

APPETIZERS

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

Steamers (soft shell clams) 15.95 🍴
thyme, garlic, white wine

Jumbo Shrimp Cocktail 16.50 🍴

Sautéed Mussels 11.95 🍴
1 1/2 pounds with garlic, white wine, crushed red pepper

Legal's Signature Crab Cake 16.50
jumbo lump crab, mustard sauce, seasonal salad

New England Fried Clams 15.95 🍴
whole-bellied, sweet & petite

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

Fried Oysters 12.95
pickle relish, bbq mayo, cole slaw

Crispy Montauk Calamari 12.95
• regular 🍴
• spicy 🍴
• Rhode Island style (hot peppers and garlic) 🍴
• Thai style (pineapple and peanuts)

Crispy Montauk Calamari Trio 15.95
regular, Rhode Island style (hot peppers and garlic)
and Thai style (pineapple and peanuts)

Shrimp Wontons 11.95
steamed or fried with seaweed salad

Buffalo Popcorn Shrimp 9.95 🍴
avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 6.95

Warm Spinach and Feta Dip 6.95
whole wheat pita chips

CHOWDERS & SALADS

New England Clam Chowder cup 5.95 bowl 7.95

Lite Clam Chowder cup 5.95 bowl 7.95 🍴

Maryland Cream of Crab Soup bowl 7.95

House Salad 6.95 🍴
cherry tomato, shaved carrot and sunflower seeds, creamy
romano peppercorn dressing or tomato balsamic vinaigrette

Wedge Salad 9.95
blue cheese, bacon, tomatoes and blue cheese vinaigrette

Classic Caesar Salad 6.95 🍴
romaine, garlic croutons, shaved romano, creamy dressing

🍴 can be prepared without gluten

LEGAL LOBSTERS from crisp, cold North Atlantic waters

Steamed

1.25 - 1.50 lb 🍴	31.95
1.50 - 1.75 lb 🍴	39.95
2.00 - 2.50 lb 🍴	53.95

Lobster Bake 🍴 39.95
cup of clam chowder, steamers, mussels, chouriço, corn on the cob,
steamed 1-1.25 lb. lobster (larger sizes available please inquire)

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

WOOD GRILLED

*comes with choice of two house sides or opt for two premium sides
for an additional 1.50 each*

Swordfish 🍴 29.95

Tuna* cooked medium rare 🍴 29.95

Mahi Mahi 🍴 25.95

Faroe Island Salmon 🍴 25.95

Rainbow Trout 🍴 19.95

Shrimp 🍴 22.95

Sea Scallops 🍴 Market Price

add a skewer of scallops 8.95 🍴 or shrimp 6.95 🍴
selections based on quality and availability

*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

Grilled Mahi Mahi fall vegetable hash, tasso, orange miso butter 25.95 🌱

Baked Stuffed Shrimp Casserole jumbo shrimp, buttery crabmeat stuffing, choice of one house side 27.50

Nutty Faroe Island Salmon almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach 25.95

Shrimp and Garlic sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 23.95

Anna's Baked Boston Scrod 22.95 🌱

seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables (cod or haddock depending on landings)

Wood Grilled Assortment* 27.95 🌱

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

Louisiana Catfish Matrimony 17.95

sautéed with shrimp and andouille sausage, jasmine rice and seasonal vegetables

Jasmine Special steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice) 23.95 🌱

Cioppino lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth 27.95 🌱

Vegetarian Box (vegan friendly, contains nuts/peanuts) 19.95

sesame soy stir-fried vegetables, Thai red coconut curry sauce, cashews, tofu and brown rice, with Shrimp 26.95 or Scallops 27.95

Seafood Casserole 26.95

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

SURF & TURF

Baked Stuffed Shrimp & Filet* 41.95

Creekstone 6 oz. filet, smoked shrimp butter, choice of two house sides

Grilled Shrimp, Scallops & Filet* 41.95 🌱

Creekstone 6 oz. filet, smoked shrimp butter, choice of two house sides

Steamed 1 - 1.25 lb. Lobster & Filet* 44.95 🌱

Creekstone 6 oz. filet, smoked shrimp butter, choice of two house sides

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

Wood Grilled Creekstone 8 oz. Filet Mignon* 33.95 🌱

smoked shrimp butter, choice of two house sides

Marinated Grilled Chicken 21.95 🌱

broccoli, mashed potatoes, lemon chive butter sauce

CRISPY FRIED french fries and cole slaw

Fisherman's Platter 27.95 🌱

shrimp, scallops, calamari, clams & whitefish

New England Fried Clams 26.95 🌱

whole-bellied, sweet & petite

Fish & Chips regular 🌱 or spicy 16.95

Shrimp 23.95 🌱

Day Boat Digby Scallops...Market Price 🌱

from Nova Scotia, dry packed

Oysters 21.95 🌱

Cod Fillet 22.95 🌱

HOUSE SIDES

french fries 🌱
brown rice 🌱
broccoli 🌱 & cheese
farro salad
dried cherries & pistachios
a la carte house sides 4.50

seaweed salad
jasmine rice 🌱
mashed potatoes 🌱
cole slaw (1.95) 🌱

PREMIUM SIDES

sautéed kale 1.95 🌱
honey yogurt, roasted peanuts
sugar snap peas 1.95
soy ginger glaze
a la carte premium sides 5.95

roasted delicata squash 1.95 🌱
fennel sausage stuffing
roasted mushrooms 1.95 🌱
confit shallots, herb oil, garlic butter

FLAVORS

everything spice 🌱
cajun spice 🌱
red onion jam 🌱
shandong sauce
lemon chive butter 🌱
smoked shrimp butter 🌱

🌱 can be prepared without gluten

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.