

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 Montauk Calamari 13.95 🍴

- regular
- spicy
- Rhode Island style (*hot peppers and garlic*)
- Thai style (*pineapple and peanuts*)

Shrimp Wontons 11.95
steamed or fried with seaweed salad

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

Buffalo Popcorn Shrimp 10.95 🍴
avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 7.50

Warm Spinach and Feta Dip 6.95
with whole wheat pita chips

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

PURE & FRESH SHELLFISH

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 🍴
thyme, garlic, white wine

Sautéed Mussels 12.95 🍴
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 6.50 / bowl 8.95

Lite Clam Chowder 🍴
cup 6.50 / bowl 8.95

Maryland Cream of Crab Soup bowl 8.95

House Salad 7.50 🍴
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Classic Caesar Salad 7.50 🍴
romaine, garlic croutons, shaved romano, creamy dressing

Wedge Salad 9.95 🍴
blue cheese, bacon, tomatoes and blue cheese vinaigrette

CHAR GRILLED

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

Faroe Island Salmon 25.95 🍴

Swordfish Steak...market price 🍴

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

Snapper 22.95 🍴

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 🍴

Twin Filet Mignon* 46.95

Petite Filet Mignon* 28.95

Marinated Chicken 21.95 🍴

FLAVORS

- kung pao sauce
- shandong sauce
- lemon, parsley, anchovy butter 🍴
- cajun spice 🍴
- cucumber yogurt sauce 🍴

HOUSE SIDES a la carte house sides 4.95

- french fries 🍴
- seaweed salad
- brown rice leeks, garlic 🍴
- jasmine rice 🍴
- broccoli & cheese
- mashed potatoes 🍴
- spinach 🍴
- cole slaw (1.95) 🍴

PREMIUM SIDES a la carte premium sides 6.95

- bacon braised greens 🍴
- crabmeat stuffed baked potato 🍴
- crispy risotto cake corn, cucumber, tomato jam 🍴
- grilled asparagus pecorino romano
- quinoa vegetable salad calabrian lime dressing, pine nuts
- fresh seasonal side salad

CRISPY FRIED

fries and cole slaw

Fish & Chips regular or spicy 18.95 🍴

Fisherman’s Platter 29.50 🍴
shrimp, scallops, calamari, clams & whitefish

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

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

Oysters 21.95 🍴

Scrod (cod or haddock depending on landings) 22.95 🍴

Shrimp 23.95 🍴

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 Scrod 22.95 🍴
seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (*cod or haddock depending on landings*)

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

Sesame Tofu Korean Rice Bowl pickled vegetables, shiitake, wakame, jasmine rice, egg yolk* 12.95

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 Faroe Island Salmon 25.95
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Snapper Salsa Verde lump crabmeat, red rice & beans 22.95 🍴

Cioppino lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth 29.95 🍴

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. lemon, parsley, anchovy butter *with*

- Shrimp and Scallops 41.95
- Steamed Lobster 44.95
- Crab Cake 41.95

🍴 can be prepared without gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: Before placing your order, please inform your server if a person in your party has a food allergy.