

## STARTERS

**Blackened Raw Tuna\* “Sashimi”** 14.95 🍴  
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

**Smoked Salmon\*** 13.95 🍴  
served chilled with homemade toasted brioche

**Jumbo Shrimp Cocktail** 15.95 🍴

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

**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

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

**Bang Bang Cauliflower** kung pao 7.50

**Warm Spinach and Feta Dip**  
• with whole wheat pita chips 7.95  
• with crabmeat and crab chips 13.95

## FRESH & PURE

**Raw Oysters\***...market price 🍴

**Raw Clams\*** six 10.95 twelve 18.95 🍴  
• **Littlenecks**  
• **Cherrystones**

**Treasures of the Reef\***  
small (serves 2-4) 31.95 large (serves 4-8) 57.95  
an assortment of freshly shucked and chilled raw shellfish

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

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

**Fried Oysters** chorizo aioli 12.95

**Steamers** thyme, garlic, white wine 16.95 🍴

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

Eating our oysters is like kissing the sea. We buy only the freshest oysters and then we test them for purity at our laboratory in our Quality Control Center.

## SOUPS & SALADS

**New England Clam Chowder** cup 6.75 bowl 9.50

**Lite Clam Chowder** cup 6.75 bowl 9.50 🍴

**Fish Chowder** cup 6.75 bowl 9.50

**Lobster Bisque** cup 8.50 bowl 12.95  
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

**Wedge Salad** 9.95 🍴  
blue cheese, bacon, tomatoes, blue cheese vinaigrette

**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* 🍴

## LUNCH ENTRÉES

**Seafood Casserole** 15.95 🍴  
scallops, shrimp, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

**Legal’s Signature Crab Cake** 17.95  
jumbo lump crab, mustard sauce, seasonal salad, broccoli

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

**Louisiana Gumbo** 15.95  
shrimp, spicy andouille sausage and crispy fried okra with jasmine rice

**Jasmine Special** 16.95 🍴  
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice)

**Anna’s Baked Boston Scrod** 17.95 🍴  
seasoned crumbs, roasted tomato, spinach, jasmine rice (cod or haddock depending on landings)

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

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

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

**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

## LOBSTERS

from crisp, cold North Atlantic waters

**Steamed**...market price 🍴

corn, cole slaw, broccoli

- **1.25 - 1.50 lb**
- **1.50 - 1.75 lb**
- **2.00 - 2.50 lb**

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

## SANDWICHES

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

**Tuna Salad Melt** 10.95 🍴  
pita wrap with pecorino romano and provolone cheese

**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

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

**Crispy Fish Sandwich** 13.95 🍴  
tartar sauce, lettuce and tomato

## CHAR GRILLED

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

**Faroe Island Salmon** 17.95 🍴

**Rainbow Trout** 16.95 🍴

**Shrimp** 17.95 🍴

**North Atlantic Scallops**...market price 🍴

dry packed

**Haddock** 17.95 🍴

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 🍴  
gochujang sauce

### HOUSE SIDES

a la carte house sides 5.50  
brown rice, leeks, garlic 🍴  
broccoli 🍴  
sautéed spinach 🍴  
jasmine rice 🍴  
mashed potatoes 🍴  
baked potato 🍴

### PREMIUM SIDES

a la carte premium sides 7.50  
sautéed kale *honey yogurt, roasted peanuts* 🍴  
fresh seasonal side salad  
seaweed, carrots, daikon & cucumber salad  
*wasabi sesame dressing*  
grilled asparagus *pecorino romano* 🍴  
crispy risotto cake 🍴  
*corn, cucumber, tomato jam*

## CRISPY FRIED

fries and cole slaw

**Shrimp** 17.95 🍴

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

**Scrod** 17.95 🍴  
(cod or haddock depending on landings)

🍴 *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.