

## STARTERS

**Blackened Raw Tuna\* "Sashimi"** 14.95 🌿  
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

**Jumbo Shrimp Cocktail** 15.95 🌿

**Crispy Point Judith Calamari** 12.95  
• regular 🌿  
• Rhode Island style (hot peppers and garlic) 🌿  
• Thai style (pineapple and peanuts)

**Fried Pickles** 2.95 🌿

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

**Sweet and Spicy Ribs** 10.95 🌿  
cumin carrot cabbage slaw

**Bang Bang Cauliflower** kung pao 7.50

**Warm Spinach and Feta Dip**  
• with whole wheat pita chips 7.95  
• with crabmeat and crab chips 13.95

**Thai Roasted Chicken Wings** 9.95

**Legal's Signature Crab Cake** 16.95  
jumbo lump crab, mustard sauce, seasonal salad

**Sriracha Lime Popcorn Shrimp** 11.95 🌿

## PIZZA

**White Clam** pancetta and arugula 10.95

**Crab & Pepperoni** 12.95  
mozzarella, peppadew peppers

**Chipotle BBQ Chicken** 11.95  
bacon, jalapeno jam, gouda, cheddar

**Lobster Bake**...market price  
clam sauce, chorizo, corn, fontina

**Shrimp Scampi** 11.95  
soubise, roasted broccoli, tomato, mozzarella, romano, basil, garlic confit

## ON THE HALF SHELL

pure, natural and shucked to order

**Raw Oysters**\*...market price 🌿

**Raw Clams**\* all clams 1.95 🌿

- Littlenecks
- Cherrystones

**Shellfish Platter**\* small 31.95 large 53.95 🌿  
freshly shucked chilled raw shellfish

**Baked Oysters** 12.95  
spinach, cheese, crumbs, herbsaint

**Steamers** 16.95 🌿  
steamed with drawn butter

**Sautéed Mussels** 13.95 🌿  
1 1/2 pounds with garlic, white wine, crushed red pepper

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.

The costs of sourcing high quality shellfish are currently very high due to supply constraints. We will continue to make these menu items available, but prices will reflect market conditions.

## SOUPS & SALADS

**New England Clam Chowder** mug 6.95

**Lobster Bisque** mug 9.95

**Seasonal Salad** 6.95

**Caesar Salad** 8.50 🌿  
romaine hearts, croutons, shaved pecorino, creamy dressing\*

**Chopped Greek Salad** 9.50 🌿  
olives, cucumbers, tomatoes, chick peas and feta

**Tortilla, Apple and Goat Cheese Salad** 7.95  
avocado, roasted red peppers, chipotle orange dressing

*Top any of the above salads with:*

- Grilled Chicken 5.00 additional 🌿
- New England Crabmeat 11.00 additional 🌿
- Grilled Shrimp 9.00 additional 🌿
- Grilled Salmon 10.00 additional 🌿
- Lobster Salad...market price 🌿

**Crabmeat Salad** 18.50 🌿  
avocado, tomato, cucumbers, egg, whole grain mustard dressing

## OPEN FLAME GRILL

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

**Yellowfin Tuna\* Steak**...market price 🌿

**HiddenFjord Faroe Island Salmon** 26.95 🌿

**Shrimp** 23.95 🌿

**North Atlantic Sea Scallops**...market price 🌿  
dry packed

**Rainbow Trout** 18.95 🌿

**Swordfish Kabobs** 26.95 🌿

**Steak\* Tips** 18.95 🌿

add a skewer of shrimp for 6.95 🌿

### FLAVORS

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

### HOUSE SIDES

à la carte house sides 5.50  
jasmine rice 🌿  
mashed potatoes 🌿  
sautéed spinach 🌿  
seaweed salad  
broccoli 🌿  
french fries 🌿  
cole slaw (1.95) 🌿

### PREMIUM SIDES

à la carte premium sides 7.50  
sautéed kale 🌿  
honey yogurt, roasted peanuts  
grilled asparagus 🌿  
pecorino  
crispy risotto cake 🌿  
corn, cucumber, tomato jam  
fresh seasonal side salad

## CLASSICS

**Legal's Signature Crab Cake Combo** 30.95  
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

**Legal's Signature Crab Cakes** 30.95  
two jumbo lump crab cakes, mustard sauce, seasonal salad

**Shrimp Fusilli** 24.95  
sautéed with tomato, mushroom, peas, garlic butter and romano tossed with fresh fusilli pasta

**Seafood Au Gratin** 24.95 🌿  
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

**Bouillabaisse** 30.95  
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

**Fish in a Bag** 18.95 🌿  
steamed cod, zucchini, artichoke hearts, cherry tomato, monterey jack, basil butter

**King Crab Legs** 45.95 🌿  
steamed or braised with sherry garlic butter

**Anna's Baked Boston Cod** 22.95 🌿  
seasoned crumbs and tomato

**Roasted Half Chicken** 19.95  
mashed sweet potato, chef's vegetable, herb chicken jus

**Hoisin Glazed HiddenFjord Faroe Island Salmon** 26.95  
hoisin sauce and vegetable pad thai with crushed peanuts

**Lobster Ravioli "Fra Diavolo"** 25.95  
spicy plum tomato broth, garlic croustade, fresh parsley

**Legal Lobsters**...market price 🌿  
from crisp, cold north atlantic waters steamed  
• 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

## CRISPY FRIED

fries and cole slaw

**Fisherman's Platter** 29.95 🌿  
shrimp, scallops, calamari, clams & whitefish

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

**Shrimp** 23.95 🌿

**North Atlantic Sea Scallops**...market price 🌿  
dry packed

**Fish & Chips** 19.95 🌿

**Cod** 22.95 🌿

## SANDWICHES & TACOS

**Lobster Roll**...market price 🌿  
warm butter poached or traditional with mayo, fries and cole slaw

**Crabmeat Roll** fries and cole slaw 18.95 🌿

**Tuna Burger** fries and cole slaw 16.95

**Blackened Swordfish Tacos** 16.95  
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

**Chipotle Lime Shrimp Tacos** 15.95  
salsa verde, queso fresco, roasted corn salsa, ham hock braised black beans and rice

🌿 can be prepared without gluten

\*Asterisked items are served raw or undercooked, or contain (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