

## 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 🌿

steamed with drawn butter

### 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

### 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 🌿

### Maryland Cream of Crab Soup cup 6.75 bowl 9.50

🌿 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 🌿  
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 🌿  
fresh seasonal side salad  
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

**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 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

**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

**Blue Cheese Salad** 8.95

red pears, frisee, endive, walnuts

**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

**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

## 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

**Burger\*** can be undercooked upon request 13.50 🌿

add cheese for 1.00

## TACOS

**Crispy Fish Tacos** 14.95

avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

**Blackened Tuna Tacos** 14.95

avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

🌿 *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.