

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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