a choice of surf and a side of turf. Served with sautéed vegetables, garlic mashed potatoes, and house sauce.

Surf		Turf	
Shrimp	$16	Chicken	$15
Scallop	$18	Ribeye	$30
Lobster	M/P	Lamb	$24
King/Snow Crab	M/P	Rack of Lamb	

STEAMERS & BOILED

Steamed Mussels $19
Made with basil, garlic butter broth, reglaze white wine, onion, basil, scallion, and parley. Served with side of bread

Steamed Clams $16
Made with basil, garlic butter broth, reglaze white wine, onion, basil, scallion, and parley. Served with side of bread

Cioppino $30
Tomato-based seafood stew with calamari, fish, clam, mussel, crab meat, scallop and Shrimp. Served with choice of rice or bread
Add Snow Crab - M/P **Add King Crab - M/P**

Louisiana Boil $32
Head-on shrimp, crawfish, clam, mussel, corn, potato, Andouille sausage boiled in Cajun buttery sauce

Pan Roasted Lobster M/P
With creamy garlic butter

DIPPING SAUCE

House Cocktail $1

Remoulade $1

Dill Tar Tar $1

Louisiana $1

Thai Chili & Lime $1

Spicy Garlic Ponzu $1

Old Bay Aioli $1

Creamy Garlic Butter $1

Melted Butter $3

SIDES

Coleslaw $3

Garlic Rice $5

Garlic Fries $7

House Fries $5

Steamed Rice $2

Sautéed Mushroom $5

Garlic Mashed Potato $5

Grilled Corn on the Cob $6

Cheddar Mac & Cheese $8

Sautéed Seasonal Vegetable Parmesan $5

DRINKS

Soft Drink (Refillable) $2.50
Pepsi, Diet Pepsi, Iced Tea (Unsweet), Lemonade, Orange Soda, Dr. Pepper, Mtn. Dew, Sierra Mist

Non-Refillable

Sweet Tea (Raspberry) $3

Sweet Tea (Lemon) $2.50

Strawberry Lemonade $5.50

Ginger Ale $2.50

Thai Tea with Milk/Lime $3

Root Beer $2.50

Bottle Water $3.50

Sparkling Water Small $3.50

Sparkling Water Large $6

Juice $3
Orange, apple, cranberry, pineapple

DESSERTS

Tiramisu $7

Creme Brulee $7

Chocolate Cake $7

Crepecake (Seasonal Only) $7

New York Cheese Cake $7