

## STARTERS

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

**Jumbo Shrimp Cocktail** 15.50 🌿

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

**Crispy Point Judith Calamari** 13.95  
• regular 🌿  
• Rhode Island style (hot peppers and garlic) 🌿  
• Thai style (pineapple and peanuts)

**Buffalo Popcorn Shrimp** 10.95 🌿  
avocado, blue cheese, celery hearts

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

**Clam Cakes** roasted red pepper sauce 7.95

**Bang Bang Cauliflower** kung pao 7.95

**Kung Pao Chicken Wings** 11.95

## IN THE SHELL

**Raw Oysters\***...market price 🌿

**Raw Clams\*** 1.95 each 🌿  
• Littlenecks • Cherrystones

**Raw Shellfish\* Sampler** 13.95 🌿  
2 oysters, 2 littlenecks and 2 shrimp cocktail

**Steamers** steamed with drawn butter 17.95 🌿

**Clams Casino** 12.95  
littleneck clams with butter, red and green peppers, lemon and bacon

**Rhode Island Stuffie** 5.95  
baked stuffed clam, herbs, romano

## MUSSELS

**Sautéed Mussels** 13.95 🌿  
garlic, white wine, crushed red pepper

**Mussels Picatta** lemon, capers, parsley, butter 13.95

**Mussels Fra Diavolo** spicy tomato sauce 13.95

## SOUPS & SALADS

**New England Clam Chowder** cup 6.95 bowl 8.50

**Lite Clam Chowder** cup 6.95 bowl 8.50 🌿

**Rhode Island Red Clam Chowder**  
cup 6.95 bowl 8.50

**Lobster Bisque** cup 8.50 bowl 11.95  
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

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

**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 and feta

**Top any of the above salads with:**

- Grilled Chicken 6.00 *additional* 🌿
- New England Crabmeat 12.00 *additional* 🌿
- Grilled Shrimp 9.00 *additional* 🌿
- Grilled Salmon 10.00 *additional* 🌿

## LOBSTERS

from crisp, cold North Atlantic waters

**Steamed**...market price 🌿  
• 1.25 - 1.50 lb  
• 1.50 - 1.75 lb  
• 2.00 - 2.50 lb

**Baked Stuffed Lobster** add 8.00 🌿  
shrimp & 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)

## CRISPY FRIED

french fries and cole slaw

**Fisherman's Platter** 29.50 🌿  
shrimp, scallops, calamari, clams & whitefish

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

**Fish & Chips** 18.95 🌿

**Shrimp** 22.95 🌿

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

**Haddock** 25.95 🌿

## SANDWICHES

french fries and cole slaw

**Legal's Crab Cake** 17.95  
jumbo lump crab on a bun with mustard sauce

**Lobster Roll**...market price 🌿  
warm butter poached or traditional with mayo

**Crabmeat Roll** 19.95 🌿  
delicate New England crabmeat on a warm buttery bun

**Burger\*** 13.95 🌿  
can be undercooked upon request  
add cheese for 1.00

## LEGAL CLASSICS

**Legal's Signature Crab Cake Combo** 29.95  
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 29.95

**Baked Stuffed Shrimp Casserole** jumbo shrimp, buttery crabmeat stuffing, choice of one house side 28.95

**Swordfish Picatta** lemon, capers, linguini, spinach 19.95

**Nutty HiddenFjord Faroe Island Salmon** 18.95  
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**Shrimp Scampi** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 23.95

**Anna's Baked Boston Cod** 23.95 🌿  
seasoned crumbs, roasted tomato, spinach, jasmine rice

**Seafood Fra' Diavolo** 18.95  
shrimp, scallops, calamari, mussels and littlenecks in a spicy calabrian pepper sauce over linguini

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

**Grilled Sirloin\*** bacon shallot brown butter, mashed potatoes, sautéed spinach 24.95 🌿

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

**Lobster Ravioli & Shrimp "Fra Diavolo"** spicy plum tomato broth, garlic crustade 25.95

**Surf & Turf** Creekstone sirloin steak\*, bacon shallot brown butter, choice of two sides, with Baked Stuffed Shrimp 36.95 / Shrimp and Scallops 36.95 🌿 / Steamed 1-1.25 lb. Lobster 40.95 🌿

**Salmon Rice Bowl** 17.95  
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette  
substitute: **Tuna Sashimi\*** 17.95 / **Tofu** 15.95 / **Grilled Shrimp** 17.95 / **Grilled Chicken** 16.95

## CHAR GRILLED

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

**Swordfish Steak**...market price 🌿

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

**Rainbow Trout** 19.95 🌿

**Shrimp** 22.95 🌿

**Haddock Loin** 25.95 🌿

**HiddenFjord Faroe Island Salmon** 18.95 🌿

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

**Chicken Breast** 21.95 🌿

**Snapper** 25.95 🌿

add a skewer of scallops 9.95 or shrimp 6.95  
selections based on quality and availability

### FLAVORS

kung pao sauce  
shandong sauce  
lemon butter sauce 🌿  
cajun spice 🌿  
cucumber yogurt sauce 🌿  
bacon shallot brown butter

### HOUSE SIDES

*a la carte house sides 4.95*  
onion strings 🌿  
garlic leek brown rice 🌿  
broccoli 🌿  
seaweed salad  
jasmine rice 🌿  
mashed potatoes 🌿  
sautéed spinach 🌿  
cole slaw (1.95) 🌿

### PREMIUM SIDES

*a la carte premium sides 6.50*  
sautéed kale 1.95 🌿  
*honey yogurt, roasted peanuts*  
crispy risotto cake 1.95 🌿  
*corn, cucumber, tomato jam*  
fresh seasonal side salad 1.95  
roasted mushrooms 🌿  
*confit shallots, herb oil, garlic butter*  
grilled asparagus 🌿  
*pecorino romano*

🌿 *can be prepared without gluten*

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 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.