

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 13.95
• 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 7.95

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

Sriracha Lime Popcorn Shrimp 11.95 🌿

PIZZA

White Clam pancetta and arugula 10.95

Crab & Pepperoni 12.95
mozzarella, peppadew peppers

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

Lobster Bake...market price
clam sauce, chorizo, corn, fontina

Shrimp Scampi 11.95
soubise, roasted broccoli, tomato, mozzarella, romano, basil, garlic confit

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

Steamers 17.95 🌿
steamed with drawn butter

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

Eating our oysters is like kissing the sea. We buy only the freshest oysters and then we test them for purity at our laboratory in our Quality Control Center.

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.

SOUPS & SALADS

New England Clam Chowder mug 7.50

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

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

Top any of the above salads with:

- Grilled Chicken 6.00 additional 🌿
- New England Crabmeat 12.00 additional 🌿
- Grilled Shrimp 9.00 additional 🌿
- Grilled Salmon 10.00 additional 🌿
- Lobster Salad...market price 🌿

Crabmeat Salad 19.95 🌿
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

FLAVORS

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

HOUSE SIDES

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

PREMIUM SIDES

à la carte premium sides 7.50
sautéed kale 🌿
honey yogurt, roasted peanuts
grilled asparagus 🌿
pecorino
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

Shrimp Fusilli 24.95
sautéed with tomato, mushroom, peas, garlic butter and romano tossed with fresh fusilli pasta

Seafood Au Gratin 24.95 🌿
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

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

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

King Crab Legs 46.95 🌿
steamed or braised with sherry garlic butter

Anna's Baked Boston Cod 23.95 🌿
seasoned crumbs and tomato

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

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 🌿

Cod 23.95 🌿

SANDWICHES & TACOS

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

Crabmeat Roll fries and cole slaw 19.95 🌿

Tuna Burger fries and cole slaw 16.95

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

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.