

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
(*may contain nuts*)

Crispy 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, arugula, white balsamic vinaigrette (also available as a table share 17.00)

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

Chopped Greek Salad 9.50 🌿
olives, cucumbers, tomatoes, chickpeas and feta

Market Salad (*may contain nuts*) 8.95
seasonal selection

Top any of the above salads with:
• **Grilled Organic Chicken** 6.50 *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, chourico, corn on the cob, steamed 1-1.25 lb. lobster
(larger sizes available please inquire)

CRISPY FRIED

french fries and coleslaw

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 coleslaw

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

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

CLASSICS

Legal’s Signature Crab Cake Combo 29.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

Legal’s Signature Crab Cakes 29.95
two jumbo lump crab cakes, mustard sauce, seasonal salad (*may contain nuts*)

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 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* 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 22.95
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette
substitute: **Tuna “Sashimi”*** 22.95 / **Kung Pao Tofu** 16.95

OPEN FLAME 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 🌿

Salmon 18.95 🌿

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

Organic Chicken Breast 22.95 🌿

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 🌿
coleslaw (1.95) 🌿

PREMIUM SIDES

a la carte premium sides 6.50
sautéed kale 1.95 🌿
honey yogurt, roasted peanuts
fresh seasonal side salad 1.95
(*may contain nuts*)
roasted mushrooms 🌿
confit shallots, herb oil, garlic butter
market vegetable
seasonal preparation

🌿 *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.