# **APPETIZERS**

Blackened Raw Tuna\* "Sashimi" 14.95

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

**Steamers** thyme, garlic, white wine 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 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

an 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**

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 agiun spice cucumber yogurt sauce

add a skewer of scallops 9.95 (\*) or shrimp 6.95 (\*)

#### House Sides Prem

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

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 <sup>(\*\*)</sup>

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** <sup>(3)</sup>

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 <a>^</a>

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 <sup>\*\*</sup> tartar sauce, lettuce and tomato

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#### 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