

SALADS

House Salad 7.95

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Wedge Salad 9.95

blue cheese, bacon, tomatoes, blue cheese vinaigrette

Classic Caesar Salad 7.95

romaine, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 8.95

olives, cucumbers, tomatoes, chick peas and feta

Top any of the above salads with:

- **Grilled Chicken** 5.00 *additional*
- **New England Crabmeat** 10.00 *additional*
- **Grilled Shrimp** 8.00 *additional*
- **Grilled Salmon** 10.00 *additional*

SANDWICHES

french fries, 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 12.50

lettuce, tomato and tartar sauce

Creekstone Burger* 11.95

can be undercooked upon request

add cheese for 1.00

Grilled Chicken Sandwich 11.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

LUNCH CLASSICS

Legal's Signature Crab Cake 17.95

jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

Seafood Casserole 15.95

scallops, shrimp and whitefish baked with cheese and sherry garlic butter or cream sauce, choice of one house side

Portuguese Fisherman's Stew 16.50

whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

Shrimp Scampi 17.50

sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

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 Piccata lemon, capers, linguini, spinach 19.95

Crispy Fish Tacos 13.95

avocado, pickled cabbage, pico de gallo, ham hock braised black beans and rice

LUNCH CRISPY FRIED french fries & cole slaw

Fisherman's Trio shrimp, scallops and clams 17.95

New England Fried 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 (cod or haddock depending on landings) 17.95

LUNCH 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

HOUSE SIDES

onion strings
brown rice, leeks, garlic
broccoli
seaweed salad
jasmine rice
mashed potatoes
sautéed spinach
cole slaw (1.95)

a la carte house sides 4.50

PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts
quinoa vegetable salad calabrian lime dressing, pine nuts
grilled asparagus pecorino romano
crispy risotto cake corn, cucumber, tomato jam
fresh seasonal side salad

a la carte premium sides 6.95

FLAVORS

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



If it isn't fresh, it isn't Legal! ®

TAKE-OUT MENU

Enjoy your take-out order.

I am confident you will be completely satisfied.

We're angling for your thoughts -
Give us a call and speak to any of our
Managers with your feedback.

Thank you!

Warwick
2099 Post Road
Warwick, RI 02886

Phone: 401-732-3663

Fax: 401-739-8727

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

Prices subject to change.

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

STARTERS

Jumbo Shrimp Cocktail 14.95

Legal’s Signature Crab Cake 16.50
jumbo lump crab, mustard sauce, seasonal salad

Crispy Point Judith Calamari 12.95

- regular
- **Rhode Island style** (hot peppers and garlic)
- **Thai style** (pineapple and peanuts)

Buffalo Popcorn Shrimp 9.95
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 5.95

Warm Spinach and Feta Dip 6.95
whole wheat pita chips

IN THE SHELL

Steamers thyme, garlic and white wine 14.95

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

Sautéed Mussels 11.95
garlic, white wine, crushed red pepper

Mussels Picatta lemon, capers, parsley, butter 11.95

Mussels Fra Diavolo spicy tomato sauce 11.95

SOUPS

New England Clam Chowder cup 5.25 bowl 7.50

Lite Clam Chowder cup 5.25 bowl 7.50

Rhode Island Red Clam Chowder
cup 5.25 bowl 7.50

Lobster Bisque cup 7.50 bowl 11.50
authentic creamy bisque garnished with lobster

LEGAL CLASSICS

Legal’s Signature Crab Cake Combo 29.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Legal’s Signature Crab Cakes 29.95
two jumbo lump crab cakes, mustard sauce, seasonal salad

Baked Stuffed Shrimp Casserole 25.95
jumbo shrimp, buttery crabmeat stuffing, choice of one house side

Swordfish Picatta lemon, capers, linguini, spinach 19.95

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

Shrimp Scampi 22.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Anna’s Baked Boston Scrod 21.95
seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (cod or haddock depending on landings)

Seafood Fra’ Diavolo 18.95
shrimp, scallops, calamari, mussels and littlenecks in a spicy calabrian pepper sauce over linguini

Cioppino 29.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

Grilled Creekstone Sirloin* 24.95
lemon, parsley, anchovy butter, mashed potatoes, sautéed spinach

Seafood Casserole 28.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter or cream sauce, choice of one house side

Lobster Ravioli Alfredo 24.95
vodka sauce, basil and nut pesto with side salad and focaccia

Surf & Turf Creekstone sirloin steak*, choice of two sides, *with*

- **Baked Stuffed Shrimp** 35.95
- **Shrimp and Scallops** 35.95
- **Steamed 1-1.25 lb. Lobster** 39.95

Salmon Rice Bowl 17.95
brown rice, kimchi, shiitake, seaweed salad, spinach, gouchujang sauce and sesame vinaigrette, substitute:

- **Tuna Sashimi*** 17.95
- **Tofu** 15.95
- **Grilled Shrimp** 17.95
- **Crispy Fried Chicken** 16.95

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

LEGAL 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**

Lobster Bake...market price
cup of clam chowder, steamers, mussels, chouriço, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire)

Baked Stuffed Lobster add 6.00
shrimp and scallop buttery cracker stuffing

CRISPY FRIED
french fries & cole slaw

Fisherman’s Platter 29.50
shrimp, scallops, calamari, clams & whitefish

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

Fish & Chips 18.95

Shrimp 22.95

North Atlantic Sea Scallops...market price
dry packed

Scrod 21.95
(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

Creekstone Burger* 11.95
can be undercooked upon request
add cheese for 1.00

*Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your chances for a foodborne illness. More information for alternative choices is available upon request.

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

Swordfish Steak...market price

Tuna* Steak...market price
cooked medium rare

Rainbow Trout 19.95

Shrimp 22.95

Haddock Loin 23.95

Faroe Island Salmon 18.95

North Atlantic Sea Scallops...market price
dry packed

Chicken Breast 21.95

add a skewer of scallops 9.95 or shrimp 6.95

selections based on quality and availability

HOUSE SIDES

onion strings
brown rice, leeks, garlic
broccoli
seaweed salad
jasmine rice
mashed potatoes
sautéed spinach
cole slaw (1.95)

a la carte house sides 4.50

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sautéed kale honey yogurt, roasted peanuts
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FLAVORS

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lemon, parsley, anchovy butter cajun spice
cucumber yogurt sauce