

## STARTERS

**Blackened Raw Tuna "Sashimi"**\* 14.95 🍴  
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 16.50 🍴

**Crispy 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 7.95

**Legal's Signature Crab Cake** 16.95

jumbo lump crab, mustard sauce, seasonal salad  
(*may contain nuts*)

**Hot Lump Crab Dip** 12.95 🍴

horseradish, cheddar and cream cheese, seafood chips

**Kung Pao Chicken Wings** 11.95

## FRESH & PURE

**Raw Oysters**\*...market price 🍴

**Raw Clams**\* 1.95 each 🍴

- Littlenecks
- Cherrystones

**Shellfish Platter**\* small 24.95 large 48.95 🍴

freshly shucked chilled raw shellfish

**Fried Oysters** 12.95

chorizo aioli

**Steamed Littlenecks** 14.95 🍴

with drawn butter

**Sautéed Mussels** 13.95 🍴

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

Eating our oysters is like kissing the sea. We buy only the freshest oysters and then we test them for purity at our laboratory in our Quality Control Center.

## SOUPS & SALADS

**New England Clam Chowder** cup 6.95 bowl 9.95

**Lite Clam Chowder** cup 6.95 bowl 9.95 🍴

**Maryland Cream of Crab Soup**

cup 6.95 bowl 9.95

**Shrimp Gumbo** bowl 9.95

spicy andouille sausage, crispy fried okra, jasmine rice

**House Salad** 8.50 🍴

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

**Chopped Greek Salad** 9.50 🍴

olives, cucumbers, tomatoes, chick peas, feta

**Classic Caesar Salad** 8.50 🍴

romaine hearts, garlic croutons, shaved romano, creamy dressing

**Vine Ripe Tomato & Manouri Cheese Salad** 8.50 🍴

cucumber, basil, pickled red onion, arugula white balsamic vinaigrette

also available as a table share 17.00

**Market Salad** (*may contain nuts*) 8.95

seasonal selection

## SURF N' TURF

**Steamed 1 - 1.25 lb. Lobster & Filet**\* 45.95 🍴

6 oz. filet, bacon shallot brown butter, choice of two sides

**Grilled Shrimp, Scallops & Filet**\* 42.95 🍴

6 oz. filet, bacon shallot brown butter, choice of two sides

**Grilled 8 oz. Filet Mignon**\* 35.95 🍴

bacon shallot brown butter, choice of two sides

## LOBSTERS

from crisp, cold North Atlantic waters

**Steamed**...market price 🍴

- 1.25 - 1.50 lb
- 1.50 - 1.75 lb
- 2.00 - 2.50 lb

**Baked Stuffed Lobster** add 8.00 🍴

shrimp & scallop buttery cracker stuffing

**Lobster Bake**...market price 🍴

cup of clam chowder, steamed littlenecks, mussels, chourriço, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire)

## CRISPY FRIED

fries and coleslaw

**Fish & Chips** 19.95 🍴

regular or spicy

**Fisherman's Platter** 25.95 🍴

shrimp, scallops, calamari, whitefish

**North Atlantic Sea Scallops**...market price 🍴

dry packed

**Oysters** 21.95 🍴

**Shrimp** 23.95 🍴

## OPEN FLAME GRILLED

comes with choice of two sides

add a skewer of scallops 9.95 🍴 or shrimp 6.95 🍴

**Swordfish Steak**...market price 🍴

**Tuna Steak**\*...market price 🍴

cooked medium rare

**Rainbow Trout** 19.95 🍴

**Salmon** 21.95 🍴

**Shrimp** 23.95 🍴

**North Atlantic Sea Scallops**...market price 🍴

dry packed

**Marinated Grilled Organic Chicken** 22.95 🍴

**Snapper** 25.95 🍴

### FLAVORS

- kung pao sauce
- shandong sauce
- lemon butter sauce 🍴
- cajun spice 🍴
- cucumber yogurt sauce 🍴
- bacon shallot brown butter 🍴

### SIDES a la carte house sides 5.50

- french fries 🍴
- onion strings 🍴
- brown rice 🍴
- broccoli 🍴 & cheese
- sweet potato mashed 🍴
- coleslaw (1.95) 🍴
- seaweed salad
- jasmine rice 🍴
- cheddar cheese grits
- bacon braised greens 🍴
- fresh seasonal side salad  
(*may contain nuts*)

## CLASSICS

**Legal's Signature Crab Cake Combo** 30.95

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

**Legal's Signature Crab Cakes** 30.95

two jumbo lump crab cakes, mustard sauce, seasonal salad (*may contain nuts*)

**Nutty Salmon** 21.95

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

**Pecan Crusted Snapper** 25.95 🍴

bourbon butter sauce, mashed sweet potato, seasonal vegetable

**Seafood Casserole** 28.95 🍴

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

**Salmon Rice Bowl** 22.95

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

- Tuna "Sashimi"\* 22.95
- Kung Pao Tofu 16.95

**Shrimp & Stone Ground Grits** 22.95

cheddar cheese grits, bacon wrapped shrimp and braised greens

**Grilled Assortment**\* 28.95 🍴

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

**Louisiana Catfish Matrimony** 17.95

sautéed with shrimp and andouille sausage, jasmine rice and braised greens

**Baked Stuffed Trout** 21.95

andouille cornbread stuffing, collard greens

**Shrimp & Garlic** 24.95

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

**Cioppino** 30.95 🍴

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

**Anna's Baked Boston Cod** 23.95 🍴

seasoned crumbs, roasted tomato, spinach, jasmine rice

🍴 can be prepared without gluten

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.