

APPETIZERS

Blackened Raw Tuna* Sashimi 14.95 🍴
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 🍴

Steamers steamed with drawn butter 16.95 🍴

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

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

Sautéed Mussels 13.95 🍴
1 1/2 pounds with garlic, white wine, crushed red pepper

Fried Oysters chorizo aioli 12.95

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

Oysters Legal baked with spinach, cheese and crumbs 16.50

Bang Bang Cauliflower kung pao 7.50

Buffalo Popcorn Shrimp 11.95 🍴
avocado, blue cheese, celery hearts

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

Kung Pao Chicken Wings 10.95

PIZZA

Crab & Pepperoni mozzarella, peppadew peppers 12.95

White Clam pancetta and arugula 10.95

Lobster...market price
wild mushrooms, bacon, farm fresh heirloom egg

Chipotle BBQ Chicken bacon, jalapeno jam, gouda, cheddar 11.95

Shrimp Feta Spinach 11.95
caramelized onions, garlic confit, fontina

Chef's Daily Feature

CHOWDERS & SALADS

New England Clam Chowder mug 6.95

Fish Chowder mug 6.95

Lobster Bisque mug 9.95
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

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

*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.

🍴 can be prepared without gluten

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 🍴

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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 🌿

Jasmine Special steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese 24.95 🌿

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

Lobster Ravioli & Shrimp "Fra Diavlo" spicy plum tomato broth, garlic croustade 25.95

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 garlic leek 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 house sides, with

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

BBQ Ribs & Shrimp 25.95 🌿

Grilled Creekstone 8 oz. Filet Mignon* 34.95 🌿

lemon, parsley, anchovy butter, choice of two house sides

*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
crispy risotto cake 🌿
corn, cucumber, tomato jam

roasted mushrooms 🌿
confit shallots, herb oil, garlic butter
roasted fingerling potatoes,
cauliflower and kale 🌿

🌿 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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