

STARTERS

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

Steamers steamed with drawn butter 17.95 🌿

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 (*may contain nuts*)

Fried Oysters chorizo aioli 12.95

Crispy 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 7.95

Hot Lump Crab Dip 12.95
horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 11.95

SOUPS & SALADS

New England Clam Chowder cup 6.95 bowl 9.95

Lite Clam Chowder cup 6.95 bowl 9.95 🌿

Lobster Bisque cup 8.95 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 hearts, garlic croutons, shaved romano, creamy dressing

Vine Ripe Tomato & Manouri Cheese Salad 8.50 🌿
cucumber, basil, pickled red onion, arugula,
white balsamic vinaigrette (also available as a table share 17.00)

Market Salad (*may contain nuts*) 8.95
seasonal selection

🌿 *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.

LEGAL LOBSTERS from crisp, cold North Atlantic waters

Steamed 1.25-1.50 lb 36.95 / 1.50-1.75 lb 44.95 / 2.00-2.50 lb 59.95 🌿

Baked Stuffed Lobster add 8.00 🌿
shrimp & scallop buttery cracker stuffing

Lobster Bake 44.95 🌿
cup of clam chowder, steamers, mussels, chouriço, corn on the cob,
steamed 1-1.25 lb. lobster (larger sizes available please inquire)

OPEN FLAME GRILLED

Swordfish Steak market price 🌿 **Shrimp** 23.95 🌿

Tuna Steak* market price 🌿
cooked medium rare

**HiddenFjord Faroe Island
Salmon** 26.95 🌿

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

Haddock 25.95 🌿

Rainbow Trout 19.95 🌿

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 butter sauce 🌿, cajun spice 🌿, cucumber yogurt sauce 🌿,
bacon shallot brown butter 🌿

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.

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CLASSICS

Legal's Signature Crab Cake Combo 30.95

one jumbo lump crab cake, grilled shrimp and scallops mustard sauce, seasonal salad *(may contain nuts)*

Legal's Signature Crab Cakes two jumbo lump crab cakes, mustard sauce, seasonal salad *(may contain nuts)* 30.95

Baked Stuffed Shrimp Casserole jumbo shrimp, buttery crabmeat stuffing, choice of one house side 28.95

Nutty Hidden Fjord Faroe Island Salmon 26.95

almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

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

Anna's Baked Boston Cod 23.95 🌿

seasoned crumbs, roasted tomato, spinach, jasmine rice

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

Jasmine Special steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese *(available with brown rice)* 24.95 🌿

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 22.95 substitute: Tuna "Sashimi"* 22.95 / Kung Pao Tofu 16.95

SURF & TURF

Baked Stuffed Shrimp & Filet* 42.95

6 oz. filet, bacon shallot brown butter, choice of two house sides

Grilled Shrimp, Scallops & Filet* 42.95 🌿

6 oz. filet, bacon shallot brown butter, choice of two house sides

Steamed 1 - 1.25 lb. Lobster & Filet* 45.95 🌿

6 oz. filet, bacon shallot brown butter, choice of two house sides

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

Grilled 8 oz. Filet Mignon* 35.95 🌿

bacon shallot brown 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

Cod 23.95 🌿

HOUSE SIDES a la carte house sides 5.50

french fries 🌿
corn on the cob 🌿
garlic leek brown rice 🌿
broccoli 🌿
cole slaw (1.95) 🌿

seaweed salad
jasmine rice 🌿
mashed potatoes 🌿
sautéed spinach 🌿

PREMIUM SIDES a la carte premium sides 7.50

sautéed kale 🌿
honey yogurt, roasted peanuts
fresh seasonal side salad
(may contain nuts)

roasted mushrooms 🌿
confit shallots, herb oil, garlic butter
market vegetable
seasonal preparation

🌿 can be prepared without gluten

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