#### **APPETIZERS** plates to share

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

#### **Hot Lump Crab Dip** 11.95

horseradish, cheddar and cream cheese, seafood chips

# **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

**Kung Pao Chicken Wings** 10.95

# Pure & Fresh SHELLFISH

#### Shellfish Tower\*

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

#### Freshly Shucked Clams\*

six 10.95 / twelve 18.95 littlenecks or cherrystones

#### Freshly Shucked Oysters\*

ask for today's variety

Fried Oysters chorizo aioli 12.95

Steamers (soft shell clams) 16.95 steamed with drawn butter

#### Sautéed Mussels 13..95

1 1/2 pounds with garlic, white wine, crushed red pepper

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

CHAR GRILLED

also available as a table share 15.00

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

Soups & Salads

House Salad 8.50

Lite Clam Chowder cup 6.75 / bowl 9.50

cherry tomato, shaved carrot and sunflower seeds,

creamy romano peppercorn dressing

or tomato balsamic vinaigrette

**Blue Cheese Salad** 8.95

red pears, frisee, endive, walnuts

Classic Caesar Salad 8.50

**Chopped Greek Salad** 9.50

olives, cucumbers, tomatoes, chick peas, feta

New England Clam Chowder cup 6.75 / bowl 9.50

Maryland Cream of Crab Soup cup 6.75 / bowl 9.50

romaine, garlic croutons, shaved romano, creamy dressing

Vine Ripe Tomato & Manouri Cheese Salad 7.50

cucumber, basil, pickled red onion, extra virgin olive oil

HiddenFjord Faroe Island Salmon 26.95

Swordfish Steak...market price

Tuna\* Steak (medium rare)...market price

Snapper 22.95

Rainbow Trout 19.95

**Shrimp** 23.95

North Atlantic Sea Scallops...market price dry packed

Chef's Assortment\* 28.95 chef's choice of three fish (can be cooked medium rare), shrimp and scallops

add a skewer of scallops 9.95 or shrimp 6.95

Grilled 8 oz. Filet Mignon\* 34.95

lemon, parsley, anchovy butter,

Marinated Chicken 21.95

## **FLAVORS**

kung pao sauce

shandong sauce

• lemon, parsley, anchovy butter 🌂

cajun spice 🌂

spinach 🥍

cucumber yogurt sauce

#### • HOUSE SIDES a la carte house sides 5.50

french fries garlic leek brown rice broccoli & cheese

seaweed salad jasmine rice mashed potatoes

cole slaw (1.95)

## PREMIUM SIDES a la carte premium sides 7.50

🕻 bacon braised greens 🦄

crabmeat stuffed baked potato

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

#### CRISPY FRIED

fries and cole slaw

Fish & Chips regular or spicy 19.95

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

#### **CLASSICS**

**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)

Anna's Baked Boston Cod 22.95

seasoned crumbs, roasted tomato, spinach, jasmine rice

**Baked Stuffed Shrimp Casserole** jumbo shrimp, buttery crabmeat stuffing, choice of one house side 27.95

Jasmine Special 24.95

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

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

Salmon Rice Bowl 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

Louisiana Catfish Matrimony sautéed with shrimp and andouille sausage, jasmine rice, seasonal vegetables 17.95

**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

**Legal's Signature Crab Cakes** two jumbo lump crab cakes, mustard sauce, seasonal salad 30.95

**Legal's Signature Crab Cake Combo** 30.95

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

**Nutty HiddenFjord Faroe Island Salmon** 26.95

almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**Snapper Salsa Verde** lump crabmeat, red rice & beans 23.95

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

**Seafood Caserole** 28.95

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

#### LOBSTERS & SURF N' TURF

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

Steamed Lobster...market price

- 1.25 1.50 lb.
- 1.50 1.75 lb.

Baked Stuffed Lobster add 6.00 shrimp & scallop buttery cracker stuffing

BBQ Ribs & Shrimp 24.95

Filet Mignon\* 6 oz. lemon, parsley, anchovy butter

- Shrimp and Scallops 41.95
- Steamed Lobster 44.95
- Crab Cake 41.95

🦥 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.

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