

APPETIZERS plates to share

Blackened Raw Tuna* "Sashimi" 14.95 🌿
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 16.50 🌿

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

Hot Lump Crab Dip 11.95
horseradish, cheddar and cream cheese, seafood chips

Buffalo Popcorn Shrimp 11.95 🌿
avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 7.95

Legal's Signature Crab Cake 16.95
jumbo lump crab, mustard sauce, seasonal salad

Kung Pao Chicken Wings 11.95

PURE & FRESH SHELL-FISH

Shellfish Tower* 🌿
small (serves 2-4) 31.95 / large (serves 4-8) 57.95
an assortment of freshly shucked and chilled raw shellfish

Freshly Shucked Clams* 🌿
six 10.95 / twelve 18.95
littlenecks or cherrystones

Freshly Shucked Oysters* 🌿
ask for today's variety

Fried Oysters chorizo aioli 12.95

Steamers (soft shell clams) 16.95 🌿
steamed with drawn butter

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

SOUPS & SALADS

New England Clam Chowder cup 6.75 / bowl 9.50

Lite Clam Chowder cup 6.75 / bowl 9.50 🌿

Maryland Cream of Crab Soup cup 6.75 / bowl 9.50

House Salad 8.50 🌿
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Spinach Quinoa Salad 8.95 🌿
pear tomatoes, cider dijon vinaigrette

Classic Caesar Salad 8.50 🌿
romaine, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 9.50 🌿
olives, cucumbers, tomatoes, chick peas, feta

Vine Ripe Tomato & Manouri Cheese Salad 7.95 🌿
cucumber, basil, pickled red onion, white balsamic vinaigrette also available as a table share 16.00

CHAR GRILLED

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each

HiddenFjord Faroe Island Salmon 26.95 🌿

Swordfish Steak...market price 🌿

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

Snapper 25.95 🌿

Rainbow Trout 19.95 🌿

Shrimp 23.95 🌿

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

Chef's Assortment* 28.95 🌿
chef's choice of three fish (*can be cooked medium rare*), shrimp and scallops

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

Grilled 8 oz. Filet Mignon* 34.95 🌿

bacon shallot brown butter

Marinated Chicken 21.95 🌿

FLAVORS

kung pao sauce

shandong sauce

bacon shallot brown butter

cajun spice 🌿

cucumber yogurt sauce 🌿

lemon butter sauce 🌿

HOUSE SIDES a la carte house sides 5.50

french fries 🌿

garlic leek brown rice 🌿

broccoli & cheese 🌿

spinach 🌿

seaweed salad

jasmine rice 🌿

mashed sweet potatoes 🌿

cole slaw (1.95) 🌿

PREMIUM SIDES a la carte premium sides 7.50

bacon braised greens 🌿

crabmeat stuffed baked potato 🌿

crispy risotto cake corn, cucumber, tomato jam 🌿

fresh seasonal side salad

roasted mushrooms confit shallots, herb oil, garlic butter 🌿

grilled asparagus pecorino romano 🌿

CLASSICS

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*)

Anna's Baked Boston Cod 23.50 🌿
seasoned crumbs, roasted tomato, spinach, jasmine rice

Baked Stuffed Shrimp Casserole jumbo shrimp, buttery crabmeat stuffing, choice of one house side 27.95

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

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

Salmon Rice Bowl 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

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

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

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

Legal's Signature Crab Cakes two jumbo lump crab cakes, mustard sauce, seasonal salad 30.95

Legal's Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Nutty HiddenFjord Faroe Island Salmon 26.95
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Pecan Crusted Snapper bourbon butter sauce, mashed sweet potato, buttered green beans 25.95

Cioppino lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth 30.95 🌿

Seafood Caserole 28.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

LOBSTERS & SURF N' TURF

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each

Steamed Lobster...market price 🌿

• 1.25 - 1.50 lb.

• 1.50 - 1.75 lb.

Baked Stuffed Lobster add 6.00 🌿
shrimp & scallop buttery cracker stuffing

BBQ Ribs & Shrimp 24.95 🌿

Filet Mignon* 6 oz. bacon shallot brown butter *with*

• **Shrimp and Scallops** 41.95

• **Steamed Lobster** 44.95

• **Crab Cake** 41.95

🌿 *can be prepared without gluten*

*Served raw or undercooked, or contain (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.