




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 
steamed with drawn butter

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 Cod 17.95 
seasoned crumbs and tomato

Hoisin Glazed HiddenFjord 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




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
crispy risotto cake 
corn, cucumber, tomato jam
fresh seasonal side salad


HiddenFjord Faroe Island Salmon 18.95 

Swordfish Kabobs 20.95 

Shrimp 17.95 

Steak* Tips 15.95


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 16.95

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 

Cod 17.95 

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.