

## 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

**New England Fried Clams...**market price 🍴  
whole-bellied, sweet & petite, dry packed

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

**Oysters Legal** 16.50 🍴  
baked with spinach, cheese and crumbs

**Fried Oysters** chorizo aioli 12.95

**Crispy Point Judith Calamari** 13.95  
• regular 🍴  
• spicy  
• Rhode Island style (hot peppers and garlic) 🍴  
• Thai style (pineapple and peanuts)

**Shrimp Wontons** 11.95  
steamed with seaweed salad

**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

**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

**Blue Cheese Salad** 8.95  
red pears, frisee, endive, walnuts

🍴 can be prepared without gluten

chnut/cop/chrls/ken/fram/  
park dinner 12.16

## 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 🍴

**HiddenFjord Faroe Island  
Salmon** 26.95 🍴

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

**Arctic Char** 26.95 🍴

**Haddock** 25.95 🍴

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 🍴

The costs of sourcing high quality shellfish are currently very high due to supply constraints. We will continue to make these menu items available, but prices will reflect market conditions.

\*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.

## 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 HiddenFjord Faroe Island Salmon** 26.95  
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**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 29.95 🌱

**Anna's Baked Boston Cod** seasoned crumbs, roasted tomato, spinach, jasmine rice 22.95 🌱

**Grilled Assortment\*** 28.95 🌱  
chef's choice of three fish (can be cooked medium rare), shrimp, scallops, choice of two house sides

**Jasmine Special** steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice) 24.95 🌱

**Cioppino** lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth 30.95 🌱

**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 / **Grilled Chicken** 16.95

## SURF & TURF

**Surf & Turf**  
Creekstone 6 oz. filet\*, lemon, parsley, anchovy butter, choice of two sides

- **Baked Stuffed Shrimp** 41.95
- **Grilled Shrimp & Scallops** 41.95 🌱
- **Steamed 1 - 1.25 lb. Lobster** 44.95 🌱

**King Crab Legs** steamed or braised with sherry garlic butter 45.95 🌱

**Grilled Creekstone 8 oz. Filet Mignon\***  
lemon, parsley, anchovy butter, choice of two house sides 34.95 🌱  
\*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** 29.95 🌱  
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**...market price 🌱  
dry packed

**Haddock** 25.95 🌱

### HOUSE SIDES *a la carte house sides 5.50*

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

### PREMIUM SIDES *a la carte premium sides 7.50*

sautéed kale 🌱	crispy risotto cake 🌱
honey yogurt, roasted peanuts	corn, cucumber, tomato jam
fresh seasonal side salad	roasted mushrooms
roasted fingerling potatoes, cauliflower and kale 🌱	confit shallots, herb oil, garlic butter 🌱

🌱 can be prepared without gluten

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

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