

## APPETIZERS

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

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

**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)

**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 

**Lobster Bisque** cup 8.50 bowl 12.95  
authentic creamy bisque garnished with lobster

 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

**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   
corn on the cob   
brown rice leeks, garlic   
broccoli   
seaweed salad   
jasmine rice   
mashed potatoes   
sautéed spinach   
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

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

**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

**Blue Cheese Salad** 8.95

red pears, frisee, endive, walnuts

**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 🌿

## SANDWICHES french fries and cole slaw

**Legal's Crab Cake** 17.95

jumbo lump crab on a bun with mustard sauce

**Lobster Roll**...Market Price 🌿

warm butter poached or traditional with mayo

**Crabmeat Roll** 18.95 🌿

delicate New England crabmeat on a warm buttery bun

**Crispy Fish Sandwich** 13.95 🌿

tartar sauce, lettuce and tomato

**Tuna Burger** 16.95

freshly ground tuna, chili paste, crumbs and spices

## 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** regular 🌿 or spicy 16.95

**Shrimp** 17.95 🌿

**North Atlantic Sea Scallops**...Market Price 🌿

dry packed

**Haddock** 17.95 🌿

**Burger\*** 13.50 🌿

can be undercooked upon request  
add cheese for 1.00

**Grilled Chicken Sandwich** 12.95 🌿

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

## 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

Food Allergies? If you have a food allergy, or specific dietary requirements or preferences, 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. paramus/short hills

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lunch 10.15.16