

ON THE HALF SHELL

pure, natural and shucked to order

Raw Oysters*...market price 🍷

Raw Clams*...market price 🍷

- Littlenecks
- Cherrystones

Treasures of the Reef* small 34.95 large 59.95 🍷
chilled oysters, littleneck clams, shrimp cocktail and lobster

SOUPS & SALADS

New England Clam Chowder cup 7.50 bowl 9.95

Lite Clam Chowder cup 7.50 bowl 9.95 🍷

Fish Chowder cup 7.50 bowl 9.95

Chilled Vegetable Gazpacho cup 7.50 bowl 9.95
crispy tortilla strips

Lobster Bisque cup 8.95 bowl 12.95
garnished with lobster

Vine Ripe Tomato & Burrata Salad 9.95 🍷
arugula, radicchio, pesto vinaigrette

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, croutons, shaved pecorino, creamy dressing

Chopped Greek Salad 9.95 🍷
olives, cucumbers, tomatoes, chickpeas, feta

Kale & Roasted Sweet Potato Salad 9.95 🍷
grapes, almonds, ricotta salata, white balsamic 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 🍷

CRISPY FRIED

fries and coleslaw

Seafood Trio 18.95 🍷
shrimp, whitefish, calamari

Shrimp 18.95 🍷

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

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

Fish & Chips regular or spicy 17.95 🍷

Haddock 18.95 🍷

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.
- 2.00-2.50 lb.

Baked Stuffed Lobster add 9.00 🍷
shrimp & scallop buttery cracker stuffing

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

STARTERS

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

Jumbo Shrimp Cocktail 16.50 🍷

Smoked Salmon* 14.95 🍷
mustard sauce, capers, red onion, brioche toast points

Legal's Signature Crab Cake 17.50
jumbo lump crab, mustard sauce, baby lettuce salad with tomato, roasted corn and cider dijon vinaigrette

Oysters Legal 17.95
baked with spinach, cheese and crumbs

Steamers 18.95 🍷
with drawn butter

Bang Bang Cauliflower kung pao sauce 8.95

Kung Pao Chicken Wings 13.95

SANDWICHES

fries and coleslaw

Crispy Fish Sandwich 14.95 🍷
tartar sauce, lettuce and tomato

Crabmeat Roll 22.95 🍷
delicate New England crabmeat on a warm buttery bun

Lobster Roll...market price 🍷
warm butter-poached or traditional with mayo

Tuna Burger 16.95
chili spiced fresh ground tuna, herb crumbs, roasted red pepper sauce

Salmon Burger Pita 14.95
freshly ground salmon, hummus, cucumber yogurt sauce, lettuce, tomato

Legal's Crab Cake 18.50
jumbo lump crab on a bun with mustard sauce

Grilled Chicken Sandwich 14.95 🍷
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Hamburger* 14.95 🍷
pasture raised (*can be undercooked upon request*)
add cheese for 1.00

TACOS

ham hock braised black beans and rice

Chipotle Lime Shrimp Tacos 16.95
salsa verde, queso fresco, roasted corn salsa

Crispy Fish Tacos 16.95
avocado, pickled cabbage, chipotle mayo

Legal's Signature Crab Cake 18.50
jumbo lump crab, mustard sauce, baby lettuce salad with quinoa, tomato, roasted corn and cider dijon vinaigrette

Everything Spiced Tuna* 17.95 🍷
(*cooked medium rare*), roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Shrimp Dumplings in Ginger Lemongrass Broth 16.95
shiitake, baby bok choy

Grilled Mediterranean Salmon* 18.95
hummus, cucumber yogurt sauce, cous cous salad, whole wheat pita chips

Shrimp & Garlic 17.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Crispy Calamari 15.50

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

Buffalo Popcorn Shrimp 12.95 🍷
avocado, blue cheese, celery hearts

Hot Lump Crab Dip 13.95 🍷
horseradish, cheddar, cream cheese, seafood chips

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

Shrimp Wontons 12.95
handmade steamed wontons with seaweed salad

OPEN FLAME GRILLED

add a skewer of scallops 9.95 🍷 or shrimp 6.95 🍷

Rainbow Trout 18.95 🍷
garlic leek brown rice, buttered beans

Tuna Steak*...market price 🍷
(*cooked medium rare*), jasmine rice, seaweed salad

North Atlantic Sea Scallops...market price 🍷
dry-packed, cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

Salmon* 18.95 🍷
garlic leek brown rice, broccoli

Shrimp 18.95 🍷
cheddar jalapeño polenta, kale salad with roasted sweet potato, toasted almonds

Haddock 18.95 🍷
jasmine rice, sautéed spinach

FLAVORS

add a flavor for no additional charge

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

CLASSICS

Anna's Baked Boston Cod 18.95 🍷
seasoned crumbs, roasted tomato, jasmine rice, spinach

Jasmine Special 17.95 🍷
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (*available with garlic leek brown rice*)

Portuguese Fisherman's Stew 16.95 🍷
whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

LSF Rice Bowl
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette, with:
• **Salmon*** 17.95
• **Tuna "Sashimi"*** 17.95
• **Kung Pao Tofu** 15.95

🍷 *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.