

APPETIZERS

Blackened Raw Tuna* "Sashimi" 14.95 🌿
pan seared and sliced with sesame chili vinaigrette,
seaweed salad and wasabi

Steamers (soft shell clams) 17.95 🌿
steamed with drawn butter

Jumbo Shrimp Cocktail 16.50 🌿

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

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

Fried Oysters chorizo aioli 12.95

Crispy Point Judith Calamari 13.95

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

Crispy Point Judith Calamari Trio 16.95
regular, Rhode Island style (hot peppers and garlic)
and Thai style (pineapple and peanuts)

Shrimp Wontons 11.95
steamed with seaweed salad

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

Bang Bang Cauliflower kung pao 7.95

Hot Lump Crab Dip 12.95
horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 11.95

CHOWDERS & SALADS

New England Clam Chowder cup 6.95 bowl 9.95

Lite Clam Chowder cup 6.95 bowl 9.95 🌿

Maryland Cream of Crab Soup cup 6.95 bowl 9.95

House Salad 8.50 🌿
cherry tomato, shaved carrot and sunflower seeds, creamy
romano peppercorn dressing or tomato balsamic vinaigrette

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

Spinach Quinoa Salad 8.95 🌿
pear tomatoes, cider dijon vinaigrette

Vine Ripe Tomato & Manouri Cheese Salad 8.50 🌿
cucumber, basil, pickled red onion, white balsamic vinaigrette
also available as a table share 17.00

🌿 can be prepared without gluten

LEGAL LOBSTERS from crisp, cold North Atlantic waters

Steamed 1.25-1.50 lb 36.95 / 1.50-1.75 lb 44.95 / 2.00-2.50 lb 59.95 🌿

Baked Stuffed Lobster add 8.00 🌿
shrimp & scallop buttery cracker stuffing

Lobster Bake 44.95 🌿
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 🌿 **Shrimp** 23.95 🌿

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

**HiddenFjord Faroe Island
Salmon** 26.95 🌿

Rainbow Trout 19.95 🌿

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

Haddock 25.95 🌿

Snapper 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 butter sauce 🌿, cajun spice 🌿, cucumber yogurt sauce 🌿,
bacon shallot brown butter

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

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.

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

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 28.95

Nutty HiddenFjord Faroe Island Salmon 26.95

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

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

Anna's Baked Boston Cod 23.95

seasoned crumbs, roasted tomato, spinach, jasmine rice

Lobster Ravioli & Shrimp "Frá Diavolo" spicy plum tomato broth, garlic croustade 25.95

Grilled Assortment* 28.95

chef's choice of three fish (can be cooked medium rare), shrimp, scallops, choice of two house sides

Louisiana Catfish Matrimony 17.95

sautéed with shrimp and andouille sausage, jasmine rice and seasonal vegetables

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

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

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

Baked Stuffed Shrimp & Filet* 42.95

6 oz. filet, bacon shallot brown butter, choice of two house sides

Grilled Shrimp, Scallops & Filet* 42.95

6 oz. filet, bacon shallot brown butter, choice of two house sides

Steamed 1 - 1.25 lb. Lobster & Filet* 45.95

6 oz. filet, bacon shallot brown butter, choice of two house sides

King Crab Legs steamed or braised with sherry garlic butter 46.95

Grilled 8 oz. Filet Mignon* 35.95

bacon shallot brown butter, choice of two house sides

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

Oysters 21.95

Haddock 25.95

HOUSE SIDES a la carte house sides 5.50

french fries

garlic leek brown rice

broccoli

cole slaw (1.95)

seaweed salad

jasmine rice

mashed potatoes

PREMIUM SIDES a la carte premium sides 7.50

sautéed kale

honey yogurt, roasted peanuts

fresh seasonal side salad

crispy risotto cake

corn, cucumber, tomato jam

roasted mushrooms

confit shallots, herb oil, garlic butter

grilled asparagus

pecorino romano

can be prepared without gluten

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