

## APPETIZERS

**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

**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 7.95

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

**Kung Pao Chicken Wings** 11.95

## CHOWDERS & 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, garlic croutons, shaved romano, creamy dressing

**Spinach Quinoa Salad** 8.95 🌿  
pear tomatoes, cider dijon vinaigrette

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

🌿 can be prepared without gluten

## 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)

## CHAR GRILLED

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

**Tuna\* Steak** market price 🌿  
cooked medium rare

**HiddenFjord Faroe Island  
Salmon** 26.95 🌿

**Rainbow Trout** 19.95 🌿

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

**Haddock** 25.95 🌿

**Snapper** 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 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.

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 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 28.95

### Nutty HiddenFjord 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 17.95

substitute: **Tuna Sashimi\*** 17.95 / **Tofu** 15.95 / **Grilled Shrimp** 17.95 / **Grilled Chicken** 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

**Haddock** 25.95 

### 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

crispy risotto cake 

corn, cucumber, tomato jam

roasted mushrooms 

confit shallots, herb oil, garlic butter

grilled asparagus 

pecorino romano

 can be prepared without gluten

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