

## STARTERS

**Blackened Raw Tuna "Sashimi"**\* 15.50 🌿  
sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 15.50 🌿

**Legal's Signature Crab Cake** 17.50  
jumbo lump crab, mustard sauce, seasonal salad (*may contain nuts*)

**Crispy Calamari** 14.95  
• **regular** 🌿  
• **Rhode Island style** (*hot peppers and garlic*) 🌿  
• **Thai style** (*pineapple and peanuts*)

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

**Clam Cakes** roasted red pepper sauce 7.95

**Bang Bang Cauliflower** kung pao 8.95

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

**Kung Pao Chicken Wings** 12.95

## IN THE SHELL

**Raw Oysters**\*...market price 🌿

**Raw Clams**\* 1.95 each 🌿  
• **Little Necks** • **Cherrystones**

**Raw Shellfish Sampler**\* 13.95 🌿  
2 oysters, 2 littlenecks and 2 shrimp cocktail

**Steamers** with drawn butter 18.95 🌿

**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

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

## MUSSELS

**Steamed Mussels** 14.95 🌿  
garlic, white wine, crushed red pepper

**Mussels Picatta** 13.95  
lemon, capers, parsley, butter

**Mussels Fra Diavolo** spicy tomato sauce 13.95

## CLASSICS

**Legal's Signature Crab Cake** 18.50  
jumbo lump crab, mustard sauce, choice of one house side, seasonal salad (*may contain nuts*)

**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 & Garlic** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 17.50

**Anna's Baked Boston Cod** seasoned crumbs, roasted tomato, spinach, jasmine rice 18.95 🌿

**Nutty Salmon**\* 19.95  
almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

**Everything Spiced Tuna**\* (*cooked medium rare*) 17.95 🌿  
roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

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

**Salmon Rice Bowl**\* 17.95  
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette  
substitute: **Tuna "Sashimi"**\* 17.95 / **Kung Pao Tofu** 15.95

## OPEN FLAME GRILLED

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

**Rainbow Trout** 17.95 🌿

**Salmon**\* 19.95 🌿

**Shrimp** 17.50 🌿

**Haddock Loin** 18.95 🌿

**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 butter sauce 🌿  
cajun spice 🌿  
cucumber yogurt sauce 🌿  
herbes de provence butter 🌿

### HOUSE SIDES

*à la carte house sides* 4.95  
onion strings 🌿  
garlic leek brown rice 🌿  
broccoli 🌿  
seaweed salad  
jasmine rice 🌿  
mashed potatoes 🌿  
sautéed spinach 🌿  
coleslaw (1.95) 🌿

### PREMIUM SIDES

*à la carte premium sides* 7.50  
sautéed kale 🌿  
*honey yogurt, roasted peanuts*  
roasted mushrooms 🌿  
*confit shallots, herb oil, garlic butter*  
fresh seasonal side salad  
*(may contain nuts)*  
market vegetable  
*seasonal preparation*

🌿 *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.

## SOUPS & SALADS

**New England Clam Chowder** cup 7.50 bowl 8.50

**Lite Clam Chowder** cup 7.50 bowl 8.50 🌿

**Rhode Island Red Clam Chowder**  
cup 7.50 bowl 8.50

**Lobster Bisque** cup 8.50 bowl 11.95  
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** 8.95 🌿  
romaine hearts, garlic croutons, shaved romano, creamy dressing

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

**Vine Ripe Tomato & Burrata Salad** 8.95  
arugula, radicchio, pesto vinaigrette

**Market Salad** 8.95  
seasonal selection (*may contain nuts*)

**Top any of the above salads with:**  
• **Grilled Organic Chicken** 7.00 *additional* 🌿  
• **New England Crabmeat** 13.00 *additional* 🌿  
• **Grilled Shrimp** 10.00 *additional* 🌿  
• **Grilled Salmon**\* 11.00 *additional* 🌿

## LOBSTERS

from crisp, cold North Atlantic waters

**Steamed Lobsters**...market price 🌿  
• 1.25-1.50 lb  
• 1.50-1.75 lb  
• 2.00-2.50 lb

**Baked Stuffed Lobsters** add 9.00 🌿  
shrimp and scallop buttery cracker stuffing

## CRISPY FRIED

fries and coleslaw

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

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

**Fish & Chips** 17.95 🌿

**Shrimp** 18.95 🌿

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

**Haddock** 18.95 🌿

## 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

**Crabmeat Roll** 21.95 🌿  
delicate New England crabmeat on a warm buttery bun

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

**Hamburger**\* 14.95 🌿  
*(can be undercooked upon request)*  
add cheese for 1.00

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

## TACOS

ham hock braised black beans and rice

**Blackened Tuna Tacos**\* 16.95  
avocado, pickled cabbage, chipotle mayo

**Crispy Fish Tacos** 16.95  
avocado, pickled cabbage, pico de gallo