

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

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

Kung Pao Chicken Wings 10.95

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

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 Cod 17.95 
seasoned crumbs, roasted tomato, spinach, jasmine rice

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

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 

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
roasted mushrooms 
confit shallots, herb oil, garlic butter
roasted fingerling potatoes,
cauliflower and kale 
crispy risotto cake 1.95 
corn, cucumber, tomato jam
fresh seasonal side salad 1.95

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

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 10.00 *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 6.00 
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 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

TACOS

Blackened Tuna Tacos 14.95
avocado, pickled cabbage, chipotle mayo, ham hock braised
black beans and rice

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

 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.