

LUNCH ENTRÉES available until 4 pm

LEGAL'S SIGNATURE CRAB CAKE 16.50

jumbo lump crab, mustard sauce, seasonal salad, choice of one side

NEW ENGLAND FRIED CLAMS whole-bellied, sweet & petite, cole slaw and french fries 17.50

GRILLED MEDITERRANEAN SALMON hummus, cucumber yogurt sauce, orzo, pita chips 16.95

GRILLED SHRIMP brushed with herb vinaigrette, choice of one side 16.95

MUSHROOM RAVIOLI portobello mushrooms in a cream sauce 12.95

JASMINE SPECIAL 15.95

steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

PORTUGUESE FISHERMAN'S STEW 16.50

whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

FRIED FISHERMAN'S TRIO shrimp, scallops and clams, french fries, cole slaw 16.95

SANDWICHES & ROLLS available until 4 pm

LEGAL'S SIGNATURE CRAB CAKE 16.50

jumbo lump crab on a bun with mustard sauce

SEAFOOD TRIO ROLL 19.50

freshly shucked lobster, Maine crabmeat, shrimp cocktail, celery and mayonnaise on a toasted roll

TUNA BURGER 13.95

freshly ground tuna, chili paste, crumbs and spices

OYSTER PO'BOY 11.95

with spicy mayonnaise

CRISPY FISH SANDWICH 10.95

tartar sauce, lettuce and tomato

LOBSTER ROLL 23.95

freshly shucked native lobster, celery mayo, brioche bun

FRIED CLAM ROLL 17.50

whole-bellied New England clams

CRABMEAT ROLL 15.95

delicate Maine crabmeat on a warm buttery bun

GRILLED CHICKEN SANDWICH 11.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

NIMAN RANCH BURGER* 11.50

hand packed all natural beef
"finest tasting meat in the world, period!"

(can be undercooked upon request)

add cheese for 1.00

TUNA SALAD MELT 9.95

pita wrap with pecorino romano and provolone cheese

all sandwiches served with a choice of two sides

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

7th St 102811

SEAFOOD BAR*

RAW OYSTERS* 2.50 each 13.95 half dozen 26.95 dozen

• CAPE COD

Merry Oyster, Duxbury

Wianno, Cape Cod Bay, Nantucket Sound, Barnstable

• NEW YORK

Naked Cowboy, Port Jefferson Harbor, Long Island Sound

• CONNECTICUT

Connecticut Blue Point, Long Island Sound

RAW CLAMS* six 7.95 twelve 13.95

• Littlenecks

• Cherrystones

TREASURES OF THE REEF* small (serves 2-4) 32.95 large (serves 4-8) 59.95

an assortment of freshly shucked and chilled raw shellfish

BLACKENED RAW TUNA* "SASHIMI" 14.50

pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

JUMBO SHRIMP COCKTAIL 14.95

CHOWDERS & APPETIZERS

CHOWDER cup 4.95 bowl 6.95

• New England Clam

• Lite Clam

MARYLAND CREAM OF CRAB SOUP bowl 6.95

STEAMERS (soft shell clams) with drawn butter 13.95

MUSSELS 1 1/2 pounds sautéed with garlic, white wine and crushed red pepper 10.95

LEGAL EXPERIENCE* 26.95

sample our blackened raw* tuna "sashimi", steamed wontons, shrimp cocktail and crab cakes

LEGAL'S SIGNATURE CRAB CAKE 14.95

jumbo lump crab, mustard sauce, seasonal salad

FRIED OYSTERS cassia salt, seaweed salad 10.50

HOT LUMP CRAB DIP WITH SEAFOOD CHIPS 11.95

lump crab, horseradish, cheddar and cream cheese

CRISPY MONTAUK CALAMARI 11.95

regular, spicy, Rhode Island style (hot peppers and garlic) or Thai style (pineapple and peanuts)

SHRIMP WONTONS steamed or fried with seaweed salad 9.95

PULLED PORK SLIDERS cole slaw 8.95

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SALADS

HOUSE SALAD half 5.95 full 7.95
creamy romano peppercorn dressing, cherry tomato, shaved carrot and sunflower seeds

WEDGE SALAD 9.95
iceberg wedge, blue cheese, bacon, tomatoes and blue cheese vinaigrette

CLASSIC CAESAR SALAD half 5.95 full 7.95
romaine hearts, garlic croutons, shaved romano, creamy dressing, topped with

- Grilled Chicken 12.95
- Maine Crabmeat 16.50
- Grilled Shrimp 14.95
- Grilled Salmon 16.95
- Lobster Salad 23.95

CHOPPED GREEK SALAD half 6.95 full 8.95
diced olives, cucumbers, tomatoes, chick peas and feta, topped with

- Grilled Chicken 13.50
- Grilled Shrimp 15.95

SURF & TURF

SURF & TURF
8 oz. filet*, béarnaise butter and choice of two sides

- Three Double Stuffed Baked Shrimp 39.95
- Grilled Shrimp and Scallops 39.95
- Steamed 1 - 1.25 lb. Lobster 44.95

FILET MIGNON* 8 oz. 31.95
béarnaise butter and choice of two sides

MARINATED GRILLED CHICKEN 20.95
honey roasted carrots, mashed potatoes, lemon chive butter sauce

SIDES additional sides 3.95 each

mashed potatoes
french fries
jasmine rice
cole slaw (1.95)

broccoli & cheese
seaweed salad
farro salad dried cherries and pistachios

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LEGAL CLASSICS

LEGAL'S SIGNATURE CRAB CAKES 28.95
jumbo lump crab, mustard sauce, seasonal salad
choose:

- Combo: one crab cake, grilled shrimp and scallops
- Dinner: two crab cakes

WOOD GRILLED MAHI MAHI black beans and rice, yellow pepper pesto 23.95

DOUBLE STUFFED BAKED SHRIMP 25.95
jumbo shrimp, buttery crabmeat stuffing, choice of one side

FRIED FISHERMAN'S PLATTER shrimp, scallops, calamari, clams & scrod, french fries, cole slaw 26.95

NUTTY ATLANTIC SALMON 25.50
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

NEW ENGLAND FRIED CLAMS whole-bellied, sweet & petite, french fries, cole slaw 23.95

SHRIMP AND GARLIC 21.50
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

FISH & CHIPS regular or spicy with cole slaw 16.95

ANNA'S BAKED BOSTON SCROD 21.95
topped with crumbs and tomatoes, choice of two sides (cod or haddock depending on landings)

WOOD GRILLED ASSORTMENT* 26.95
Variety is the spice of life...Try our Chef's selection of three fish (can be cooked medium rare)
shrimp and scallops, choice of two sides

LOUISIANA CATFISH MATRIMONY 16.95
sautéed with shrimp and andouille sausage, jasmine rice and seasonal vegetables

CIOPPINO 27.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and scrod in a light tomato broth

VEGETARIAN BOX (vegan friendly, contains nuts/peanuts) 19.95
Asian flavored stir-fried vegetables, Thai red coconut curry sauce, cashews, tofu and brown rice
with Shrimp 24.95 or Scallops 25.95

Please note: With parties of 6 or more, an 18% gratuity is automatically added to the guest check.
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