

STARTERS 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 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 12.95 🌿
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
(*may contain nuts*)

Kung Pao Chicken Wings 11.95

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* 1.95 each 🌿
littlenecks or cherrystones

Freshly Shucked Oysters* 🌿
ask for today’s variety

Fried Oysters chorizo aioli 12.95

Steamers (soft shell clams) 17.95 🌿
steamed with drawn butter

Sautéed Mussels 13.95 🌿
1 1/2 pounds with garlic, white wine, crushed red pepper

SOUPS & SALADS

New England Clam Chowder cup 6.95 / bowl 9.95

Lite Clam Chowder cup 6.95 / bowl 9.95 🌿

Maryland Cream of Crab Soup cup 6.95 / bowl 9.95

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

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

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

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)

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

OPEN FLAME 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* 35.95 🌿
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 🌿

fresh seasonal side salad
(*may contain nuts*)

market vegetable
seasonal preparation

CRISPY FRIED

fries and cole slaw

Fish & Chips regular or spicy 19.95 🌿

Fisherman’s Platter 25.95 🌿
shrimp, scallops, calamari, & whitefish

North Atlantic Sea Scallops...market price
dry packed

Oysters 21.95 🌿

Cod 23.95 🌿

Shrimp 23.95 🌿

CLASSICS

Legal’s Signature Crab Cakes 30.95
two jumbo lump crab cakes, mustard sauce, seasonal salad (*may contain nuts*)

Legal’s Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

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

Pecan Crusted Snapper 25.95
bourbon butter sauce, mashed sweet potato, seasonal vegetable

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

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

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

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

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

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

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

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

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*)

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 8.00 🌿
shrimp & scallop buttery cracker stuffing

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

- Shrimp and Scallops 42.95 🌿
- Steamed Lobster 45.95 🌿
- Crab Cake 42.95

🌿 *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 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.