

## 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

## STARTERS

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

**Jumbo Shrimp Cocktail** 15.95 🌿

**Shrimp Arancini** 8.95 🌿  
roasted red pepper sauce, romano

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

**Rhode Island Stuffie** 5.95  
baked stuffed clam, herbs, romano

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

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

**Kung Pao Chicken Wings** 10.95

**Crispy Montauk Calamari** 13.95  
• regular 🌿  
• Rhode Island style (*hot peppers and garlic*) 🌿  
• Thai style (*pineapple and peanuts*)

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

**Fennel Garlic Sausage Flatbread** 9.95  
caramelized fennel, panna, fresh ricotta

**Hot Lump Crab Dip** 13.95  
horseradish, cheddar, cream cheese, seafood chips

**Bang Bang Cauliflower** kung pao 7.50

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

**Shrimp Wontons** 11.95  
steamed with seaweed salad

**Nutty Faroe Island Salmon** 26.50  
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**Shrimp Scampi** 24.95  
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

**Cioppino** 29.95 🌿  
lobster, scallops, shrimp, calamari, littlenecks and mussels in a light tomato broth

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

**Grilled Mediterranean Salmon** 26.50  
hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

**Red Onion Jam Swordfish**...market price 🌿  
jasmine rice, sautéed sherry mushrooms and spinach

## SOUPS & SALADS

**New England Clam Chowder** cup 6.50 bowl 8.95

**Lite Clam Chowder** cup 6.50 bowl 8.95

**Fish Chowder** cup 6.50 bowl 8.95

**Lobster Bisque** cup 8.50 bowl 12.95

**Vine Ripe Tomato & Manouri Cheese Salad** 7.50 🌿  
cucumber, basil, pickled red onion, white balsamic vinaigrette

**House Salad** 8.50  
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

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

**Chopped Greek Salad** 8.95 🌿  
olives, cucumbers, tomatoes, chick peas and feta

**Blue Cheese Salad** 8.95  
red pears, frisee, endive, walnuts

*Top any of the above salads with:*

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

## CRISPY FRIED

fries and cole slaw

**Fish & Chips** 19.95 🌿

**Shrimp** 23.95 🌿

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

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

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

**Haddock** 24.95 🌿

## CLASSICS

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

**Seafood Casserole** 28.95  
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

**Baked Stuffed Shrimp Casserole** 27.95  
jumbo shrimp, buttery crabmeat stuffing, broccoli

**Lemon Caper Grey Sole** 27.95 🌿  
lemon beurre blanc, jasmine rice, sautéed spinach

**Lobster Ravioli & Shrimp "Fra Diavolo"** 25.95  
spicy plum tomato broth, garlic croustade

**Salmon Rice Bowl** 17.95  
brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette, substitute:  
• Tuna Sashimi\* 17.95 • Grilled Chicken 16.95  
• Grilled Shrimp 17.95 • Tofu 15.95

## OPEN FLAME GRILL

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

**Assortment\*** 28.95 🌿  
chef's choice of three fish (can be cooked medium rare), shrimp, scallops, mashed potatoes, spinach

**Swordfish Steak**...market price 🌿  
mashed potatoes, sautéed spinach

**Tuna\* Steak**...market price 🌿  
cooked medium rare, jasmine rice, seaweed salad

**Rainbow Trout** 19.95 🌿  
leek garlic brown rice, broccoli

**Faroe Island Salmon** 26.50 🌿  
jasmine rice, sautéed spinach

**Shrimp** 23.95 🌿  
leek garlic brown rice, broccoli

**North Atlantic Sea Scallops**...market price 🌿  
dry packed, brown rice leeks, garlic, broccoli

**Haddock** 24.95 🌿  
jasmine rice, spinach

## FLAVORS

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

## SIDES 6.95

• sautéed kale 🌿  
• honey yogurt, roasted peanuts

• roasted mushrooms 🌿  
• confit shallots, herb oil, garlic butter

• fresh seasonal side salad

• seaweed, carrots, daikon & cucumber salad  
• wasabi sesame dressing

• crispy risotto cake 🌿  
• corn, cucumber, tomato jam

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

**Pan Seared Half Boneless Chicken** 19.95  
roasted brussel sprouts, mashed potato, chive lemon butter sauce

**Grilled Creekstone 8 oz. Filet Mignon\*** 34.95 🌿  
lemon, parsley, anchovy butter, mashed potatoes, broccoli  
\*can be undercooked upon request

**Legal Lobsters**...market price 🌿  
from crisp, cold north atlantic waters  
roasted fingerling potatoes, cauliflower and kale 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

🌿 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.