

## 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 🍴

**Haddock** 25.95 🍴

**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.