

## STARTERS

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

**Jumbo Shrimp Cocktail** 15.95 🌿

**Crispy Point Judith Calamari** 12.95  
• regular 🌿  
• Rhode Island style (hot peppers and garlic) 🌿  
• Thai style (pineapple and peanuts)

**Fried Pickles** 2.95 🌿

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

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

**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

**Thai Roasted Chicken Wings** 9.95

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

**Crab Quesadilla** 13.95  
corn relish, avocado cream

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

## PIZZA

**White Clam** pancetta and arugula 10.95

**Crab & Pepperoni** 12.95  
mozzarella, peppadew peppers

**Lobster**...market price  
wild mushrooms, bacon, farm fresh heirloom egg

**Chipotle BBQ Chicken** 11.95  
bacon, jalapeno jam, gouda, cheddar

**Shrimp Feta Spinach** 11.95  
caramelized onions, garlic confit, fontina

**Chef's Daily Feature**

## ON THE HALF SHELL

pure, natural and shucked to order

**Raw Oysters\***...market price 🌿

**Raw Clams\*** all clams 1.95 🌿  
• Littlenecks  
• Cherrystones

**Shellfish Platter\*** small 31.95 large 53.95 🌿  
freshly shucked chilled raw shellfish

**Baked Oysters** 12.95  
spinach, cheese, crumbs, herbsaint

**Fried Oysters** 12.95  
chorizo aioli

**Steamers** 16.95 🌿  
steamed with drawn butter

**Sautéed Mussels** 13.95 🌿  
1 1/2 pounds with garlic, white wine,  
crushed red pepper

## SOUPS & SALADS

**New England Clam Chowder** mug 6.95

**Lobster Bisque** mug 9.95

**Seasonal Salad** 6.95

**Caesar Salad** 8.50 🌿  
romaine hearts, croutons, shaved pecorino,  
creamy dressing\*

**Chopped Greek Salad** 9.50 🌿  
olives, cucumbers, tomatoes, chick peas and feta

**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

*Top any of the above salads with:*

- Grilled Chicken 5.00 additional 🌿
- New England Crabmeat 11.00 additional 🌿
- Grilled Shrimp 9.00 additional 🌿
- Grilled Salmon 10.00 additional 🌿
- Lobster Salad...market price 🌿

**Crabmeat Salad** 18.50 🌿  
avocado, tomato, cucumbers, egg,  
whole grain mustard dressing

## OPEN FLAME GRILL

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

**Yellowfin Tuna\* Steak**...market price 🌿

**HiddenFjord Faroe Island Salmon** 26.95 🌿

**Shrimp** 23.95 🌿

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

**Rainbow Trout** 18.95 🌿

**Swordfish Kabobs** 26.95 🌿

**Steak\* Tips** 18.95 🌿

**Mesquite BBQ Ribs & Shrimp** 25.95

add a skewer of shrimp for 6.95 🌿

### FLAVORS

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

### HOUSE SIDES

a la carte house sides 5.50  
jasmine rice 🌿  
mashed potatoes 🌿  
sautéed spinach 🌿  
seaweed salad  
broccoli 🌿  
french fries 🌿  
cole slaw (1.95) 🌿

### PREMIUM SIDES

a la carte premium sides 7.50  
sautéed kale 🌿  
honey yogurt, roasted peanuts  
quinoa vegetable salad 🌿  
calabrian lime dressing, pine nuts  
grilled asparagus 🌿  
pecorino romano  
crispy risotto cake 🌿  
corn, cucumber, tomato jam  
fresh seasonal side salad

## 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** 30.95  
two jumbo lump crab cakes, mustard sauce,  
seasonal salad

**Everything Spiced Tuna\***...market price 🌿  
(cooked medium rare) roasted red pepper sauce,  
cucumber sauce, jasmine rice, sautéed spinach

**Seafood Casserole** 24.95  
scallops, shrimp, lobster, whitefish and cheese baked  
with sherry garlic butter, choice of one house side

**Shrimp Scampi** 23.95  
sautéed with tomato, scallions and mushrooms,  
tossed with fresh pasta

**Fish in a Bag** 18.95 🌿  
steamed cod, zucchini, artichoke hearts,  
cherry tomato, monterey jack, basil butter

**King Crab Legs** 45.95 🌿  
steamed or braised with sherry garlic butter

**Anna's Baked Boston Scrod** 22.95 🌿  
seasoned crumbs and tomato  
(cod or haddock depending on landings)

**Roasted Half Chicken** 19.95  
mashed sweet potato, chef's vegetable,  
herb chicken jus

**Hoisin Glazed HiddenFjord Faroe Island  
Salmon** 26.95  
hoisin sauce and vegetable pad thai  
with crushed peanuts

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

**Lobster Ravioli "Fra Diavolo"** 25.95  
spicy plum tomato broth, garlic croustade,  
fresh parsley

**Legal Lobsters**...market price 🌿  
from crisp, cold north atlantic waters  
steamed  
• 1.25-1.50 lb.  
• 1.50-1.75 lb.  
• 2.00-2.50 lb.

**Lobster Bake**...market price 🌿  
chowder, steamers, mussels, chouriço,  
corn and 1- 1.25 lb lobster

## CRISPY FRIED

fries and cole slaw

**Fisherman's Platter** 29.95 🌿  
shrimp, scallops, calamari, clams & whitefish

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

**Shrimp** 23.95 🌿

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

**Fish & Chips** 19.95 🌿

**Scrod** 22.95 🌿  
(cod or haddock depending on landings)

## SANDWICHES & TACOS

**Lobster Roll**...market price 🌿  
warm butter poached or traditional with mayo,  
fries and cole slaw

**Crabmeat Roll** fries and cole slaw 18.95 🌿

**Tuna Burger** fries and cole slaw 16.95

**Creekstone Burger\*** fries and cole slaw 13.50 🌿

**Blackened Swordfish Tacos** 16.95  
avocado, pickled cabbage, chipotle mayo,  
ham hock braised black beans and rice

**Chipotle Lime Shrimp Tacos** 15.95  
salsa verde, queso fresco, roasted corn salsa,  
ham hock braised black beans and rice

🌿 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.