

STARTERS

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

Jumbo Shrimp Cocktail 16.50 🍴

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

Crispy Calamari 15.50 🍴
• Regular 🍴
• Rhode Island style (*hot peppers and garlic*) 🍴
• Thai style (*pineapple and peanuts*) 🍴

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

Kung Pao Chicken Wings 13.95

PURE & FRESH

SHELLFISH

Treasures of the Reef* 34.95 🍴
chilled oysters, littleneck clams, shrimp cocktail and lobster

Raw Clams*...market price 🍴
• Littlenecks
• Cherrystones

Raw Oysters*...market price 🍴
ask for today's variety

Fried Oysters chorizo aioli 13.95

Steamers with drawn butter 18.95 🍴

Steamed Mussels 14.95 🍴
1 ½ pounds with garlic, white wine, crushed red pepper

Eating our oysters is like kissing the sea.
We buy only the freshest oysters
and test them for purity at our laboratory
in our Quality Control Center.

SOUPS & SALADS

New England Clam Chowder cup 7.50 bowl 9.95

Lite Clam Chowder cup 7.50 bowl 9.95 🍴

Lobster Bisque cup 8.95 bowl 12.95 🍴
authentic creamy bisque garnished with lobster

House Salad 8.95 🍴
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

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

Frisée, Blue Cheese & Pear Salad 9.95 🍴
endive, walnuts, blue cheese vinaigrette

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* (*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 🍴
herbes de provence butter, smashed potatoes with lemon garlic yogurt, herb roasted mushrooms

Haddock 26.95 🍴
garlic leek brown rice, broccoli

Swordfish Steak...market price 🍴
smashed potatoes with lemon garlic yogurt, roasted carrots with romesco sauce

North Atlantic Sea Scallops...market price 🍴
dry-packed, farro & roasted mushrooms, sherry vinaigrette, roasted brussels sprouts with miso butter

Halibut Steak 32.95 🍴
cheddar jalapeño polenta, herb roasted mushrooms

FLAVORS add a flavor for no additional charge 🍴
• cajun spice 🍴
• kung pao sauce
• romesco sauce
• cucumber yogurt sauce 🍴
• shandong sauce
• lemon butter sauce 🍴
• herbes de provence butter

CRISPY FRIED

fries and coleslaw

Fisherman's Platter 30.95 🍴
shrimp, scallops, calamari, clams and whitefish

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

Fish & Chips regular or spicy 20.95 🍴

Shrimp 24.95 🍴

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

Cod 24.95 🍴

CLASSICS

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

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

Baked Stuffed Shrimp 29.95 🍴
jumbo shrimp, buttery crabmeat stuffing, jasmine rice, broccoli

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

King Crab Legs 46.95 🍴
steamed or braised with sherry garlic butter, smashed potatoes with lemon garlic yogurt, roasted brussels sprouts with miso butter

Poached Salmon & Shrimp 19.95 🍴
rice noodles, shiitake, baby bok choy, ginger lemongrass broth

Pan-Seared Boneless Half Chicken 22.95 🍴
lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

Jasmine Special 25.95 🍴
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese
(available with garlic leek brown rice)

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

Everything Tuna* (*cooked medium rare*)...market price 🍴
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 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
substitute: Tuna "Sashimi"* 23.95 / Salmon* 23.95 / Kung Pao Tofu 17.95

LEGAL LOBSTERS

from crisp, cold north atlantic waters

Steamed Lobsters...market price 🍴
smashed potatoes with lemon garlic yogurt sauce, broccoli
• 1.25-1.50 lb. / 1.50-1.75 lb.

Baked Stuffed Lobsters add 9.00 🍴
shrimp and scallop buttery cracker stuffing

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)

🍴 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.