

## APPETIZERS

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

**Steamers** thyme, garlic, white wine 16.95 🌿

**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)

**Shrimp Wontons** 11.95  
steamed with seaweed salad

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

**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

## CHOWDERS & SALADS

**New England Clam Chowder** cup 6.75 bowl 9.50

**Lite Clam Chowder** cup 6.75 bowl 9.50 🌿

**Lobster Bisque** cup 8.50 bowl 12.95  
authentic creamy bisque garnished with lobster

**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

**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

## LEGAL LOBSTERS from crisp, cold North Atlantic waters

**Steamed** 1.25-1.50 lb 34.95 / 1.50-1.75 lb 41.95 / 2.00-2.50 lb 55.95 🌿

**Baked Stuffed Lobster** add 6.00 🌿  
shrimp & scallop buttery cracker stuffing

**Lobster Bake** 41.95 🌿  
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

**Faroe Island Salmon** 26.95 🌿

**Rainbow Trout** 19.95 🌿

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

**Haddock** 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, parsley, anchovy butter 🌿 cajun spice 🌿 cucumber yogurt sauce 🌿

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.

\*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 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 27.95
- Nutty Faroe Island Salmon** almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach 26.95
- Shrimp and Garlic** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 24.95
- Anna's Baked Boston Scrod** 22.95 🌿  
seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (cod or haddock depending on landings)
- Lobster Ravioli "Frá Diavolo"** spicy calabrian pepper sauce, garlic bread, side salad 25.95
- Jasmine Special** steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice) 24.95 🌿
- Hoisin Glazed Faroe Island Salmon** hoisin sauce and vegetable pad thai with crushed peanuts 26.95
- 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\*** 41.95  
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides
- Grilled Shrimp, Scallops & Filet\*** 41.95 🌿  
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides
- Steamed 1 - 1.25 lb. Lobster & Filet\*** 44.95 🌿  
6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides
- King Crab Legs** steamed or braised with sherry garlic butter 45.95 🌿
- Grilled 8 oz. Filet Mignon\*** 34.95 🌿  
lemon, parsley, anchovy butter, choice of two house sides  
\*can be undercooked upon request
- 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
- Scrod** 22.95 🌿  
(cod or haddock depending on landings)

### HOUSE SIDES a la carte house sides 5.50

french fries 🌿	seaweed salad
corn on the cob 🌿	jasmine rice 🌿
garlic leek brown rice 🌿	mashed potatoes 🌿
broccoli 🌿	sautéed spinach 🌿
cole slaw (1.95) 🌿	

### PREMIUM SIDES a la carte premium sides 7.50

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

🌿 can be prepared without gluten

Food Allergies? If you have a food allergy, or specific dietary requirements or preferences, please speak to the owner, manager, chef or your server.

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