

STARTERS

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

Jumbo Shrimp Cocktail 14.95 🍴

Legal's Signature Crab Cake 16.50
jumbo lump crab, mustard sauce, seasonal salad

Crispy Point Judith Calamari 13.50
• regular 🍴
• Rhode Island style (hot peppers and garlic) 🍴
• Thai style (pineapple and peanuts)

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

Baked Stuffed Artichokes 12.95
shrimp and scallop stuffing

Clam Cakes roasted red pepper sauce 7.95

Bang Bang Cauliflower kung pao 6.50

Warm Spinach and Feta Dip 7.95
whole wheat pita chips

IN THE SHELL

Raw Oysters*...market price 🍴

Raw Clams* six 9.95 twelve 16.95 🍴
• Littlenecks • Cherrystones

Raw Shellfish* Sampler 12.95 🍴
2 oysters, 2 littlenecks and 2 shrimp cocktail

Steamers thyme, garlic and white wine 15.95 🍴

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 11.95 🍴
garlic, white wine, crushed red pepper

Mussels Picatta lemon, capers, parsley, butter 11.95

Mussels Fra Diavolo spicy tomato sauce 11.95

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 26.95

Swordfish Picatta lemon, capers, linguini, spinach 19.95

Nutty 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 Scrod 21.95 🍴
seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (cod or haddock depending on landings)

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 Creekstone Sirloin* lemon, parsley, anchovy 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 Alfredo vodka sauce, basil and nut pesto with side salad and focaccia 24.95

Surf & Turf Creekstone sirloin steak*, lemon, parsley, anchovy butter, choice of two sides, with Baked Stuffed Shrimp 35.95 / Shrimp and Scallops 35.95 🍴 / Steamed 1-1.25 lb. Lobster 39.95 🍴

Salmon Rice Bowl 17.95
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 23.95 🍴

Faroe Island Salmon 18.95 🍴

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

Chicken Breast 21.95 🍴

add a skewer of scallops 9.95 or shrimp 6.95

selections based on quality and availability

FLAVORS

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

HOUSE SIDES

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

PREMIUM SIDES

a la carte premium sides 5.95
sautéed kale 1.95 🍴
honey yogurt, roasted peanuts
quinoa vegetable salad 1.95
calabrian lime dressing, pine nuts
grilled asparagus 1.95
pecorino romano
crispy risotto cake 1.95 🍴
corn, cucumber, tomato jam
fresh seasonal side salad 1.95

SOUPS & SALADS

New England Clam Chowder cup 5.95 bowl 7.95

Lite Clam Chowder cup 5.95 bowl 7.95 🍴

Rhode Island Red Clam Chowder
cup 5.95 bowl 7.95

Lobster Bisque cup 7.95 bowl 11.50
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 7.50
cucumber, basil, pickled red onion, extra virgin olive oil
also available as a table share 15.00

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

Chopped Greek Salad 8.95 🍴
olives, cucumbers, tomatoes, chick peas and feta

Top any of the above salads with:

- Grilled Chicken 5.00 additional 🍴
- New England Crabmeat 10.00 additional 🍴
- Grilled Shrimp 8.00 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 6.00 🍴
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

Scrod 21.95 🍴
(cod or haddock depending on landings)

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 18.50 🍴
delicate New England crabmeat on a warm buttery bun

Creekstone Burger* 12.95 🍴
can be undercooked upon request
add cheese for 1.00

🍴 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.