

## APPETIZERS

**Blackened Raw Tuna\* Sashimi** 14.95 🌿  
sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 15.95 🌿

**Steamers** steamed with drawn butter 16.95 🌿

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

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

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

**Fried Oysters** chorizo aioli 12.95

**Crispy Point Judith Calamari** 13.95  
• Rhode Island style (hot peppers and garlic) 🌿  
• Thai style (pineapple and peanuts)

**Hot Lump Crab Dip** 11.95  
horseradish, cheddar and cream cheese, seafood chips

**Kung Pao Chicken Wings** 10.95

**Oysters Legal** baked with spinach, cheese and crumbs 16.50 🌿

**Bang Bang Cauliflower** kung pao 7.50

**Buffalo Popcorn Shrimp** 11.95 🌿  
avocado, blue cheese, celery hearts

## PIZZA

**Crab & Pepperoni** mozzarella, peppadew peppers 12.95

**White Clam** pancetta and arugula 10.95

**Lobster**...market price  
wild mushrooms, bacon, farm fresh heirloom egg

**Chipotle BBQ Chicken** bacon, jalapeno jam, gouda, cheddar 11.95

**Shrimp Feta Spinach** 11.95  
caramelized onions, garlic confit, fontina

**Chef's Daily Feature**

## CHOWDERS

**New England Clam Chowder** mug 6.95

**Fish Chowder** mug 6.95

**Lobster Bisque** mug 9.95  
authentic creamy bisque garnished with lobster

🌿 can be prepared without gluten

## LEGAL LOBSTERS from crisp, cold North Atlantic waters

**Steamed** 1.25-1.50 lb 34.95 / 1.50-1.75 lb 41.95 / 2.00-2.50 lb 55.95 🌿

**Baked Stuffed Lobster** add 6.00 🌿  
shrimp & scallop buttery cracker stuffing

**Lobster Bake** 41.95 🌿  
cup of clam chowder, steamers, mussels, chouriço, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire)

## CHAR GRILLED

**HiddenFjord Faroe Island Salmon** 17.95 🌿

**Rainbow Trout** 16.95 🌿

**Shrimp** 17.95 🌿

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

**Haddock** 17.95 🌿

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each

add a flavor for no additional charge - kung pao sauce, shandong sauce, lemon, parsley, anchovy butter 🌿 cajun spice 🌿 cucumber yogurt sauce 🌿

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

### HOUSE SIDES

*a la carte house sides 5.50*

french fries 🌿  
onion strings 🌿  
brown rice leeks, garlic 🌿  
broccoli 🌿  
seaweed salad  
jasmine rice 🌿  
mashed potatoes 🌿  
baked potato 🌿  
cole slaw (1.95) 🌿

### PREMIUM SIDES

*a la carte premium sides 7.50*

sautéed kale honey yogurt, roasted peanuts 🌿  
roasted mushrooms 🌿  
confit shallots, herb oil, garlic butter  
roasted fingerling potatoes, cauliflower and kale 🌿  
crispy risotto cake 🌿  
corn, cucumber, tomato jam

The costs of sourcing high quality shellfish are currently very high due to supply constraints. We will continue to make these menu items available, but prices will reflect market conditions.

\*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.

## LUNCH ENTREES

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

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

**Louisiana Gumbo** shrimp, spicy andouille sausage and crispy fried okra with jasmine rice 16.95

**Jasmine Special** steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese 16.95 🌿

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

**Portuguese Fisherman's Stew** whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth 16.95 🌿

**Everything Spiced Tuna\*** (cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach 17.50 🌿

**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

## SALADS

**House Salad** 8.50 🌿

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

**Blue Cheese Salad** 8.95

red pears, frisee, endive, walnuts

**Classic Caesar Salad** 8.50 🌿

romaine, garlic croutons, shaved romano, creamy dressing

**Chopped Greek Salad** 9.50 🌿

olives, cucumbers, tomatoes, chickpeas 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

**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 🌿

## SANDWICHES french fries and cole slaw

**Legal's Crab Cake** 17.95

jumbo lump crab on a bun with mustard sauce

**Tuna Burger** 16.95

freshly ground tuna, chili paste, crumbs and spices

**Lobster Roll**...market price 🌿

warm butter poached or traditional with mayo

**Grilled Chicken Sandwich** 12.95 🌿

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

**Crabmeat Roll** 18.95 🌿

delicate New England crabmeat on a warm buttery bun

**Salmon Burger** 13.95

fresh ground salmon, roasted red pepper sauce

## CRISPY FRIED french fries and cole slaw

**Seafood Trio** 17.95 🌿

shrimp, whitefish, calamari

**New England Fried Clams**...market price 🌿

whole-bellied, sweet & petite, dry packed

**Fish & Chips** 16.95

regular 🌿 or spicy

**Shrimp** 17.95 🌿

**North Atlantic Sea Scallops**...market price 🌿

dry packed

**Haddock** 17.95 🌿

**Crispy Fish Sandwich** 13.95 🌿

tartar sauce, lettuce and tomato

**Creekstone Burger\*** 13.50 🌿

can be undercooked upon request

add cheese for 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

🌿 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.

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