

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

STARTERS

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

Jumbo Shrimp Cocktail 15.95 🌿

Shrimp Arancini 8.95 🌿
roasted red pepper sauce, romano

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

Rhode Island Stuffie 5.95
baked stuffed clam, herbs, romano

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

Steamers 16.95 🌿
thyme, garlic, white wine

Kung Pao Chicken Wings 10.95

Crispy Point Judith Calamari 13.95
• regular 🌿
• Rhode Island style (*hot peppers and garlic*) 🌿
• Thai style (*pineapple and peanuts*)

Buffalo Popcorn Shrimp 11.95 🌿
avocado, blue cheese, celery hearts

Fennel Garlic Sausage Flatbread 9.95
caramelized fennel, panna, fresh ricotta

Hot Lump Crab Dip 11.95
horseradish, cheddar, cream cheese, seafood chips

Bang Bang Cauliflower kung pao 7.50

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

Shrimp Wontons 11.95
steamed with seaweed salad

Nutty Faroe Island Salmon 26.95
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Shrimp Scampi 24.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Cioppino 30.95 🌿
lobster, scallops, shrimp, calamari, littlenecks and mussels in a light tomato broth

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

Grilled Mediterranean Salmon 26.95
hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

Red Onion Jam Swordfish...market price 🌿
jasmine rice, sautéed sherry mushrooms and spinach

SOUPS & SALADS

New England Clam Chowder cup 6.75 bowl 9.50

Lite Clam Chowder cup 6.75 bowl 9.50

Fish Chowder cup 6.75 bowl 9.50

Lobster Bisque cup 8.50 bowl 12.95

Vine Ripe Tomato & Manouri Cheese Salad 7.50 🌿
cucumber, basil, pickled red onion, white balsamic vinaigrette

House Salad 8.50
cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

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

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

Blue Cheese Salad 8.95
red pears, frisee, endive, walnuts

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 🌿

CRISPY FRIED

fries and cole slaw

Fish & Chips 19.95 🌿

Shrimp 23.95 🌿

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

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

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

Haddock 25.95 🌿

CLASSICS

Anna's Baked Boston Cod 22.95 🌿
seasoned crumbs, roasted tomato, spinach, jasmine rice

Seafood Casserole 28.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

Baked Stuffed Shrimp Casserole 27.95
jumbo shrimp, buttery crabmeat stuffing, broccoli

Lemon Caper Grey Sole 28.95 🌿
lemon beurre blanc, jasmine rice, sautéed spinach

Lobster Ravioli & Shrimp "Fra Diavolo" 25.95
spicy plum tomato broth, garlic croustade

Salmon Rice Bowl 17.95
garlic leek brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette, substitute:

- Tuna Sashimi* 17.95
- Grilled Chicken 16.95
- Grilled Shrimp 17.95
- Tofu 15.95

OPEN FLAME GRILL

add a skewer of scallops 9.95 🌿 or shrimp 6.95 🌿

Assortment* 28.95 🌿
chef's choice of three fish (can be cooked medium rare), shrimp, scallops, mashed potatoes, spinach

Swordfish Steak...market price 🌿
mashed potatoes, sautéed spinach

Tuna* Steak...market price 🌿
cooked medium rare, jasmine rice, seaweed salad

Rainbow Trout 19.95 🌿
leek garlic brown rice, broccoli

Faroe Island Salmon 26.95 🌿
jasmine rice, sautéed spinach

Shrimp 23.95 🌿
leek garlic brown rice, broccoli

North Atlantic Sea Scallops...market price 🌿
dry packed, brown rice leeks, garlic, broccoli

Haddock 25.95 🌿
jasmine rice, spinach

FLAVORS

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

SIDES

sautéed kale 🌿
honey yogurt, roasted peanuts

fresh seasonal side salad

crispy risotto cake 🌿
corn, cucumber, tomato jam

roasted mushrooms
confit shallots, herb oil, garlic butter 🌿

roasted fingerling potatoes, cauliflower and kale 🌿

Everything Spiced Tuna*...market price 🌿
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Pan Seared Half Boneless Chicken 19.95
roasted brussel sprouts, mashed potato, chive lemon butter sauce

Grilled Creekstone 8 oz. Filet Mignon* 34.95 🌿
lemon, parsley, anchovy butter, mashed potatoes, broccoli
*can be undercooked upon request

Legal Lobsters...market price 🌿
from crisp, cold north atlantic waters
roasted fingerling potatoes, cauliflower and kale
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

🌿 can be prepared without gluten

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