

## STARTERS

**Blackened Raw Tuna “Sashimi”\*** 15.50 🍴  
sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 16.50 🍴

**New England Fried Clams**...market price 🍴  
dry-packed, whole-bellied, sweet & petite

**Buffalo Popcorn Shrimp** 12.95 🍴  
avocado, blue cheese, celery hearts

**Crispy Calamari** 15.50  
• **regular** 🍴  
• **Rhode Island style** (*hot peppers and garlic*) 🍴  
• **Thai style** (*pineapple and peanuts*)

**Legal’s Signature Crab Cake** 17.50  
jumbo lump crab, mustard sauce, baby lettuce salad with tomato, roasted corn and cider dijon vinaigrette

**Shrimp Wontons** 12.95  
handmade steamed wontons with seaweed salad

**Bang Bang Cauliflower** kung pao 8.95

**Hot Lump Crab Dip** 13.95 🍴  
horseradish, cheddar and cream cheese, seafood chips

**Kung Pao Chicken Wings** 13.95

## SANDWICHES

fries and coleslaw

**Legal’s Crab Cake** 18.50  
jumbo lump crab on a bun with mustard sauce

**Lobster Roll**...market price 🍴  
warm butter poached or traditional with mayo

**Crispy Fish Sandwich** 14.95 🍴  
tartar sauce, lettuce and tomato

**Tuna Burger** 16.95  
chili spiced fresh ground tuna, herb crumbs, roasted red pepper sauce

**Salmon Burger Pita** 14.95  
freshly ground salmon, hummus, cucumber yogurt sauce, lettuce, tomato

**Hamburger\*** 14.95 🍴  
pasture raised (*can be undercooked upon request*)  
add cheese for 1.00

**Grilled Chicken Sandwich** 14.95 🍴  
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

## TACOS

ham hock braised black beans and rice

**Chipotle Lime Shrimp Tacos** 16.95  
salsa verde, queso fresco, roasted corn salsa, ham hock braised black beans and rice

**Crispy Fish Tacos** 16.95  
avocado, pickled cabbage, chipotle mayo

## LEGAL LOBSTERS

from crisp, cold North Atlantic waters

**Steamed Lobsters**...market price 🍴  
smashed potatoes with lemon garlic yogurt sauce, broccoli  
• **1.25-1.50 lb.**  
• **1.50-1.75 lb.**

**Baked Stuffed Lobster** add 9.00 🍴  
shrimp & scallop buttery cracker stuffing

**Lobster Bake**...market price 🍴  
chowder, steamers, mussels, chouriço, corn and 1-1.25 lb lobster

## PURE & FRESH SHELLFISH

**Raw Oysters\***...market price 🍴

**Raw Clams\***...market price 🍴

- Littlenecks
- Cherrystones

**Treasures of the Reef\*** small 34.95 large 59.95 🍴  
chilled oysters, littleneck clams, shrimp cocktail and lobster

**Fried Oysters** chorizo aioli 13.95

**Steamers** with drawn butter 18.95 🍴

**Steamed Mussels** 14.95 🍴  
1 ½ pounds with garlic, white wine, crushed red pepper

Eating our oysters is like kissing the sea. We buy only the freshest oysters and test them for purity at our laboratory in our Quality Control Center.

## OPEN FLAME GRILLED

add a skewer of scallops 9.95 🍴 or shrimp 6.95 🍴

**Rainbow Trout** 18.95 🍴  
garlic leek brown rice, buttered beans

**Salmon\*** 18.95 🍴  
garlic leek brown rice, broccoli

**Shrimp** 18.95 🍴  
cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

**North Atlantic Sea Scallops**...market price 🍴  
dry-packed, cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

**Haddock** 18.95 🍴  
jasmine rice, sautéed spinach

## FLAVORS

- add a flavor for no additional charge
- cajun spice 🍴
- kung pao sauce
- romesco sauce
- cucumber yogurt sauce 🍴
- lemon butter sauce 🍴
- herbes de provence butter

## CLASSICS

**Legal’s Signature Crab Cake** 18.50  
jumbo lump crab, mustard sauce, baby lettuce salad with quinoa, tomato, roasted corn and cider dijon vinaigrette

**Grilled Mediterranean Salmon\*** 18.95  
hummus, cucumber yogurt sauce, cous cous salad, whole wheat pita chips

**Curried Shrimp** 15.95  
pineapple, peanuts and jasmine rice

**Jasmine Special** 17.95 🍴  
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese  
(*available with garlic leek brown rice*)

**Shrimp Dumplings in Ginger Lemongrass Broth** 16.95  
shiitake, baby bok choy

## SOUPS & SALADS

**New England Clam Chowder** cup 7.50 bowl 9.95

**Lite Clam Chowder** cup 7.50 bowl 9.95 🍴

**Chilled Vegetable Gazpacho** cup 7.50 bowl 9.95  
crispy tortilla strips

**Lobster Bisque** cup 8.95 bowl 12.95  
authentic creamy bisque garnished with lobster

**House Salad** 8.95 🍴  
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

**Classic Caesar Salad** 9.50 🍴  
romaine hearts, garlic croutons, shaved romano, creamy dressing

**Chopped Greek Salad** 9.95 🍴  
olives, cucumbers, tomatoes, chickpeas, feta

**Kale & Roasted Sweet Potato Salad** 9.95 🍴  
grapes, almonds, ricotta salata, white balsamic dressing

**Vine Ripe Tomato & Burrata Salad** 9.95 🍴  
arugula, radicchio, pesto vinaigrette

**Top any of the above salads with:**

- **Grilled Chicken** 7.00 *additional* 🍴
- **New England Crabmeat** 14.00 *additional* 🍴
- **Grilled Shrimp** 10.00 *additional* 🍴
- **Grilled Salmon\*** 11.00 *additional* 🍴

## CRISPY FRIED

fries and coleslaw

**Seafood Trio** 18.95 🍴  
shrimp, whitefish, calamari

**New England Fried Clams**...market price 🍴  
dry-packed, whole-bellied, sweet & petite

**Fish & Chips** 17.95 🍴  
regular or spicy

**Shrimp** 18.95 🍴

**North Atlantic Sea Scallops**...market price 🍴  
dry-packed

**Cod** 18.95 🍴

🍴 can be prepared without gluten

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.