



LATE NIGHT AT LEGENDS

COLD PLATES / STARTERS

Housemade Guacamole (v)

avocado | red onion | lime | hint of cilantro | pomegranate seeds | corn tortilla chips 13

Fresh Burrata with Watermelon, Pineapple, and Balsamic Reduction (v)

fresh mozzarella shell, luscious creamy center | panko bread crumbs | lightly fried | basil | black lava salt 16

Shrimp Cocktail (gf) 15

MEAT, SHRIMP & THINGS

Filet Mignon* Martini (gf)

shaved truffle | bleu cheese cream sauce 21

Korean Style “Shaking” Beef on Napa Cabbage ^

soy sauce | sesame | ginger | wee bit of spice | green onions | kimchi 15

Shrimp and Vegetable Spring Rolls

ginger-pineapple dipping sauce 14

Thai Sausage and Shrimp in Wonton “Saucers”

crunchy wontons | garlic | cilantro | basil | ginger 14

MUSSELS, CLAM & OYSTERS

Belgian Inspired Waterzooi Style Mussels

apple cider | lager | cream | shallots | fennel | crostini 16

Steamed Hard Clams (gf)

garlic-white wine broth or marinara 18

New Orleans Style Baked Stuffed Clams

chopped clams | chorizo | garlic | parmigiano-reggiano | hint of spice 13

“The Big Easy’s” Oysters LeBrig

broiled oysters | stuffed with shrimp | crabmeat | cream | breadcrumbs | parmigiano-reggiano 18

LUMP CRAB, OCTOPUS & CALAMARI

Classic Maryland Crab Cake

“jumbo lump” (size of lump) | lemon wedge 22

Sautéed Octopus (gf)

tender octopus | lemon | garlic | parsley 17

Mike’s Calamari

fried | tossed with garlic | pepperoncini | butter 16

Fried Calamari 15

RAW BAR

Shrimp and Calamari Ceviche* (gf)

grape tomatoes | red onion | cilantro | jalapeño | extra virgin olive oil | lime 14

Clams or Oysters on The Half Shell* (gf)

cucumber mignonette | cocktail sauce m.p.

Tuna* Poke Bowl

cubed raw tuna | soy, ginger, sesame oil marinated | red onion | scallion | diced mango | avocado | plum tomato watermelon radish | toasted macadamia nuts m.p.

Tuna* Napoleon ^

raw tuna | miso-ginger dressing | seaweed salad | crispy wontons m.p.

Sesame-Crusted Tuna* Sashimi ^

seared | pickled ginger | wasabi | seaweed salad m.p.

SOUP / SALADS

New Suffolk Clam Chowder (gf)

spicy | tomato based | clams | crabmeat 9/14

Hawaiian Chicken Salad

grilled chicken | crispy egg roll wrapper | romaine | sweet red and yellow peppers | green beans | cucumber | red onion | mango | sesame seeds | carrots | scallions | macadamia nuts | lemon miso dressing 20

Rocket Salad with Tricolor Beets and Goat Cheese (gf) (v)

arugula | avocado | walnuts | dried cranberries | honey-shallot balsamic dressing 15

Caesar Salad ^ (v)

romaine | house made croutons | parmesan crostini | caesar dressing 12

Legends Salad (gf) (vg)

baby lettuce | tomato | red onion | cucumber | carrots 9

Add:

chicken 7 | shrimp 10 | skirt steak 13 | lobster tail 16

CASUAL FARE

Buffalo Wings 14

Chicken Fingers 11

Mozzarella Sticks 9

Onion Rings 8

* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

^ -can be made gluten free upon request (gf)- gluten free (v)- vegetarian (vg)- vegan

Before placing your order, please inform your server if a person in your party has a food allergy.

PIZZAS, QUESADILLAS, TACOS

Stone-Baked 10-Inch Thin Crust Pizza
ask your server for today's toppings

Petite Quesadillas
cheddar | mozzarella | sweet red and yellow peppers
onion | guacamole | sour cream | salsa
min. 2, priced individually: beef 7.5 | chicken 7 | shrimp 9

Mexican Inspired Chicken Tinga Tostaditas
smoky-sweet chipotle chile sauce | crisp mini tortillas |
Spanish crema | cilantro | pico de gallo | avocado |
queso fresco 16

Mahi Mahi Tacos
lightly fried mahi | pepperjack | salsa | napa cabbage-
carrot-red onion slaw | avocado, cilantro, lime cream 16

SANDWICHES

The Salad from Capri: Caprese Sandwich^
fresh mozzarella | basil aioli | arugula and cherry
tomato salad | focaccia | vinaigrette | napa slaw 16

+Pork and Shrimp "Shumai" Burger
ground pork | chopped shrimp | onion | soy | cilantro |
chipotle aioli 16

+Grilled Chicken, Avocado and Bacon Sandwich^
grilled chicken | bacon | crumbled bleu cheese | white
balsamic | lettuce | tomato | focaccia 16

+Grilled Sesame Tuna Sandwich*^
grilled red onion | ginger-mustard aioli | brioche roll m.p.

+Salmon B.L.T.*^
seared and roasted salmon | bacon | lettuce | tomato |
caper mayo | focaccia 16

Shrimp and Lobster Salad on Brioche Roll^
wild south american white shrimp | luscious morsels of
lobster | celery | napa slaw 24

Crispy Lobster Tail Sandwich
fried Canadian lobster tail | ginger-mustard aioli | napa
slaw | brioche roll 22

+Legends Half-Pound Burger*^ 13
cheddar, swiss, american, pepper jack or mozzarella 2 |
provolone 2 | bleu 3 | bacon 2.25

+Grilled NY Strip Steak* Sandwich^
open-faced | garlic focaccia 26

+Fish Sandwich
cod or flounder, depending on market availability m.p.

"North Fork Favorites" and Special Sandwich
ask your server

LARGER PLATES

+Seared and Roasted Salmon* 22
+Fried Oysters 20
+Fried Shrimp 20
+ served with french fries and vegetable medley

Pad Thai with Shrimp (gf)
slightly spicy | rice noodles | vegetables | ginger | sesame | peanuts | egg | cilantro | fish sauce
21 | without shrimp 17

Asian Vegetable Stir-Fry (v) (gf)
sweet red peppers | red onion | green beans | carrots |
lotus root | rice | ginger-sesame-soy sauce | sesame
seeds | basmati rice | we may add or substitute seasonal
vegetables 19 | add shrimp 10

Summery Succotash (gf) (vg)
lima beans | corn | tomatoes | garlic | onions | a whole
lotta love 15

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