

STARTERS

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

Jumbo Shrimp Cocktail 16.50 🌱

Crispy Calamari 15.50

- Regular 🌱
- Rhode Island Style (hot peppers and garlic) 🌱
- Thai Style (pineapple and peanuts)

Fried Pickles 4.95 🌱

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

Kona Coffee BBQ Ribs 10.95 🌱

Bang Bang Cauliflower kung pao 8.95

Warm Spinach Feta Crab Dip crab chips 14.95

Sriracha Lime Chicken Wings 13.95

Legal's Signature Crab Cake 17.50
jumbo lump crab, mustard sauce,
baby lettuce salad with apples, craisins,
walnuts and cider dijon vinaigrette

Smoked Salmon Avocado Toast* 14.95
toasted ciabatta, dijon aioli

PIZZA

White Clam 12.95
pancetta and arugula

Crab & Pepperoni 16.95
mozzarella, peppadew peppers

Chipotle BBQ Chicken 12.95
bacon, jalapeño jam, gouda, cheddar

Shrimp Scampi 12.95
soubise, roasted broccoli, tomato, mozzarella,
romano, basil, garlic confit

CRISPY FRIED

fries and coleslaw

Fisherman's Platter 30.95 🌱
shrimp, scallops, calamari, clams & whitefish

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

Shrimp 24.95 🌱

North Atlantic Sea Scallops...market price 🌱
dry-packed

Fish & Chips 20.95 🌱

Cod 24.95 🌱

SANDWICHES & TACOS

Lobster Roll...market price 🌱
warm butter-poached or traditional with mayo,
fries and coleslaw

Tuna Burger fries and coleslaw 16.95

Blackened Swordfish Tacos 17.95
avocado, pickled cabbage, chipotle mayo,
black beans and rice

Chipotle Lime Shrimp Tacos 16.95
salsa verde, queso fresco, roasted corn salsa,
black beans and rice

ON THE HALF SHELL

pure, natural and shucked to order

Raw Oysters*...market price 🌱

Raw Clams*...market price 🌱

- Littlenecks
- Cherrystones

Shellfish Platter* small 34.95 large 59.95 🌱
freshly shucked raw shellfish

Clams Casino 12.95
cherrystone clams, red peppers, panko, bacon

Steamers 18.95 🌱
with drawn butter

Mussels Fra Diavolo 14.95 🌱
spicy tomato sauce

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.

CLASSICS

Legal's Signature Crab Cake Combo 31.95
one jumbo lump crab cake, grilled shrimp
and scallops, mustard sauce, baby lettuce salad
with farro, apples, craisins, walnuts and cider dijon
vinaigrette

Legal's Signature Crab Cakes 31.95
two jumbo lump crab cakes, mustard sauce,
baby lettuce salad with farro, apples, craisins,
walnuts and cider dijon vinaigrette

Shrimp Fusilli 25.95
sautéed with tomato, mushroom, peas, garlic butter
and romano tossed with fresh fusilli pasta

Seafood Au Gratin 27.95 🌱
scallops, shrimp, lobster, whitefish and cheese
baked with sherry garlic butter,
choice of one house side

Fillet of Haddock Francese 24.95
romano egg batter, lemon white wine sauce,
jasmine rice, spinach

Bouillabaisse 32.95
lobster, scallops, shrimp, calamari, littlenecks,
mussels and whitefish in a light tomato broth

Pan-Roasted Chicken 22.95
mashed potatoes, broccoli, roasted chicken jus

Grilled Seafood Antipasto 25.95
shrimp, scallops, calamari, mussels,
olive meyer lemon relish, aged cheddar,
romaine, balsamic vinaigrette

Fish in a Bag 20.95 🌱
steamed cod, seasonal vegetables, lemon,
monterey jack cheese, dulce butter

Hoisin-Glazed Salmon* 27.95
hoisin sauce and vegetable pad thai
with crushed peanuts

Blackened Snapper Veracruz 27.95
lump crab meat, black beans & rice, pickled mango

Roasted Cod 24.95 🌱
olive meyer lemon relish, jasmine rice, spinach

Crabmeat Ravioli 24.95
calabrian pepper vodka sauce, crab,
fennel & arugula salad

Steamed Lobsters...market price 🌱
from crisp, cold north atlantic waters
choice of two sides
1.25-1.50 lb. | 1.50-1.75 lb. | 2.00-2.50 lb.

Lobster Bake...market price 🌱
chowder, steamers, mussels, chouriço,
corn and 1-1.25 lb. lobster

SOUPS & SALADS

New England Clam Chowder mug 8.95

Lobster Bisque mug 12.95

Big Green Salad 8.95 🌱
carrots, cucumber, tomato, crispy shallots,
cider dijon vinaigrette

Classic Caesar Salad 9.50 🌱
romaine hearts, croutons, shaved pecorino,
creamy dressing

Mediterranean Iceberg Wedge 9.95 🌱
olives, cucumbers, tomatoes, chickpeas and feta

Tortilla, Apple and Goat Cheese Salad 9.95
avocado, roasted red peppers,
chipotle orange dressing

Top any of the above salads with:

- Grilled Chicken 7.00 additional 🌱
- New England Crabmeat 14.00 additional 🌱
- Grilled Shrimp 10.00 additional 🌱
- Grilled Salmon* 11.00 additional 🌱
- Lobster Salad...market price 🌱

Crabmeat Salad 22.95 🌱
avocado, tomato, cucumbers, egg,
whole grain mustard dressing

OPEN FLAME GRILL

choice of two house sides or opt for
two premium sides for an additional 1.95 each
add a skewer of shrimp for 6.95 🌱

Yellowfin Tuna Steak*...market price 🌱

Salmon* 27.95 🌱

Shrimp 24.95 🌱

Rainbow Trout 21.95 🌱

Swordfish Kabobs...market price 🌱

North Atlantic Sea Scallops...market price 🌱
dry-packed

Snapper 25.95 🌱

BBQ Steak Tips* 20.95 🌱

FLAVORS

add a flavor for no additional charge

kung pao sauce

lemon, parsley, anchovy butter 🌱

cajun spice 🌱

cucumber yogurt sauce 🌱

HOUSE SIDES

à la carte 5.50

jasmine rice 🌱

mashed potatoes 🌱

sautéed spinach 🌱

seaweed salad

broccoli 🌱

french fries 🌱

coleslaw (1.95) 🌱

PREMIUM SIDES

à la carte 7.50

sautéed kale 🌱

honey yogurt, roasted peanuts

market vegetable

seasonal preparation

crispy risotto cake 🌱

corn, cucumber, tomato jam

fresh seasonal side salad

(may contain nuts)

🌱 can be prepared without gluten

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