

## Starters great for sharing

**Blackened Tuna\* Sashimi** 10.95 🌿  
sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 15.95 🌿

**Fried Pickles** romano peppercorn dressing 3.95 🌿

**Sweet and Spicy Ribs** 10.95 🌿  
cumin carrot cabbage slaw

**Spicy Tuna Meatballs** 10.00  
freshly ground tuna, romano cheese, calabrian pepper sauce

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

**Mussels Au Gratin** 10.95  
roasted garlic cream, monterey jack cheese,  
herb butter crumbs

**Coconut Shrimp** orange ginger marmalade 13.95 🌿

**Devilish Deviled Eggs** 4.95 🌿  
crispy shallots, blue cheese, bacon

**Thai Roasted Chicken Wings** 10.95 🌿

**Warm Spinach and Feta Dip** 7.95  
with whole wheat pita chips

**Crispy Point Judith Calamari** 12.95 🌿  
regular or Rhode Island style (hot peppers and garlic)

**White Clam Pizza** pancetta and arugula 10.95

**Crab & Pepperoni Pizza** 13.95  
mozzarella, peppadew peppers

**Sriracha Lime Popcorn Shrimp** 11.95 🌿

**Edamame** togarashi or sea salt 4.95 🌿

**Bang Bang Cauliflower** kung pao 7.50

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## Chowders & Salads

**Chowders** mug 6.95  
• New England Clam  
• Rhode Island Red Clam

**Lobster Bisque** mug 9.95

**Big Green Salad** 7.50  
roasted shallot vinaigrette, crispy chick peas

**Red Salad** 8.95  
radicchio, gorgonzola, candied pecans,  
dried cherries, balsamic vinaigrette

**Caesar Salad** 8.50 🌿  
romaine hearts, garlic croutons, shaved romano,  
creamy dressing

**Tortilla, Apple and Goat Cheese** 7.95  
avocado, roasted red peppers, chipotle orange dressing

**Classic Iceberg Wedge** 9.95  
blue cheese, bacon, tomatoes, blue cheese vinaigrette

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🌿 *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.

## Legal 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** 6.00 more

shrimp and scallop buttery cracker stuffing

**New England Lobster Bake**...market price

cup of our famous clam chowder, steamed clams and mussels, grilled chouriço, corn on the cob, steamed 1-1.25 lb. lobster

The costs of sourcing high quality shellfish are currently very high due to supply constraints. We will continue to make these menu items available, but prices will reflect market conditions.

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## Classics

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

**Hoisin Glazed HiddenFjord Faroe Island  
Salmon** 21.95  
hoisin sauce and vegetable pad thai with crushed peanuts

**Seafood Paella** 22.95  
shrimp, calamari, clams, mussels, chicken, and Spanish chorizo  
in a tomato saffron calasparra rice

**Roasted Cod & Olive Meyer Lemon Relish** 22.95 🌿  
jasmine rice, spinach

**Fried Shrimp & Scallops** 26.95 🌿  
tartar sauce, french fries, cole slaw

**Linguini & Clams** 18.95  
pancetta, garlic, white wine

**Bistro Steak Tips** 20.95  
fingerling potatoes, mushrooms, onions, garlic butter

**Blackened Blackberry Tuna Steak**...market price  
blackberry beurre rouge, jasmine rice,  
bacon braised brussels sprouts

**Roasted Half Chicken Caponata** 19.95  
piquillo pepper sauce, eggplant, celery, peppers, golden raisins,  
pine nuts side of fingerling potatoes, mushrooms, onions, garlic butter

**Filet of Sole Francese** 26.95  
romano egg batter, lemon white wine sauce, brown rice pilaf,  
spinach

**Truffled Lobster Mac and Cheese**...market price  
cavatappi, cheddar and fontina cheese sauce, peas

**Tequila Mango Lime Shrimp** 23.95  
saffron rice, mango salsa, Oaxacan mole sauce

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

**Beer Battered Fish and Chips** 19.95 🌿  
tartar sauce, french fries, cole slaw

**Grilled Seafood Antipasto** 24.95  
shrimp, scallops, squid, mussels, olive meyer lemon relish,  
aged cheddar, romaine

## Open Flame Grilled

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

**Swordfish**...market price 🌿

**Yellow Fin Tuna\***...market price 🌿

**Rainbow Trout** 19.95 🌿

**HiddenFjord Faroe Island  
Salmon** 21.95 🌿 ranced at sea

**North Atlantic Sea Scallops**...market price 🌿  
dry packed

**Shrimp** 23.95 🌿

Include a skewer of scallops for 9.95 🌿 or shrimp for 6.95 🌿

### Flavors

cajun spice 🌿

shandong sauce

kung pao

olive meyer lemon relish 🌿

### House Sides

*a la carte house sides 5.50*

sweet potato mashed 🌿

spinach 🌿

onion strings 🌿

brown rice pilaf

jasmine rice 🌿

chef's vegetable 🌿

### Premium Sides

*a la carte house sides 6.95*

sauteed kale 🌿

honey yogurt, roasted peanuts

fingerling potatoes

mushrooms, onions, garlic butter

fresh seasonal side salad

bacon braised brussels sprouts

caesar salad

romaine, garlic croutons, shaved romano, creamy dressing

## Sandwiches *french fries and cole slaw*

**Tuna Burger** 15.95  
freshly ground tuna, spices, roasted red pepper sauce

**Cubano** 12.95  
pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

**Beef Burger Patty Melt** 13.50  
caramelized onions, swiss cheese, toasted rye

**The Lobster Wrap**...market price  
freshly shucked native lobster, avocado, bacon and chipotle  
mayo on grilled flatbread

**Blackened Mahi Mahi Taco** 14.95  
mango salsa, sriracha lime aioli, ham hock braised  
black beans and rice

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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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