

## STARTERS

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

**Jumbo Shrimp Cocktail** 15.95 🌱

**Smoked Salmon\*** 14.95 🌱  
mustard sauce, capers, red onion,  
brioche toast points

**Legal's Signature Crab Cake** 17.50  
jumbo lump crab, mustard sauce,  
seasonal salad (*may contain nuts*)

**Oysters Legal** 16.95  
baked with spinach, cheese and crumbs

**Sautéed Mussels** 14.95 🌱  
1 ½ pounds with garlic, white wine,  
crushed red pepper

**Steamers** with drawn butter 17.95 🌱

**Kung Pao Chicken Wings** 11.95

**Crispy Calamari** 14.95  
• **regular** 🌱  
• **Rhode Island style** (*hot peppers and garlic*) 🌱  
• **Thai style** (*pineapple and peanuts*)

**Buffalo Popcorn Shrimp** 12.95 🌱  
avocado, blue cheese, celery hearts

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

**Bang Bang Cauliflower** kung pao sauce 8.50

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

**Shrimp Wontons** 11.95  
steamed with seaweed salad

## PIZZA

**Crab & Pepperoni** 13.95  
mozzarella, peppadew peppers

**White Clam** pancetta and arugula 11.95

**Chipotle BBQ Organic Chicken** 12.95  
bacon, jalapeno jam, gouda, cheddar

**Shrimp Feta Spinach** 12.95  
caramelized onions, garlic confit, fontina

**Chef's Daily Feature**

## SOUPS & SALADS

**New England Clam Chowder** cup 6.95 bowl 9.95

**Lite Clam Chowder** cup 6.95 bowl 9.95 🌱

**Fish Chowder** cup 6.95 bowl 9.95

**Lobster Bisque** cup 8.95 bowl 12.95  
garnished with lobster

**Vine Ripe Tomato & Burrata Salad** 8.95  
arugula, radicchio, pesto vinaigrette

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

**Caesar Salad** 8.95 🌱  
romaine hearts, croutons, shaved pecorino,  
creamy dressing\*

**Chopped Greek Salad** 9.95 🌱  
olives, cucumbers, tomatoes, chickpeas, feta

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

*Top any of the above salads with:*

- **Grilled Organic Chicken** 6.50 *additional* 🌱
- **New England Crabmeat** 12.00 *additional* 🌱
- **Grilled Shrimp** 9.00 *additional* 🌱
- **Grilled Salmon\*** 10.00 *additional* 🌱
- **Lobster Salad**...market price 🌱

## CRISPY FRIED

fries and coleslaw

**Fish & Chips** 20.95 🌱

**Shrimp** 23.95 🌱

**Fisherman's Platter** 29.95 🌱  
shrimp, scallops, calamari, clams and whitefish

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

**North Atlantic Sea Scallops**...market price 🌱  
dry-packed

**Haddock** 26.95 🌱

## CLASSICS

**Nutty Salmon\*** 26.95  
almond-encrusted, sautéed in a lemon caper  
butter sauce, mushroom ravioli, spinach

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

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

**Legal's Signature Crab Cake Combo** 31.95  
one jumbo lump crab cake, grilled shrimp  
and scallops, mustard sauce,  
seasonal salad (*may contain nuts*)

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

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

**Seafood Casserole** 29.95  
scallops, shrimp, lobster, whitefish and monterey  
jack cheese baked with sherry garlic butter,  
roasted fingerling potatoes, seasonal vegetable

**Baked Stuffed Shrimp Casserole** 28.95  
jumbo shrimp, buttery crabmeat stuffing, broccoli

**Lemon Caper Grey Sole** 29.95 🌱  
lemon beurre blanc, jasmine rice, sautéed spinach

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

**Salmon Rice Bowl\*** 23.95  
garlic leek brown rice, kimchi, shiitake,  
seaweed salad, spinach, gochujang sauce  
and sesame vinaigrette  
substitute:

- **Tuna "Sashimi"**\* 23.95
- **Kung Pao Tofu** 17.95

## OPEN FLAME GRILLED

add a skewer of scallops 9.95 🌱 or shrimp 6.95 🌱

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

**Tuna Steak\***...market price 🌱  
(*cooked medium rare*), jasmine rice, seaweed salad

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

**Arctic Char** 26.95 🌱  
jasmine rice, sautéed spinach

**Halibut Steak** 32.95 🌱  
garlic leek brown rice, broccoli

**Salmon\*** 26.95 🌱  
jasmine rice, sautéed spinach

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

**North Atlantic Sea Scallops**...market price 🌱  
dry-packed, garlic leek brown rice, broccoli

**Haddock** 26.95 🌱  
jasmine rice, sautéed spinach

## FLAVORS

add a flavor for no additional charge

kung pao sauce  
shandong sauce  
lemon butter sauce 🌱  
herbes de provence butter 🌱  
cajun spice 🌱  
cucumber yogurt sauce 🌱

## SIDES 7.50

sautéed kale 🌱

*honey yogurt, roasted peanuts*

fresh seasonal side salad (*may contain nuts*)

roasted mushrooms 🌱  
*confit shallots, herb oil, garlic butter*

baked potato 🌱  
*monterey jack cheese, bacon, sour cream, chives*

market vegetable  
*seasonal preparation*

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

**Pan-Seared Boneless Half Chicken** 21.95 🌱  
mashed potatoes, broccoli, lemon chive  
butter sauce

**Grilled 8 oz. Filet Mignon\*** 35.95 🌱  
(*can be undercooked upon request*), herbes de provence  
butter, mashed potatoes, broccoli

**Steamed Lobsters**...market price 🌱  
from crisp, cold North Atlantic waters  
roasted fingerling potatoes, seasonal vegetable  
• **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*

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.