

ON THE HALF SHELL

pure, natural and shucked to order

Raw Oysters*...market price 🌿

Raw Clams* all clams 1.95 🌿

- Littlenecks
- Cherrystones

Treasures of the Reef* small 31.95 large 57.95 🌿

freshly shucked raw shellfish

STARTERS

Blackened Raw Tuna “Sashimi” * 15.50 🌿

sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 🌿

Smoked Salmon* 14.95 🌿

mustard sauce, capers, red onion, brioche toast points

Legal’s Signature Crab Cake 17.50

jumbo lump crab, mustard sauce, seasonal salad (*may contain nuts*)

Oysters Legal 16.95

baked with spinach, cheese and crumbs

Sautéed Mussels 14.95 🌿

1 ½ pounds with garlic, white wine, crushed red pepper

Steamers with drawn butter 17.95 🌿

Kung Pao Chicken Wings 11.95

Crispy Calamari 14.95

- regular 🌿
- Rhode Island style (*hot peppers and garlic*) 🌿
- Thai style (*pineapple and peanuts*)

Buffalo Popcorn Shrimp 12.95 🌿

avocado, blue cheese, celery hearts

Hot Lump Crab Dip 13.95

horseradish, cheddar, cream cheese, seafood chips

Bang Bang Cauliflower kung pao sauce 8.50

New England Fried Clams...market price 🌿

dry-packed, whole-bellied, sweet & petite

Shrimp Wontons 11.95

steamed with seaweed salad

SOUPS & SALADS

New England Clam Chowder cup 6.95 bowl 9.95

Lite Clam Chowder cup 6.95 bowl 9.95 🌿

Fish Chowder cup 6.95 bowl 9.95

Lobster Bisque cup 8.95 bowl 12.95

garnished with lobster

Vine Ripe Tomato & Burrata Salad 8.95

arugula, radicchio, pesto vinaigrette

House Salad 8.95 🌿

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Caesar Salad 8.95 🌿

romaine hearts, croutons, shaved pecorino, creamy dressing*

Chopped Greek Salad 9.95 🌿

olives, cucumbers, tomatoes, chickpeas, feta

Market Salad 8.95

seasonal selection (*may contain nuts*)

Top any of the above salads with:

- Grilled Organic Chicken 6.50 *additional* 🌿
- New England Crabmeat 12.00 *additional* 🌿
- Grilled Shrimp 9.00 *additional* 🌿
- Grilled Salmon* 10.00 *additional* 🌿
- Lobster Salad...market price 🌿

CRISPY FRIED

fries and coleslaw

Fish & Chips 20.95 🌿

Shrimp 23.95 🌿

Fisherman’s Platter 29.95 🌿

shrimp, scallops, calamari, clams and whitefish

New England Fried Clams...market price 🌿

dry-packed, whole-bellied, sweet & petite

North Atlantic Sea Scallops...market price 🌿

dry-packed

Haddock 26.95 🌿

CLASSICS

Nutty Salmon* 26.95

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

Shrimp & Garlic 24.95

sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Cioppino 32.95 🌿

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

Legal’s Signature Crab Cake Combo 31.95

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

Red Onion Jam Swordfish...market price 🌿

jasmine rice, sautéed sherry mushrooms, spinach

Anna’s Baked Boston Cod 24.95 🌿

seasoned crumbs, roasted tomato, spinach, jasmine rice

Seafood Casserole 29.95

scallops, shrimp, lobster, whitefish and monterey jack cheese baked with sherry garlic butter, roasted fingerling potatoes, seasonal vegetable

Baked Stuffed Shrimp Casserole 28.95

jumbo shrimp, buttery crabmeat stuffing, broccoli

Lemon Caper Grey Sole 29.95 🌿

lemon beurre blanc, jasmine rice, sautéed spinach

Jasmine Special 24.95 🌿

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

Salmon Rice Bowl* 23.95

garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette substitute:

- Tuna “Sashimi”* 23.95
- Kung Pao Tofu 17.95

OPEN FLAME GRILLED

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

Grilled Assorted* 29.95 🌿

chef’s choice of three fish (*can be cooked medium rare*), shrimp, scallops, mashed potatoes, sautéed spinach

Swordfish Steak...market price 🌿

mashed potatoes, sautéed spinach

Tuna Steak*...market price 🌿

(*cooked medium rare*), jasmine rice, seaweed salad

Rainbow Trout 19.95 🌿

garlic leek brown rice, broccoli

Arctic Char 26.95 🌿

jasmine rice, sautéed spinach

Halibut Steak 32.95 🌿

garlic leek brown rice, broccoli

Salmon* 26.95 🌿

jasmine rice, sautéed spinach

Shrimp 23.95 🌿

garlic leek brown rice, broccoli

North Atlantic Sea Scallops...market price 🌿

dry-packed, garlic leek brown rice, broccoli

Haddock 26.95 🌿

jasmine rice, sautéed spinach

FLAVORS

add a flavor for no additional charge

kung pao sauce

shandong sauce

lemon butter sauce 🌿

herbes de provence butter 🌿

cajun spice 🌿

cucumber yogurt sauce 🌿

SIDES 7.50

sautéed kale 🌿

honey yogurt, roasted peanuts

fresh seasonal side salad (*may contain nuts*)

baked potato 🌿

monterey jack cheese, bacon, sour cream, chives

roasted mushrooms 🌿

confit shallots, herb oil, garlic butter

market vegetable

seasonal preparation

Everything Spiced Tuna*...market price 🌿

(*cooked medium rare*), roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Pan-Seared Boneless Half Chicken 21.95 🌿

mashed potatoes, broccoli, lemon chive butter sauce

Grilled 8 oz. Filet Mignon* 35.95 🌿

(*can be undercooked upon request*), herbes de provence butter, mashed potatoes, broccoli

Steamed Lobsters...market price 🌿

from crisp, cold North Atlantic waters roasted fingerling potatoes, seasonal vegetable

- 1.25-1.50 lb.
- 1.50-1.75 lb.
- 2.00-2.50 lb.

Baked Stuffed Lobster add 8.00 🌿

shrimp & scallop buttery cracker stuffing

Lobster Bake...market price 🌿

chowder, steamers, mussels, chouriço, corn and 1- 1.25 lb lobster

🌿 *can be prepared without gluten*

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.