




## STARTERS

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

**Jumbo Shrimp Cocktail** 15.95 

**Crispy Point Judith Calamari** 12.95  
• regular   
• Rhode Island style (hot peppers and garlic)   
• Thai style (pineapple and peanuts)

**Fried Pickles** 2.95 

**New England Fried Clams**...Market Price   
whole-bellied, sweet & petite, dry packed

**Sweet and Spicy Ribs** 10.95   
cumin carrot cabbage slaw

**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

**Thai Roasted Chicken Wings** 9.95

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

**Crab Quesadilla** 13.95  
corn relish, avocado cream

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

## PIZZA

**White Clam** pancetta and arugula 10.95

**Crab & Pepperoni** 12.95  
mozzarella, peppadew peppers

**Lobster**...Market Price  
wild mushrooms, bacon, farm fresh heirloom egg

**Chipotle BBQ Chicken** 11.95  
bacon, jalapeno jam, gouda, cheddar


**Shrimp Feta Spinach** 11.95  
caramelized onions, garlic confit, fontina


**Chef's Daily Feature**

## ON THE HALF SHELL

pure, natural and shucked to order


**Raw Oysters**\*...Market Price 


**Raw Clams**\* all clams 1.95   
• Littlenecks  
• Cherrystones

**Shellfish Platter**\* small 31.95 large 53.95   
freshly shucked chilled raw shellfish

**Baked Oysters** 12.95  
spinach, cheese, crumbs, herbsaint

**Fried Oysters** 12.95  
chorizo aioli

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


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

## SOUPS & SALADS


**New England Clam Chowder** mug 6.95

**Lobster Bisque** mug 9.95


**Seasonal Salad** 6.95

**Caesar Salad** 8.50   
romaine hearts, croutons, shaved pecorino,  
creamy dressing\*

**Chopped Greek Salad** 9.50   
olives, cucumbers, tomatoes, chick peas 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* 
- Lobster Salad...Market Price 

**Crabmeat Salad** 18.50   
avocado, tomato, cucumbers, egg,  
whole grain mustard dressing


## CLASSICS

**Legal's Signature Crab Cake** 17.95  
jumbo lump crab cake, mustard sauce,  
seasonal salad, choice of one house side

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

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

**Shrimp Scampi** 16.95  
sautéed with tomato, scallions and mushrooms,  
tossed with fresh pasta

**Anna's Baked Boston Scrod** 17.95   
seasoned crumbs and tomato  
(cod or haddock depending on landings)


**Hoisin Glazed Faroe Island Salmon** 18.95  
hoisin sauce and vegetable pad thai  
with crushed peanuts

**Portuguese Fisherman's Stew** 17.95  
clams, fish, shrimp, mussels & chouriço

**Legal Lobsters**   
from crisp, cold north atlantic waters

steamed...Market Price  
• 1.25-1.50 lb.  
• 1.50-1.75 lb.  
• 2.00-2.50 lb.

## OPEN FLAME GRILL

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each  
add a skewer of shrimp for 6.95 

**Rainbow Trout** 16.95 

**Yellowfin Tuna\* Steak**...Market Price 

**North Atlantic Sea Scallops**...Market Price   
dry packed




**Faroe Island Salmon** 18.95 

**Swordfish Kabobs** 20.95 







**Shrimp** 17.95 

**Steak\* Tips** 15.95





### FLAVORS

kung pao sauce  
shandong sauce  
lemon, parsley, anchovy butter   
cajun spice   
cucumber yogurt sauce 

### HOUSE SIDES


a la carte house sides 5.50  
jasmine rice   
mashed potatoes   
sautéed spinach   
seaweed salad  
broccoli   
french fries   
cole slaw (1.95) 

### PREMIUM SIDES

a la carte premium sides 7.50  
sautéed kale   
honey yogurt, roasted peanuts  
quinoa vegetable salad   
calabrian lime dressing, pine nuts  
grilled asparagus   
pecorino romano  
crispy risotto cake   
corn, cucumber, tomato jam  
fresh seasonal side salad


## SANDWICHES & TACOS

**Lobster Roll**...Market Price   
warm butter poached or traditional with mayo,  
fries and cole slaw

**Crabmeat Roll** fries and cole slaw 18.95 

**Tuna Burger** fries and cole slaw 16.50

**Legal's Crab Cake** 17.95  
jumbo lump crab on a bun with mustard sauce,  
fries and cole slaw

**BBQ Chicken** 12.95   
bacon, cheddar, corn salsa, onion strings,  
fries and cole slaw

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

**Creekstone Burger\*** fries and cole slaw 13.50 

**Grilled Salmon Reuben** 13.95   
Russian dressing, gouda and cole slaw,  
fries and cole slaw

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

**Chipotle Lime Shrimp Tacos** 15.95  
salsa verde, queso fresco, roasted corn salsa,  
ham hock braised black beans and rice


## CRISPY FRIED

fries and cole slaw

**Fish & Chips** 16.95 

**Shrimp** 17.95 

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

**New England Clams**...Market Price   
whole-bellied, sweet & petite, dry packed

**North Atlantic Sea Scallops**...Market Price   
dry packed

 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.