

STARTERS

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

Smoked Salmon* 13.95 🍴
served chilled with homemade toasted brioche

Jumbo Shrimp Cocktail 15.95 🍴

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

Crispy Montauk Calamari 13.95
• regular 🍴
• spicy 🍴
• Rhode Island style (hot peppers and garlic) 🍴
• Thai style (pineapple and peanuts)

Shrimp Wontons 11.95
steamed or fried with seaweed salad

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

Bang Bang Cauliflower kung pao 7.50

Warm Spinach and Feta Dip
• with whole wheat pita chips 7.95
• with crabmeat and crab chips 13.95

FRESH & PURE

Raw Oysters*...market price 🍴

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

Treasures of the Reef*
small (serves 2-4) 31.95 large (serves 4-8) 57.95
an assortment of freshly shucked and chilled raw shellfish

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

Oysters Legal 15.95
baked with spinach, cheese and crumbs

Fried Oysters chorizo aioli 12.95

Steamers thyme, garlic, white wine 16.95 🍴

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 6.50 bowl 8.95

Lite Clam Chowder cup 6.50 bowl 8.95 🍴

Fish Chowder cup 6.50 bowl 8.95

Lobster Bisque cup 8.50 bowl 12.95
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

LOBSTERS

from crisp, cold North Atlantic waters

Steamed...market price 🍴
corn, cole slaw, broccoli
• 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, steamers, mussels, chouriço, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire)

CRISPY FRIED

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 22.95 🍴
(cod or haddock depending on landings)

Sole 27.95 🍴

CHAR GRILLED

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each
add a skewer of scallops 9.95 🍴 or shrimp 6.95 🍴

Swordfish Steak...market price 🍴

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

Faroe Island Salmon 26.50 🍴

Arctic Char 26.95 🍴

Rainbow Trout 19.95 🍴

Shrimp 23.95 🍴

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

Haddock 24.95 🍴

Grilled Creekstone 8 oz. Filet Mignon* 34.95 🍴
lemon, parsley, anchovy butter

Bone-In Aged 20 oz. Strip Steak* 32.95 🍴
lemon, parsley, anchovy butter

Bone-In Aged 28 oz. Ribeye* 41.95 🍴
lemon, parsley, anchovy butter

Marinated Grilled Chicken 21.95 🍴

*steaks can be undercooked upon request

FLAVORS

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

HOUSE SIDES

a la carte house sides 4.95
brown rice, leeks, garlic 🍴
broccoli 🍴
sautéed spinach 🍴
jasmine rice 🍴
mashed potatoes 🍴
baked potato 🍴

PREMIUM SIDES

a la carte premium sides 6.95
sautéed kale *honey yogurt, roasted peanuts* 🍴
fresh seasonal side salad
seaweed, carrots, daikon & cucumber salad
wasabi sesame dressing
grilled asparagus *pecorino romano*
crispy risotto cake 🍴
corn, cucumber, tomato jam

CLASSICS

Legal’s Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Baked Stuffed Shrimp Casserole 27.95
jumbo shrimp, buttery crabmeat stuffing, broccoli

Shrimp and Garlic 24.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Red Onion Jam Swordfish...market price
jasmine rice, sautéed sherry mushrooms and spinach

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, roasted fingerling potatoes, cauliflower and kale

Grilled Assortment* 28.95 🍴
chef’s choice of three fish, shrimp, scallops, crispy risotto cake, corn, cucumber, tomato jam

Nutty Faroe Island Salmon 26.50
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Anna’s Baked Boston Scrod 22.95 🍴
seasoned crumbs, roasted tomato, spinach, jasmine rice (cod or haddock depending on landings)

Jasmine Special 24.95 🍴
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice)

Cioppino 29.95 🍴
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

Lemon Caper Grey Sole 27.95 🍴
lemon beurre blanc, jasmine rice, sautéed spinach

King Crab Legs 45.95 🍴
steamed or braised with sherry garlic butter, corn, cole slaw, broccoli

Salmon Rice Bowl 17.95
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

Surf & Turf
Creekstone 6 oz. filet*, lemon, parsley, anchovy butter, mashed potatoes and broccoli, with
• Baked Stuffed Shrimp 41.95
• Grilled Shrimp & Scallops 41.95 🍴
• Steamed 1 - 1.25 lb. Lobster 44.95 🍴

🍴 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.

*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.