

## 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 Point Judith 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** 11.95  
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

**Kung Pao Chicken Wings** 11.95

## PURE & FRESH SHELL-FISH

**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 🌿  
steamed with drawn butter

**Sautéed Mussels** 13.95 🌿  
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 6.75 / bowl 9.50

**Lite Clam Chowder** cup 6.75 / bowl 9.50 🌿

**Maryland Cream of Crab Soup** cup 6.75 / bowl 9.50

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

**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, feta

**Vine Ripe Tomato & Manouri Cheese Salad** 7.95 🌿  
cucumber, basil, pickled red onion, white balsamic vinaigrette also available as a table share 16.00

## CHAR 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\*** 34.95 🌿

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 🌿

crispy risotto cake corn, cucumber, tomato jam 🌿

fresh seasonal side salad

roasted mushrooms confit shallots, herb oil, garlic butter 🌿

grilled asparagus pecorino romano 🌿

## 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 Cod** 23.50 🌿  
seasoned crumbs, roasted tomato, spinach, jasmine rice

**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

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

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

**Pecan Crusted Snapper** bourbon butter sauce, mashed sweet potato, buttered green beans 25.95

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

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

## 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. bacon shallot brown butter *with*

• **Shrimp and Scallops** 41.95

• **Steamed Lobster** 44.95

• **Crab Cake** 41.95

🌿 *can be prepared without gluten*

\*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.