

STARTERS

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

Jumbo Shrimp Cocktail 16.50 🌿

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

Shrimp Wontons 12.95
handmade steamed wontons with sea vegetable salad

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

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

Bang Bang Cauliflower kung pao 8.95

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

Kung Pao Chicken Wings 12.95

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

PURE & FRESH SHELLFISH

Treasures of the Reef* small 34.95 large 59.95 🌿
freshly shucked raw shellfish

Freshly Shucked Clams* 1.95 each 🌿
• Littlenecks
• Cherrystones

Freshly Shucked Oysters* 🌿
ask for today's variety

Fried Oysters chorizo aioli 13.95

Steamers (soft shell clams) 18.95 🌿
with drawn butter

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 🌿

Maryland Cream of Crab Soup cup 7.50 bowl 9.95

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

Classic Caesar Salad 8.95 🌿
romaine hearts, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 9.95 🌿
olives, cucumbers, tomatoes, chickpeas, feta

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

Market Salad 8.95
seasonal selection (may contain nuts)

OPEN FLAME GRILLED

choice of two house sides or opt for two premium sides for 1.95 each
add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

Salmon* 27.95 🌿

Swordfish Steak...market price 🌿

Tuna Steak* (medium rare)...market price 🌿

Snapper 25.95 🌿

Rainbow Trout 20.95 🌿

Shrimp 24.95 🌿

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

Assortment* 29.95 🌿
chef's choice of three fish (can be cooked medium rare), shrimp and scallops

8 oz. Filet Mignon* herbes de provence butter 36.95 🌿

Marinated Organic Chicken 22.95 🌿

FLAVORS

kung pao sauce

shandong sauce

herbes de provence butter 🌿

cajun spice 🌿

cucumber yogurt sauce 🌿

lemon butter sauce 🌿

HOUSE SIDES A LA CARTE 5.50

french fries 🌿

garlic leek brown rice 🌿

broccoli & cheese 🌿

spinach 🌿

seaweed salad

jasmine rice 🌿

mashed sweet potatoes 🌿

coleslaw (1.95) 🌿

PREMIUM SIDES A LA CARTE 7.50

bacon braised greens 🌿

crabmeat stuffed baked potato 🌿

fresh seasonal side salad
(may contain nuts)

market vegetable
seasonal preparation

CLASSICS

Legal's Signature Crab Cakes 31.95
two jumbo lump crab cakes, mustard sauce, seasonal salad (may contain nuts)

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

Seafood Casserole 29.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

Pecan-Crusted Snapper 25.95
bourbon butter sauce, mashed sweet potato, seasonal vegetable

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

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

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

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

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

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

Louisiana Catfish Matrimony 17.95
sautéed with shrimp and andouille sausage, jasmine rice, seasonal vegetables

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

Baked Stuffed Shrimp Casserole jumbo shrimp, buttery crabmeat stuffing, choice of one house side 29.95

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

LOBSTERS & SURF N' TURF

choice of two house sides or opt for two premium sides for 1.95 each

Steamed Lobsters...market price 🌿

- 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)

Surf N' Turf*

6 oz. filet, herbes de provence butter with:

- **Shrimp and Scallops** 42.95 🌿
- **Steamed Lobster** 45.95 🌿
- **Crab Cake** 42.95

🌿 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.