

## 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 🍴  
onion strings 🍴  
garlic leek brown rice 🍴  
broccoli 🍴  
cole slaw (1.95) 🍴

seaweed salad  
jasmine rice 🍴  
mashed potatoes 🍴  
baked potato 🍴

## PREMIUM SIDES a la carte premium sides 7.50

sautéed kale 🍴  
honey yogurt, roasted peanuts  
fresh seasonal side salad  
roasted fingerling potatoes,  
cauliflower and kale 🍴

crispy risotto cake 🍴  
corn, cucumber, tomato jam  
roasted mushrooms  
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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