



APPETIZERS

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

Steamers steamed with drawn butter 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 7.95

Hot Lump Crab Dip 11.95
horseradish, cheddar and cream cheese, seafood chips

Kung Pao Chicken Wings 11.95

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

HiddenFjord Faroe Island Salmon 17.95 




North Atlantic Sea Scallops...market price 
dry packed



Rainbow Trout 16.95 

Shrimp 17.95 









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 butter sauce , cajun spice , cucumber yogurt sauce ,
bacon shallot brown butter

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
grilled asparagus 
pecorino romano
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.

*Served raw or undercooked, or contain (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.

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

Spinach Quinoa Salad 8.95 🌿

pear tomatoes, cider dijon vinaigrette

Vine Ripe Tomato & Manouri Cheese Salad 7.95 🌿

cucumber, basil, pickled red onion, white balsamic vinaigrette
also available as a table share 16.00

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 19.95 🌿

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

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 15.95

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.

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