

## APPETIZERS

- Blackened Raw Tuna\* Sashimi** 14.95 🌿  
sesame chili vinaigrette, seaweed salad and wasabi
- Jumbo Shrimp Cocktail** 15.95 🌿
- Sweet and Spicy Ribs** cumin carrot cabbage slaw 10.95
- Steamers** thyme, garlic, white wine 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)
- Warm Spinach and Feta Dip** with whole wheat pita chips 7.95  
or with crabmeat and crab chips 13.95
- Oysters Legal** baked with spinach, cheese and crumbs 16.50
- Fried Pickles** romano peppercorn dressing 2.95
- Bang Bang Cauliflower** kung pao 7.50
- Buffalo Popcorn Shrimp** 11.95 🌿  
avocado, blue cheese, celery hearts

## 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
- Wedge Salad** 9.95 🌿  
blue cheese, bacon, tomatoes and blue cheese 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

\*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 🌿
- Tuna\* Steak** market price 🌿  
cooked medium rare
- Faroe Island Salmon** 26.95 🌿
- Arctic Char** 26.95 🌿
- Rainbow Trout** 19.95 🌿
- Shrimp** 23.95 🌿
- North Atlantic Sea Scallops** market price 🌿  
dry packed
- 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 Faroe Island Salmon almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach 26.95

### 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 28.95 🌿

### Anna's Baked Boston Scrod 22.95 🌿

seasoned crumbs, roasted tomato, jasmine rice, sautéed spinach (cod or haddock depending on landings)

### 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 Alfredo vodka sauce, basil and nut pesto 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

### Scrod (cod or haddock depending on landings) 22.95 🌿

### Sole 28.95 🌿

## 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

grilled asparagus 🌿

pecorino romano

fresh seasonal side salad

quinoa vegetable salad 🌿

calabrian lime dressing, pine nuts

crispy risotto cake 🌿

corn, cucumber, tomato jam

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

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