

Starters great for sharing

Blackened Tuna* Sashimi 10.95 🌿
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 🌿

Fried Pickles romano peppercorn dressing 3.95 🌿

Sweet and Spicy Ribs 10.95 🌿
cumin carrot cabbage slaw

Spicy Tuna Meatballs 10.00
freshly ground tuna, romano cheese, calabrian pepper sauce

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

Mussels Au Gratin 10.95
roasted garlic cream, monterey jack cheese,
herb butter crumbs

Coconut Shrimp orange ginger marmalade 13.95 🌿

Devilish Deviled Eggs 4.95 🌿
crispy shallots, blue cheese, bacon

Thai Roasted Chicken Wings 10.95 🌿

Warm Spinach and Feta Dip 7.95
with whole wheat pita chips

Crispy Point Judith Calamari 12.95 🌿
regular or Rhode Island style (hot peppers and garlic)

Sriracha Lime Popcorn Shrimp 11.95 🌿

Edamame togarashi or sea salt 4.95 🌿

Bang Bang Cauliflower kung pao 7.50

Pizza

White Clam pancetta and arugula 10.95

Crab & Pepperoni mozzarella, peppadew peppers 13.95

Chicken Margherita 12.95
fresh mozzarella, basil, tomato sauce

Lobster Bake...market price
clam sauce, chorizo, corn, fontina

Chef's Daily Feature

Chowders

Chowders mug 6.95
• New England Clam
• Rhode Island Red Clam

Lobster Bisque mug 9.95

🌿 *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.

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.

Baked Stuffed 6.00 more

shrimp and scallop buttery cracker stuffing

New England Lobster Bake...market price

cup of our famous clam chowder, steamed clams and mussels, grilled chouriço, corn on the cob, steamed 1-1.25 lb. lobster

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.

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Salads

Big Green Salad 7.50
roasted shallot vinaigrette, crispy chick peas

Red Salad 8.95
radicchio, gorgonzola, candied pecans, dried cherries, balsamic vinaigrette

Tortilla, Apple and Goat Cheese 7.95
avocado, roasted red peppers, chipotle orange dressing

Classic Caesar Salad 8.50 🌿
romaine, garlic croutons, shaved romano, creamy dressing

Wedge Salad 9.95
blue cheese, bacon, tomatoes, blue cheese vinaigrette

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 🌿

Lunch Entrees

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

Crabmeat and Avocado 18.50 🌿
avocado, tomato, cucumbers, egg, whole grain mustard dressing

Roasted Cod & Olive Meyer Lemon Relish 17.95 🌿
jasmine rice, spinach

New England Fried Clams...market price 🌿
whole-bellied, sweet & petite, tartar sauce, french fries, coleslaw

Beer Battered Fish and Chips 16.95 🌿
tartar sauce, french fries, cole slaw

Bistro Steak Tips 18.95
fingerling potatoes, mushrooms, onions, garlic butter

Cod & Shrimp Mysore Rasam 17.95
red lentils, tamarind, avocado toast

Grilled Seafood Antipasto 24.95
shrimp, scallops, squid, mussels, olive meyer lemon relish, aged cheddar, romaine

Open Flame Grilled

comes with choice of two house sides or opt for two premium sides for an additional 1.95 each

Rainbow Trout 16.95 🌿

HiddenFjord Faroe Island Salmon ranched at sea 18.95 🌿

Shrimp 17.95 🌿

North Atlantic Sea Scallops dry packed...market price 🌿

Flavors

cajun spice 🌿

shandong sauce

kung pao

olive meyer lemon relish 🌿

House Sides

a la carte house sides 5.50

sweet potato mashed 🌿

onion strings 🌿

jasmine rice 🌿

spinach 🌿

brown rice pilaf

chef's vegetable 🌿

Premium Sides

a la carte house sides 6.95

sauteed kale 🌿
honey yogurt, roasted peanuts

fresh seasonal side salad

fingerling potatoes,
mushrooms, onions, garlic butter

bacon braised brussels sprouts

caesar salad
romaine, garlic croutons, shaved romano, creamy dressing

Sandwiches *french fries and cole slaw*

Grilled Salmon Reuben 13.95 🌿
Russian dressing, gouda and cole slaw on marble rye

Crabmeat Roll 18.95 🌿
delicate New England crabmeat on a warm buttery bun

Tuna Burger 15.95
freshly ground tuna, spices, roasted red pepper sauce

Crispy Buttermilk Fried Chicken Sandwich 12.95
lettuce, tomato, peppadew peppers, ranch dressing

Cubano 12.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

Beef Burger Patty Melt 13.50
caramelized onions, swiss cheese, toasted rye

The Lobster Wrap...market price
freshly shucked native lobster, avocado, bacon and chipotle mayo

Panko Romano Fish Sandwich 13.95
chipotle tartar sauce, pickled red onion

Blackened Mahi Mahi Taco 12.95
mango salsa, sriracha lime aioli, ham hock braised black beans and rice

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Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

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