

## ON THE HALF SHELL

pure, natural and shucked to order

**Raw Oysters\***...market price 🍷

**Raw Littleneck Clams\***...market price 🍷

**Treasures of the Reef\*** 34.95 🍷

chilled oysters, littleneck clams, shrimp cocktail and lobster

## STARTERS

**Blackened Raw Tuna "Sashimi"\*** 15.50 🍷

sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 16.50 🍷

**Steamed Mussels** 14.95 🍷

1 ½ pounds with garlic, white wine, crushed red pepper

**New England Fried Clams**...market price 🍷

dry-packed, whole-bellied, sweet & petite

**Legal's Signature Crab Cake** 17.50

jumbo lump crab, mustard sauce, baby lettuce salad with apples, raisins, walnuts and cider dijon vinaigrette

**Fried Oysters** chorizo aioli 13.95

**Crispy Calamari** 15.50 🍷

regular or Rhode Island style (*hot peppers and garlic*) 🍷

**Shrimp Wontons** 12.95

handmade steamed wontons with seaweed salad

**Buffalo Popcorn Shrimp** 12.95 🍷

avocado, blue cheese, celery hearts

**Bang Bang Cauliflower** kung pao 8.95

**Hot Lump Crab Dip** 13.95 🍷

horseradish, cheddar and cream cheese, seafood chips

## CRISPY FRIED

**Fisherman's Platter** 26.95 🍷

shrimp, scallops, calamari and whitefish

**Shrimp** 24.95 🍷

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

**Oysters** 21.95 🍷

**Fish & Chips** 20.95 🍷

**Legal's Signature Crab Cakes** 31.95

mustard sauce, baby lettuce salad with farro, apples, raisins, walnuts and cider dijon vinaigrette

- Dinner: 2 jumbo lump crab cakes
- Combo: 1 jumbo lump crab cake, grilled shrimp and scallops

**Nutty Salmon\*** 27.95

almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

**Shrimp and Garlic** 25.95

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

**Pan-Seared Boneless Half Chicken** 22.95 🍷

lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

**New England Fried Clams**...market price 🍷

dry-packed, whole-bellied, sweet & petite

**Cioppino** 32.95 🍷

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

🍷 *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 9.95

**Lite Clam Chowder** cup 7.50 bowl 9.95 🍷

**Maryland Cream of Crab Soup** cup 7.50 bowl 9.95

**House Salad** 8.95 🍷

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

**Chopped Greek Salad** 9.95 🍷

olives, cucumbers, tomatoes, chickpeas, feta

**Classic Caesar Salad** 9.50 🍷

romaine hearts, garlic croutons, shaved romano, creamy dressing

**Lemon Kale Salad** 9.95

apples, roasted sweet potatoes, pepitas, ricotta salata

## OPEN FLAME GRILLED

add a skewer of scallops 9.95 🍷 or shrimp 6.95 🍷

**Salmon\*** 27.95 🍷

farro & roasted mushrooms, sherry vinaigrette, butternut squash

**Tuna Steak\*** (*cooked medium rare*)...market price 🍷

cheddar jalapeño polenta, roasted brussels sprouts with miso butter

**Rainbow Trout** 21.95 🍷

mashed potatoes, herb roasted mushrooms

**Shrimp** 24.95 🍷

garlic leek brown rice, butternut squash

**Filet Mignon\*** 8 oz. 36.95 🍷

(*can be undercooked upon request*), herbes de provence butter, smashed potatoes with lemon garlic yogurt, herb roasted mushrooms

**North Atlantic Sea Scallops**...market price 🍷

dry-packed, farro & roasted mushrooms, sherry vinaigrette, roasted brussels sprouts with miso butter

add a flavor for no additional charge:

- kung pao sauce, romesco sauce,
- lemon butter sauce 🍷, cajun spice 🍷,
- herbes de provence butter 🍷,
- shandong sauce, cucumber yogurt sauce 🍷

## CLASSICS

**Everything Tuna\***...market price 🍷

(*cooked medium rare*) roasted red pepper sauce, cucumber sauce, farro & roasted mushrooms, sherry vinaigrette, spinach

**Anna's Baked Boston Cod** 24.95 🍷

seasoned crumbs, roasted tomato, jasmine rice, butternut squash

**Seafood Casserole** 29.95

scallops, shrimp, lobster, whitefish and monterey jack cheese baked with sherry garlic butter, garlic leek brown rice, roasted carrots with romesco sauce

**LSF Rice Bowl**

garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette

**Salmon\*** 23.95 / **Tuna "Sashimi"\*** 23.95 / **Kung Pao Tofu** 17.95

**Steamed 1.25-1.5 lb. or 1.5-1.75 lb. Lobster**...market price 🍷

smashed potatoes with lemon garlic yogurt sauce, broccoli

**Baked Stuffed Lobster** add 9.00 🍷

shrimp & scallop buttery cracker stuffing

**Lobster Bake**...market price 🍷

chowder, clams, mussels, chouriço, corn and 1-1.25 lb. lobster