

Starters great for sharing

Blackened Tuna* Sashimi 10.95 🌱
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 🌱

Fried Pickles romano peppercorn dressing 3.95

Sweet and Spicy Ribs cumin carrot cabbage slaw 10.95

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

Coconut Shrimp orange ginger marmalade 13.95

Sautéed Mussels fennel, pancetta, white wine 12.95 🌱

Devilish Deviled Eggs 3.95 🌱
crispy shallots, blue cheese, bacon

Thai Roasted Chicken Wings 10.95

Warm Spinach and Feta Dip 6.95
with whole wheat pita chips

Crispy Montauk Calamari 11.95 🌱
regular or Rhode Island style (hot peppers and garlic)

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

Edamame togarashi or sea salt 4.95

Bang Bang Cauliflower kung pao 6.95

Pizza

White Clam pancetta and arugula 10.95

Crab & Pepperoni mozzarella, peppadew peppers 13.95

Chicken Margherita 12.95
fresh mozzarella, basil, tomato sauce

Lobster Bake...Market Price
clam sauce, chorizo, corn, fontina

Chef's Daily Feature

Chowders & Salads

Chowders mug 6.95
• New England Clam
• Rhode Island Red Clam

Lobster Bisque mug 9.95

Big Green Salad 7.50
roasted shallot vinaigrette, crispy chick peas

Caesar Salad 7.50 🌱
romaine hearts, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 8.95
olives, cucumbers, tomatoes, chickpeas and feta

Classic Iceberg Wedge 9.95
blue cheese, bacon, tomatoes, blue cheese vinaigrette

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

🌱 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.

Legal Lobsters

from crisp, cold north atlantic waters

Steamed...Market Price

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

Baked Stuffed 6.00 more

shrimp and scallop buttery cracker stuffing

New England Lobster Bake...Market Price

cup of our famous clam chowder, steamed clams and mussels, grilled chouriço, corn on the cob, steamed 1-1.25 lb. lobster

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.

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Char Grilled

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

Swordfish...Market Price 🍴

Yellow Fin Tuna*...Market Price 🍴

Rainbow Trout 18.95 🍴

Faroe Island Salmon 21.95 🍴
ranchered at sea

Shrimp 22.95 🍴

North Atlantic Sea Scallops...Market Price 🍴
dry packed

Include a skewer of scallops for 9.95 🍴
or shrimp for 6.95 🍴

House Sides

sweet potato mashed 🍴
onion strings 🍴
jasmine rice 🍴
spinach 🍴
french fries 🍴
cole slaw (1.95) 🍴
chef's vegetable 🍴
a la carte house sides 4.95

Premium Sides

sauteed kale 🍴
honey yogurt, roasted peanuts
brown rice pilaf
orzo, carrots, red peppers, leeks
smashed persian cucumbers
sesame ginger vinaigrette
grilled asparagus
pecorino romano
fresh seasonal side salad
a la carte premium sides 6.95

Flavors

cajun spice 🍴
shandong sauce
lemon parsley anchovy butter 🍴
kung pao
olive meyer lemon relish

Classic Mains

Hoisin Glazed Faroe Island Salmon 21.95
hoisin sauce and vegetable pad thai with crushed peanuts

Seafood Paella 22.95
shrimp, calamari, clams, mussels, chicken, and Spanish chorizo
in a tomato saffron calasparra rice

Linguini & Clams pancetta, garlic, white wine 18.95

Legal's Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Faroe Island Salmon & Shrimp traditional mole, jicama slaw, jasmine rice 23.95

Anna's Baked Boston Scrod (cod or haddock depending on landings) 22.95 🍴
seasoned crumbs, roasted tomato, sautéed spinach, brown rice pilaf

BBQ Steak Tips* french fries and cole slaw 19.95

Jasmine Special 23.95 🍴
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

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

Seafood Casserole 22.95 🍴
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, broccoli

Lemon Caper Grey Sole 25.95 🍴
jasmine rice, sautéed spinach, fried capers, lemon beurre blanc

Truffled Lobster Mac and Cheese...Market Price
cavatappi, cheddar and fontina cheese sauce, peas

Char Grilled Filet Mignon* 34.95
mashed sweet potato, sautéed spinach, lemon parsley anchovy butter

Everything Spiced Tuna* (cooked medium rare)...Market Price
roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Sandwiches

french fries and cole slaw

Tuna Burger 15.95
freshly ground tuna, spices, roasted red pepper sauce

Cubano 11.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

Lobster Roll warm butter poached or traditional with mayo...Market Price 🍴

Creekstone Burger* (can be undercooked upon request) 12.95 🍴

🍴 *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.
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Crispy Fried

french fries and cole slaw

Fisherman's Platter 26.95 🍴
shrimp, scallops, calamari, clams & whitefish

New England Fried Clams...Market Price 🍴
whole-bellied, sweet & petite, dry packed

Fish & Chips 18.95 🍴

Shrimp 22.95 🍴

North Atlantic Sea Scallops...Market Price 🍴
dry packed

Scrod 22.95 🍴
(cod or haddock depending on landings)