

APPETIZERS

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

Steamers thyme, garlic, white wine 16.95 🍴

Smoked Salmon* 13.95 🍴
served chilled with homemade toasted brioche

Jumbo Shrimp Cocktail 15.95 🍴

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

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

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

Oysters Legal 16.50 🍴
baked with spinach, cheese and crumbs

Fried Oysters chorizo aioli 12.95

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

Shrimp Wontons 11.95
steamed with seaweed salad

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

Bang Bang Cauliflower kung pao 7.50

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

Kung Pao Chicken Wings 10.95

CHOWDERS & 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
authentic creamy bisque garnished with lobster

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

Classic Caesar Salad 8.50 🍴
romaine, garlic croutons, shaved romano, creamy dressing

Vine Ripe Tomato & Manouri Cheese Salad 7.50 🍴
cucumber, basil, pickled red onion, extra virgin olive oil
also available as a table share 15.00

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

🍴 *can be prepared without gluten*

chnut/cop/chrls/ken/fram/
park dinner 10.16

LEGAL LOBSTERS from crisp, cold North Atlantic waters

Steamed 1.25-1.50 lb 34.95 / 1.50-1.75 lb 41.95 / 2.00-2.50 lb 55.95 🍴

Baked Stuffed Lobster add 6.00 🍴
shrimp & scallop buttery cracker stuffing

Lobster Bake 41.95 🍴
cup of clam chowder, steamers, mussels, chouriço, corn on the cob,
steamed 1-1.25 lb. lobster (larger sizes available please inquire)

CHAR GRILLED

Swordfish Steak market price 🍴 **Rainbow Trout** 19.95 🍴

Tuna* Steak market price 🍴
cooked medium rare

Shrimp 23.95 🍴

Faroe Island Salmon 26.95 🍴

North Atlantic

Arctic Char 26.95 🍴

Sea Scallops market price 🍴
dry packed

Haddock 25.95 🍴

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

add a flavor for no additional charge - kung pao sauce, shandong sauce,
lemon, parsley, anchovy butter 🍴 cajun spice 🍴 cucumber yogurt sauce 🍴

add a skewer of scallops 9.95 🍴 or shrimp 6.95 🍴

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.

*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.

LEGAL 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 two jumbo lump crab cakes, mustard sauce, seasonal salad 30.95

Baked Stuffed Shrimp Casserole jumbo shrimp, buttery crabmeat stuffing, choice of one house side 27.95

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

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

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

Anna's Baked Boston Cod 22.95 🍴

seasoned crumbs, roasted tomato, spinach, jasmine rice

Grilled Assortment* 28.95 🍴

chef's choice of three fish (can be cooked medium rare), shrimp, scallops, choice of two house sides

Jasmine Special steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice) 24.95 🍴

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

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

Everything Tuna*...market price 🍴

grilled medium rare with everything spice mix, roasted red pepper and cucumber sauce, jasmine rice, spinach

Seafood Casserole 28.95 🍴

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, choice of one house side

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

substitute: **Tuna Sashimi*** 17.95 / **Tofu** 15.95 / **Grilled Shrimp** 17.95 / **Grilled Chicken** 16.95

SURF & TURF

Surf & Turf

Creekstone 6 oz. filet*, lemon, parsley, anchovy butter, choice of two sides

- Baked Stuffed Shrimp 41.95
- Grilled Shrimp & Scallops 41.95 🍴
- Steamed 1 - 1.25 lb. Lobster 44.95 🍴

King Crab Legs steamed or braised with sherry garlic butter 45.95 🍴

Grilled Creekstone 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, choice of two house sides 34.95 🍴

*can be undercooked upon request

Marinated Grilled Chicken 21.95 🍴

broccoli, mashed potatoes, lemon chive butter sauce

CRISPY FRIED french fries and cole slaw

Fisherman's Platter 29.95 🍴

shrimp, scallops, calamari, clams & whitefish

New England Fried Clams...market price 🍴

whole-bellied, sweet & petite, dry packed

Fish & Chips regular 🍴 or spicy 19.95

Shrimp 23.95 🍴

North Atlantic Sea Scallops...market price 🍴

dry packed

Haddock 25.95 🍴

HOUSE SIDES a la carte house sides 5.50

french fries 🍴	seaweed salad
onion strings 🍴	jasmine rice 🍴
garlic leek brown rice 🍴	mashed potatoes 🍴
broccoli 🍴	baked potato 🍴
cole slaw (1.95) 🍴	

PREMIUM SIDES a la carte premium sides 7.50

sautéed kale 🍴	crispy risotto cake 🍴
honey yogurt, roasted peanuts	corn, cucumber, tomato jam
fresh seasonal side salad	roasted mushrooms
roasted fingerling potatoes, cauliflower and kale 🍴	confit shallots, herb oil, garlic butter 🍴

🍴 can be prepared without gluten

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

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