



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 7.50


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

Kung Pao Chicken Wings 10.95


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* 
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 
thyme, garlic, white wine


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

MAINS

Legal's Signature Crab Cake 17.95
jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

Anna's Baked Boston Cod 17.95 
seasoned crumbs, roasted tomato, spinach, jasmine rice


Everything Tuna*...market price 
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Bowl of Gumbo spicy andouille sausage and crispy fried okra with jasmine rice
with **Shrimp** 16.95 / **Chicken** 12.95 / **Crab** 18.95

Portuguese Fisherman's Stew saffron tomato broth, chouriço 16.95 


Salmon Rice Bowl 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

Grilled Mediterranean Salmon hummus, cucumber yogurt sauce, orzo, whole wheat pita chips 17.95


Seafood Casserole scallops, shrimp and whitefish baked with cheese and sherry garlic butter 15.95 

SANDWICHES & PO BOYS

fries and cole slaw

Grilled Chicken Sandwich 12.95 
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Tuna Burger 16.95
freshly ground tuna, chili paste, crumbs and spices

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


Crabmeat Roll 18.95 
delicate New England crabmeat on a warm buttery bun


Super Sea Roll 22.95
lobster, shrimp, crab, avocado, bacon, lemon mayo


Crispy Fish Sandwich 13.95 
tartar sauce, lettuce and tomato


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

Burger* 13.50 
can be undercooked upon request
add cheese for 1.00

Catfish Po' Boy 12.95 
crispy fried with shredded lettuce, tomato, chipotle mayo

Shrimp Po' Boy 14.95 
crispy fried with shredded lettuce, tomato, chipotle mayo

Oyster Po' Boy 14.95 
crispy fried with shredded lettuce, tomato, chipotle mayo

add a fried egg to any sandwich 1.00 

TACOS

Blackened Tuna* Tacos 14.95
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

Crispy Fish Tacos 14.95
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice


SOUPS


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

SALADS

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, garlic croutons, shaved romano, creamy dressing

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

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

Blue Cheese Salad 8.95
red pears, frisee, endive, walnuts


Top any of the above salads with:

- Grilled Chicken 5.00 *additional*
- New England Crabmeat 11.00 *additional*
- Grilled Shrimp 9.00 *additional*
- Grilled Salmon 10.00 *additional*

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 (medium rare)...market price 

Faroe Island Salmon 17.95 

Rainbow Trout 16.95 




Shrimp 17.95 

North Atlantic Sea Scallops...market price 
dry packed

Marinated Chicken 21.95 









add a skewer of scallops 9.95 or shrimp 6.95 

FLAVORS

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






HOUSE SIDES

a la carte house sides 5.50

- french fries 
- brown rice leeks, garlic 
- broccoli & cheese 
- spinach 
- seaweed salad 
- jasmine rice 
- mashed 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
- crispy risotto cake corn, cucumber, tomato jam 
- roasted mushrooms confit shallots, herb oil, garlic butter 
- roasted fingerling potatoes, cauliflower and kale 

CRISPY FRIED

fries and cole slaw

Seafood Trio 17.95 
shrimp, white fish, calamari

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

Shrimp 17.95 

North Atlantic Sea Scallops...market price 
dry packed

Haddock 17.95 

Catfish 13.95 

Fish & Chips regular or spicy 16.95 

 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.