APPETIZERS

Blackened Raw Tuna* "Sashimi" 14.95

pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Steamers steamed with drawn butter 16.95

Smoked Salmon* 13.95

served chilled with homemade toasted brioche

Jumbo Shrimp Cocktail 15.95

Sautéed Mussels 13.95

1 1/2 pounds with garlic, white wine, crushed red pepper

New England Fried Clams...market price *\text{whole-bellied, sweet & petite, dry packed}

Legal's Signature Crab Cake 16.95

jumbo lump crab, mustard sauce, seasonal salad

Oysters Legal 16.50 ^

baked with spinach, cheese and crumbs

Fried Oysters chorizo aioli 12.95

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

Hot Lump Crab Dip 11.95

horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 10.95

CHOWDERS

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

acan 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 Premium Sides

a la carte house sides 5.50

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

a la carte premium sides 7.50

sautéed kale honey yogurt, roasted peanuts

fresh seasonal side salad

roasted mushrooms (**)
confit shallots, herb oil, garlic butter

roasted fingerling potatoes, cauliflower and kale

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

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

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 (available with brown rice) 16.95 🤏

Anna's Baked Boston Cod seasoned crumbs, roasted tomato, spinach, jasmine rice 17.95 ⁷⁸

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

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

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 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

acan be prepared without gluten

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park lunch 12.16