

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 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

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

Hot Lump Crab Dip 11.95
horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 10.95

FRESH & PURE

Raw Oysters*...market price 🍴

Raw Clams* six 10.95 twelve 18.95 🍴
• Littlenecks 🍴
• Cherrystones

Shellfish Platter* small 24.95 large 48.95 🍴
freshly shucked chilled raw shellfish

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

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 6.75 bowl 9.50

Lite Clam Chowder cup 6.75 bowl 9.50 🍴

Maryland Cream of Crab Soup
cup 6.75 bowl 9.50

Shrimp Gumbo bowl 8.95
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

Classic Caesar Salad 8.50 🍴
romaine, garlic croutons, shaved romano, creamy dressing

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

SURF N' TURF

Steamed 1 - 1.25 lb. Lobster & Filet* 44.95 🍴
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

King Crab Legs & Filet* 49.95 🍴
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

Grilled Shrimp, Scallops & Filet* 41.95 🍴
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

Grilled 8 oz. Filet Mignon* 34.95 🍴
lemon, parsley, anchovy butter, choice of two house sides

King Crab Legs 45.95 🍴
steamed or braised with sherry garlic butter

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 6.00 🍴
shrimp & scallop buttery cracker stuffing

Lobster Bake...market price 🍴
cup of clam chowder, steamed littlenecks, mussels, chouriço, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire)

CRISPY FRIED

fries and cole slaw

Fish & Chips 19.95 🍴
regular or spicy

Fisherman's Platter 29.95 🍴
shrimp, scallops, calamari, clams & whitefish

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

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

Oysters 21.95 🍴

Shrimp 23.95 🍴

CHAR GRILLED

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

Swordfish Steak...market price 🍴

Tuna* Steak...market price 🍴
cooked medium rare

Rainbow Trout 19.95 🍴

HiddenFjord Faroe Island Salmon 26.95 🍴

Shrimp 23.95 🍴

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

Marinated Grilled Chicken 21.95 🍴

add a skewer of scallops 9.95 🍴 or shrimp 6.95 🍴

FLAVORS

kung pao sauce
shandong sauce
lemon, parsley, anchovy butter 🍴
cajun spice 🍴
cucumber yogurt sauce 🍴

HOUSE SIDES

a la carte house sides 5.50
french fries 🍴
onion strings 🍴
garlic leek brown rice 🍴
broccoli 🍴 & cheese
sweet potato mashed 🍴
seaweed salad
jasmine rice 🍴
cheddar cheese grits
braised greens 🍴
cole slaw (1.95) 🍴

PREMIUM SIDES

a la carte premium sides 7.50
sautéed kale 🍴
honey yogurt, roasted peanuts
crispy risotto cake 🍴
corn, cucumber, tomato jam
fresh seasonal side salad
roasted mushrooms
confit shallots, herb oil, garlic butter 🍴
roasted fingerling potatoes,
cauliflower and kale 🍴

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

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

Blackened Mahi Mahi 26.95
corn maque choux, tasso, green tomatoes

Seafood Casserole 28.95 🍴
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

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

Shrimp and 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 house 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 and 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 22.95 🍴
seasoned crumbs, roasted tomato, spinach, jasmine rice

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