

STARTERS

Blackened Raw Tuna "Sashimi"* 15.50 🌿
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 16.50 🌿

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

Legal's Signature Crab Cake 17.50
jumbo lump crab, mustard sauce, baby lettuce salad with tomato, roasted corn and cider dijon vinaigrette

Crispy Calamari 15.50
• **regular** 🌿
• **Rhode Island style** (*hot peppers and garlic*) 🌿
• **Thai style** (*pineapple and peanuts*)

Shrimp Wontons 12.95
handmade steamed wontons with seaweed salad

Buffalo Popcorn Shrimp 12.95 🌿
avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 8.95

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

Kung Pao Chicken Wings 13.95

PURE & FRESH

SHELLFISH

Treasures of the Reef* small 34.95 large 59.95 🌿
chilled oysters, littleneck clams, shrimp cocktail and lobster

Raw Clams*...market price 🌿
• **Littlenecks**
• **Cherrystones**

Raw Oysters*...market price 🌿
ask for today's variety

Fried Oysters chorizo aioli 13.95

Steamers with drawn butter 18.95 🌿

Steamed Mussels 14.95 🌿
1 ½ pounds with garlic, white wine, crushed red pepper

Eating our oysters is like kissing the sea.
We buy only the freshest oysters
and test them for purity at our laboratory
in our Quality Control Center.

SOUPS & SALADS

New England Clam Chowder cup 7.50 bowl 9.95

Lite Clam Chowder cup 7.50 bowl 9.95 🌿

Chilled Vegetable Gazpacho cup 7.50 bowl 9.95
crispy tortilla strips

Lobster Bisque cup 8.95 bowl 12.95
authentic creamy bisque garnished with lobster

House Salad 8.95 🌿
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Classic Caesar Salad 9.50 🌿
romaine hearts, garlic croutons, shaved romano, creamy dressing

Kale & Roasted Sweet Potato Salad 9.95 🌿
grapes, almonds, ricotta salata, white balsamic dressing

Vine Ripe Tomato & Burrata Salad 9.95 🌿
arugula, radicchio, pesto vinaigrette

OPEN FLAME GRILLED

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

Tuna Steak* (*medium rare*)...market price 🌿
jasmine rice, seaweed salad

Rainbow Trout 21.95 🌿
garlic leek brown rice, buttered beans

Halibut Steak 32.95 🌿
mashed potatoes, buttered beans

8 oz. Filet Mignon* 36.95 🌿
herbes de provence butter, smashed potatoes with lemon garlic yogurt, broccoli

Salmon* garlic leek brown rice, broccoli 27.95 🌿

Shrimp 24.95 🌿
cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

North Atlantic Sea Scallops...market price 🌿
dry-packed, cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

Haddock 26.95 🌿
jasmine rice, sautéed spinach

Swordfish Steak...market price 🌿
mashed potatoes, buttered beans

FLAVORS

add a flavor for no additional charge

• cajun spice 🌿

• kung pao sauce

• romesco sauce

• cucumber yogurt sauce 🌿

• lemon butter sauce 🌿

• herbes de provence butter

CRISPY FRIED

fries and coleslaw

Fisherman's Platter 30.95 🌿
shrimp, scallops, calamari, clams and whitefish

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

Fish & Chips regular or spicy 20.95 🌿

Shrimp 24.95 🌿

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

Cod 24.95 🌿

CLASSICS

Legal's Signature Crab Cakes 31.95
two jumbo lump crab cakes, mustard sauce, baby lettuce salad with quinoa, tomato, roasted corn and cider dijon vinaigrette

Legal's Signature Crab Cake Combo 31.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, baby lettuce salad with quinoa, tomato, roasted corn and cider dijon vinaigrette

Baked Stuffed Shrimp 29.95
jumbo shrimp, buttery crabmeat stuffing, broccoli

Nutty Salmon* 27.95
almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

Shrimp and Garlic 25.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Anna's Baked Boston Cod 24.95 🌿
seasoned crumbs, roasted tomato, jasmine rice, spinach

Jasmine Special 25.95 🌿
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with garlic leek brown rice)

Cioppino 32.95 🌿
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

Everything Tuna*...market price 🌿
grilled medium rare with everything spice mix, roasted red pepper and cucumber sauce, jasmine rice, spinach

Seafood Casserole 29.95 🌿
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, garlic leek brown rice, roasted carrots with romesco sauce

LSF Rice Bowl
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette
substitute: **Tuna "Sashimi"*** 23.95 / **Salmon*** 23.95 / **Kung Pao Tofu** 17.95

King Crab Legs 46.95 🌿
steamed or braised with sherry garlic butter, mashed potatoes, broccoli

Poached Salmon & Shrimp 19.95
rice noodles, shiitake, baby bok choy, ginger lemongrass broth

Pan-Seared Boneless Half Chicken 22.95 🌿
lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

LEGAL LOBSTERS

from crisp, cold north atlantic waters

Steamed Lobsters...market price 🌿
smashed potatoes with lemon garlic yogurt sauce, broccoli
• **1.25-1.50 lb.** / **1.50-1.75 lb.**

Baked Stuffed Lobsters add 9.00 🌿
shrimp and scallop buttery cracker stuffing

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

🌿 *can be prepared without gluten*

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request. *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.