

APPETIZERS

Blackened Raw Tuna* Sashimi 14.95 🌿
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 🌿

Sweet and Spicy Ribs cumin carrot cabbage slaw 9.95

Steamers thyme, garlic, white wine 16.95 🌿

Legal's Signature Crab Cake 16.95
jumbo lump crab, mustard sauce, seasonal salad

New England Fried Clams...Market Price 🌿
whole-bellied, sweet & petite, dry packed

Sautéed Mussels 12.95 🌿
1 1/2 pounds with garlic, white wine, crushed red pepper

Fried Oysters chorizo aioli 12.95

Crispy Montauk Calamari 13.95
• Rhode Island style (hot peppers and garlic) 🌿
• Thai style (pineapple and peanuts)

Warm Spinach and Feta Dip with whole wheat pita chips 6.95
or with crabmeat and crab chips 12.95

Oysters Legal baked with spinach, cheese and crumbs 15.95

Fried Pickles romano peppercorn dressing 2.95

Bang Bang Cauliflower kung pao 7.50

Buffalo Popcorn Shrimp 10.95 🌿
avocado, blue cheese, celery hearts

PIZZA

Crab & Pepperoni mozzarella, peppadew peppers 11.95

White Clam pancetta and arugula 10.95

Lobster...Market Price
wild mushrooms, bacon, farm fresh heirloom egg

Chipotle BBQ Chicken bacon, jalapeno jam, gouda, cheddar 11.95

Shrimp Feta Spinach 11.95
caramelized onions, garlic confit, fontina

Chef's Daily Feature

CHOWDERS & SALADS

New England Clam Chowder mug 6.95

Fish Chowder mug 6.95

Lobster Bisque mug 9.95
authentic creamy bisque garnished with lobster

House Salad 7.50 🌿
cherry tomato, shaved carrot and sunflower seeds, creamy romano
peppercorn dressing or tomato balsamic vinaigrette

Wedge Salad 9.95
blue cheese, bacon, tomatoes and blue cheese vinaigrette

Classic Caesar Salad 7.50 🌿
romaine, garlic croutons, shaved romano, creamy dressing

*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.

🌿 can be prepared without gluten

LEGAL LOBSTERS from crisp, cold North Atlantic waters

Steamed 1.25-1.50 lb 34.95 / 1.50-1.75 lb 41.95 / 2.00-2.50 lb 55.95 🌿

Baked Stuffed Lobster add 6.00 🌿
shrimp & scallop buttery cracker stuffing

Lobster Bake 41.95 🌿
cup of clam chowder, steamers, mussels, chouriço, corn on the cob,
steamed 1-1.25 lb. lobster (larger sizes available please inquire)

CHAR GRILLED

Swordfish Steak market price 🌿 **Rainbow Trout** 19.95 🌿

Tuna* Steak market price 🌿
cooked medium rare

Shrimp 23.95 🌿

Faroe Island Salmon 25.95 🌿

**North Atlantic
Sea Scallops** market price 🌿
dry packed

Arctic Char 26.95 🌿

Haddock 24.95 🌿

comes with choice of two house sides or opt for two premium sides
for an additional 1.95 each

add a flavor for no additional charge - kung pao sauce, shandong sauce,
lemon, parsley, anchovy butter 🌿 cajun spice 🌿 cucumber yogurt sauce 🌿

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

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** two jumbo lump crab cakes, mustard sauce, seasonal salad 30.95
- Baked Stuffed Shrimp Casserole** jumbo shrimp, buttery crabmeat stuffing, choice of one house side 27.95
- Nutty Faroe Island Salmon** almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach 25.95
- Shrimp and Garlic** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 24.95
- Lemon Caper Grey Sole** lemon beurre blanc, jasmine rice, sautéed spinach 27.95 🌿
- Anna's Baked Boston Scrod** 22.95 🌿
seasoned crumbs, roasted tomato, jasmine rice, sautéed spinach (cod or haddock depending on landings)
- Jasmine Special** steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese 24.95 🌿
- Cioppino** lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth 29.95 🌿
- Lobster Ravioli Alfredo** vodka sauce, basil and nut pesto 24.95
- Red Onion Jam Swordfish** jasmine rice, sautéed sherry mushrooms and spinach...market price
- 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
- Salmon Rice Bowl** brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette 17.95
substitute: Tuna Sashimi* 17.95 / Tofu 15.95 / Grilled Shrimp 17.95 / Crispy Fried Chicken 16.95

SURF & TURF

- Surf & Turf**
Creekstone 6 oz. filet*, lemon, parsley, anchovy butter, choice of two house sides, with
- Baked Stuffed Shrimp 41.95
 - Grilled Shrimp & Scallops 41.95 🌿
 - Steamed 1 - 1.25 lb. Lobster 44.95 🌿
- BBQ Ribs & Shrimp** 25.95 🌿
- 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

CRISPY FRIED french fries and cole slaw

- Fisherman's Platter** 29.50 🌿
shrimp, scallops, calamari, clams & whitefish
- New England Fried Clams**...Market Price 🌿
whole-bellied, sweet & petite, dry packed
- Fish & Chips** regular 🌿 or spicy 18.95
- Shrimp** 23.95 🌿
- North Atlantic Sea Scallops**...Market Price 🌿
dry packed
- Scrod** (cod or haddock depending on landings) 22.95 🌿
- Sole** 27.95 🌿

HOUSE SIDES a la carte house sides 4.95

french fries 🌿	seaweed salad
onion strings 🌿	jasmine rice 🌿
brown rice leeks, garlic 🌿	mashed potatoes 🌿
broccoli 🌿	baked potato 🌿
cole slaw (1.95) 🌿	

PREMIUM SIDES a la carte premium sides 6.95

sautéed kale 🌿	quinoa vegetable salad
honey yogurt, roasted peanuts	calabrian lime dressing, pine nuts
grilled asparagus	crispy risotto cake 🌿
pecorino romano	corn, cucumber, tomato jam
fresh seasonal side salad	

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