

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
(*may contain nuts*)

Crispy 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

Clam Cakes roasted red pepper sauce 7.95

Bang Bang Cauliflower kung pao 7.95

Hot Lump Crab Dip 12.95
horseradish, cheddar, cream cheese, seafood chips

Kung Pao Chicken Wings 11.95

IN THE SHELL

Raw Oysters*...market price 🌿

Raw Clams* 1.95 each 🌿
• **Littlenecks** • **Cherrystones**

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

Steamers steamed with drawn butter 17.95 🌿

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 13.95 🌿
garlic, white wine, crushed red pepper

Mussels Picatta lemon, capers, parsley, butter 13.95

Mussels Fra Diavolo spicy tomato sauce 13.95

CLASSICS

Legal’s Signature Crab Cake 17.95
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 Scampi sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 17.50

Anna’s Baked Boston Cod 17.95 🌿
seasoned crumbs, roasted tomato, spinach, jasmine rice

Nutty Salmon 18.95
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
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

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

Rainbow Trout 16.95 🌿

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

HOUSE SIDES

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

PREMIUM SIDES

a la carte premium sides 6.50
sautéed kale 1.95 🌿
honey yogurt, roasted peanuts
roasted mushrooms 1.95 🌿
confit shallots, herb oil, garlic butter
fresh seasonal side salad 1.95
(may contain nuts)
market vegetable
seasonal preparation

SOUPS & SALADS

New England Clam Chowder cup 6.95 bowl 8.50

Lite Clam Chowder cup 6.95 bowl 8.50 🌿

Rhode Island Red Clam Chowder
cup 6.95 bowl 8.50

Lobster Bisque cup 8.50 bowl 11.95
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 hearts, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 9.50 🌿
olives, cucumbers, tomatoes, chickpeas and feta

Vine Ripe Tomato & Manouri Cheese Salad 8.50 🌿
cucumber, basil, pickled red onion, arugula, white balsamic vinaigrette (also available as a table share 17.00)

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

Top any of the above salads with:

- **Grilled Organic Chicken** 6.50 *additional* 🌿
- **New England Crabmeat** 12.00 *additional* 🌿
- **Grilled Shrimp** 9.00 *additional* 🌿
- **Grilled Salmon** 10.00 *additional* 🌿

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 8.00 🌿
shrimp & scallop buttery cracker stuffing

CRISPY FRIED

french fries and cole slaw

Seafood Trio shrimp, whitefish, calamari 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

Haddock 17.95 🌿

SANDWICHES

french fries and coleslaw

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 12.95
lettuce, tomato and tartar sauce

Hamburger* 13.95 🌿
can be undercooked upon request
add cheese for 1.00

Grilled Organic Chicken Sandwich 13.95 🌿
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

TACOS

Blackened Tuna Tacos* 15.95
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

Crispy Fish Tacos 15.95
avocado, pickled cabbage, pico de gallo, ham hock braised black beans and rice

🌿 *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.