APPETIZERS

Blackened Raw Tuna* "Sashimi" 14.95

pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Steamers steamed with drawn butter 16.95

Smoked Salmon* 13.95

served chilled with homemade toasted brioche

Jumbo Shrimp Cocktail 15.95 🌂

Sautéed Mussels 13.95

1 1/2 pounds with garlic, white wine, crushed red pepper

Legal's Signature Crab Cake 16.95

jumbo lump crab, mustard sauce, seasonal salad

Oysters Legal baked with spinach, cheese and crumbs 16.50

Crispy Point Judith Calamari 13.95

- regular "
- spicy
- Rhode Island style (hot peppers and garlic)
- Thai style (pineapple and peanuts)

Shrimp Wontons steamed with seaweed salad 11.95

Buffalo Popcorn Shrimp 11.95

avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 7.50

Hot Lump Crab Dip 11.95

horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 10.95

CHOWDERS & SALADS

New England Clam Chowder cup 6.75 bowl 9.50

Lite Clam Chowder cup 6.75 bowl 9.50

Fish Chowder cup 6.75 bowl 9.50

Lobster Bisque cup 8.50 bowl 12.95 authentic creamy bisque garnished with lobster

House Salad 8.50 ^(*)

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Classic Caesar Salad 8.50

romaine, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 9.50

olives, cucumbers, tomatoes, chick peas and feta

Blue Cheese Salad 8.95

red pears, frisee, endive, walnuts

Vine Ripe Tomato & Manouri Cheese Salad 7.50 🌂

cucumber, basil, pickled red onion, extra virgin olive oil also available as a table share 15.00

Top any of the above salads with:

- Grilled Chicken 5.00 additional
- New England Crabmeat 11.00 additional
- Grilled Shrimp 9.00 additional
- Grilled Salmon 10.00 additional

acan be prepared without gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

wharf all day 10.16

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all day

LEGAL CLASSICS

Legal's Signature Crab Cake Combo 30.95

one jumbo lump crab cake, grilled shrimp and scallops mustard sauce, seasonal salad

Legal's Signature Crab Cakes 30.95

two jumbo lump crab cakes, mustard sauce, seasonal salad

Baked Stuffed Shrimp Casserole 27.95

jumbo shrimp, buttery crabmeat stuffing, choice of one house side

Nutty HiddenFjord Faroe Island Salmon 26.95

almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Shrimp and Garlic 24.95

sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Grilled Assortment* 28.95

chef's choice of three fish (can be cooked medium rare), shrimp, scallops, choice of two house sides

Anna's Baked Boston Cod 22.95

seasoned crumbs, roasted tomato, spinach, jasmine rice

Salmon Rice Bowl 17.95

garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette, substitute:

- Tuna Sashimi* 17.95
- Tofu 15.95
- Grilled Shrimp 17.95
- Grilled Chicken 16.95

Cioppino 30.95

lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

Red Onion Jam Swordfish...Market Price

jasmine rice, sautéed sherry mushrooms and spinach

Everything Tuna*...Market Price

grilled medium rare with everything spice mix, roasted red pepper and cucumber sauce, jasmine rice, spinach

Seafood Casserole 28.95

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

CRISPY FRIED french fries and cole slaw

Fisherman's Platter 29.95

shrimp, scallops, calamari, clams & whitefish

New England Fried Clams...Market Price

whole-bellied, sweet & petite, dry packed

Fish & Chips regular or spicy 19.95

Shrimp 23.95

North Atlantic Sea Scallops dry packed...Market Price

Haddock 25.95

acan be prepared without gluten

SURF & TURF

Baked Stuffed Shrimp & Filet* 41.95

Creekstone 6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

Grilled Shrimp, Scallops & Filet* 41.95

Creekstone 6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

Steamed 1 - 1.25 lb. Lobster & Filet* 44.95

Creekstone 6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

King Crab Legs 45.95

steamed or braised with sherry garlic butter

Grilled Creekstone 8 oz. Filet Mignon* 34.95

lemon, parsley, anchovy butter, choice of two house sides (*can be undercooked upon request)

Marinated Grilled Chicken 21.95

broccoli, mashed potatoes, lemon chive butter sauce

House Sides	PREMIUM SIDES
a la carte house sides 5.50 french fries onion strings garlic leek brown rice broccoli seaweed salad jasmine rice mashed potatoes baked potato cole slaw (1.95)	a la carte premium sides 7.50 sautéed kale honey yogurt, roasted peanuts fresh seasonal side salad crispy risotto cake corn, cucumber, tomato jam roasted mushrooms confit shallots, herb oil, garlic butter roasted fingerling potatoes, cauliflower and kale

LUNCH ENTRÉES & SANDWICHES

Legal's Signature Crab Cake 17.95

jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

Grilled Mediterranean Salmon 17.95

hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

Louisiana Gumbo 16.95

shrimp, spicy andouille sausage and crispy fried okra with jasmine rice

Legal's Crab Cake Sandwich 17.95

jumbo lump crab on a bun with mustard sauce

Tuna Burger 16.95

freshly ground tuna, chili paste, crumbs and spices

Lobster Roll...Market Price

warm butter poached or traditional with mayo

Crabmeat Roll 18.95

delicate New England crabmeat on a warm buttery bun

Grilled Chicken Sandwich 12.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Creekstone Burger* can be undercooked upon request 13.50 add cheese for 1.00

Crispy Fish Sandwich tartar sauce, lettuce and tomato 13.95

- lunch served until 4pm -

Please note: Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.