

APPETIZERS

Blackened Raw Tuna* "Sashimi" 14.95 🌿
pan seared and sliced with sesame chili vinaigrette,
seaweed salad and wasabi

Steamers (soft shell clams) 16.95 🌿
thyme, garlic, white wine

Jumbo Shrimp Cocktail 16.50 🌿

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

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)

Crispy Point Judith Calamari Trio 16.95
regular, Rhode Island style (hot peppers and garlic)
and 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

CHOWDERS

New England Clam Chowder cup 6.50 bowl 8.95

Lite Clam Chowder cup 6.50 bowl 8.95 🌿

Maryland Cream of Crab Soup bowl 8.95

🌿 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

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 🌿
brown rice leeks, garlic 🌿
broccoli 🌿
seaweed salad
jasmine rice 🌿
mashed potatoes 🌿
cole slaw (1.95) 🌿

PREMIUM SIDES

a la carte premium sides 7.50

sautéed kale honey yogurt, roasted peanuts 🌿
grilled asparagus pecorino romano 🌿
fresh seasonal side salad
quinoa vegetable salad 🌿
calabrian lime dressing, pine nuts
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

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

Fried Oysters and Chicken Salad a Philadelphia classic! 12.95

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

Anna's Baked Boston Scrod seasoned crumbs, roasted tomato, spinach, jasmine rice (cod or haddock depending on landings) 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 🌿

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

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

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

Fisherman's Trio 19.95 🌿

shrimp, scallops and clams

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

Scrod 17.95 🌿

(cod or haddock depending on landings)

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

Tuna Salad Melt 10.95 🌿

pita wrap with pecorino romano and provolone cheese

Crabmeat Roll 18.95 🌿

delicate New England crabmeat on a warm buttery bun

Grilled Chicken Sandwich 12.95 🌿

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

Burger* can be undercooked upon request 13.50 🌿

add cheese for 1.00

Crispy Fish Sandwich 13.95 🌿

tartar sauce, lettuce and tomato

🌿 can be prepared without gluten

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server. *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.