

## STARTERS

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

**Jumbo Shrimp Cocktail** 15.50 🍴

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

**Crispy Point Judith Calamari** 13.95  
• regular 🍴  
• **Rhode Island style** (hot peppers and garlic) 🍴  
• **Thai style** (pineapple and peanuts)

**Buffalo Popcorn Shrimp** 10.95 🍴  
avocado, blue cheese, celery hearts

**Baked Stuffed Artichokes** 12.95  
shrimp and scallop stuffing

**Clam Cakes** roasted red pepper sauce 7.95

**Bang Bang Cauliflower** kung pao 6.95

**Warm Spinach and Feta Dip** 7.95  
whole wheat pita chips

## IN THE SHELL

**Raw Oysters\***...Market Price 🍴

**Raw Clams\*** six 10.95 twelve 17.95 🍴  
• Littlenecks • Cherrystones

**Raw Shellfish\* Sampler** 12.95 🍴  
2 oysters, 2 littlenecks and 2 shrimp cocktail

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

**Clams Casino** 12.95  
littleneck clams with butter, red and green peppers, lemon and bacon

**Rhode Island Stuffie** 5.95  
baked stuffed clam, herbs, romano

## MUSSELS

**Sautéed Mussels** 12.95 🍴  
garlic, white wine, crushed red pepper

**Mussels Picatta** lemon, capers, parsley, butter 12.95

**Mussels Fra Diavolo** spicy tomato sauce 12.95

## SOUPS & SALADS

**New England Clam Chowder** cup 6.50 bowl 7.95

**Lite Clam Chowder** cup 6.50 bowl 7.95 🍴

**Rhode Island Red Clam Chowder**  
cup 6.50 bowl 7.95

**Lobster Bisque** cup 7.95 bowl 11.50  
authentic creamy bisque garnished with lobster

**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** 8.95 🍴  
olives, cucumbers, tomatoes, chickpeas 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** 10.00 *additional* 🍴
- **Grilled Shrimp** 9.00 *additional* 🍴
- **Grilled Salmon** 10.00 *additional* 🍴

## LEGAL CLASSICS

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

**Seafood Casserole** 15.95  
scallops, shrimp and whitefish baked with cheese and sherry garlic butter, choice of one house side

**Portuguese Fisherman’s Stew** 16.95 🍴  
whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

**Shrimp Scampi** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 17.50

**Anna’s Baked Boston Scrod** 17.95 🍴  
seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (cod or haddock depending on landings)

**Nutty Faroe Island Salmon** 18.95  
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**Everything Spiced Tuna\*** (cooked medium rare) 17.50 🍴  
roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

**Swordfish Picatta** lemon, capers, linguini, spinach 19.95

**Crispy Fish Tacos** 13.95  
avocado, pickled cabbage, pico de gallo, ham hock braised black beans and rice

**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

## CHAR GRILLED

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

**Rainbow Trout** 16.95 🍴

**Faroe Island Salmon** 18.95 🍴

**Shrimp** 17.50 🍴

**Haddock Loin** 17.95 🍴

**North Atlantic Sea Scallops...**Market Price 🍴  
dry packed

add a skewer of scallops 9.95 or shrimp 6.95

selections based on quality and availability

### FLAVORS

kung pao sauce  
shandong sauce  
lemon, parsley, anchovy butter 🍴  
cajun spice 🍴  
cucumber yogurt sauce 🍴

### HOUSE SIDES

*a la carte house sides 4.95*  
onion strings 🍴  
brown rice leeks, garlic 🍴  
broccoli 🍴  
seaweed salad  
jasmine rice 🍴  
mashed potatoes 🍴  
sautéed spinach 🍴  
cole slaw (1.95) 🍴

### PREMIUM SIDES

*a la carte premium sides 6.50*  
sautéed kale 1.95 🍴  
honey yogurt, roasted peanuts  
quinoa vegetable salad 1.95 🍴  
calabrian lime dressing, pine nuts  
grilled asparagus 1.95 🍴  
pecorino romano  
crispy risotto cake 1.95 🍴  
corn, cucumber, tomato jam  
fresh seasonal side salad 1.95

## 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 Lobster** add 6.00 🍴  
shrimp & scallop buttery cracker stuffing

## CRISPY FRIED

french fries and cole slaw

**Fisherman’s Trio** shrimp, scallops and clams 17.95 🍴

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

**Fish & Chips** 16.95 🍴

**Shrimp** 17.50 🍴

**North Atlantic Sea Scallops...**Market Price 🍴  
dry packed

**Scrod** 17.95 🍴  
(cod or haddock depending on landings)

## 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** 18.50 🍴  
delicate New England crabmeat on a warm buttery bun

**Crispy Fish** 12.95  
lettuce, tomato and tartar sauce

**Creekstone Burger\*** 12.95 🍴  
can be undercooked upon request  
add cheese for 1.00

**Grilled Chicken Sandwich** 12.95 🍴  
applewood smoked bacon, jack cheese, lettuce,  
tomato and mayo

🍴 *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.