

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 🌿
thyme, garlic and white wine

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 🌿

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 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 16.50

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.