

SIMPLY LEGAL

have your fish...wood GRILLED...

FISH choice of two sides
selections based on quality and availability

SWORDFISH 10 oz. center prime cut 25.95
tested for purity

TUNA* cooked medium rare 25.50
tested for purity

ATLANTIC SALMON 23.95
Eco certified

BLUEFISH 17.95

MAHI MAHI 22.95

RAINBOW TROUT 10 oz. 18.95

also available **crispy FRIED...**

SHRIMP 20.95

SEA SCALLOPS 25.95

HADDOCK 19.95

INCLUDE A SKEWER OF SCALLOPS FOR 7.95 OR SHRIMP FOR 6.50

FLAVORS add a little something extra

- Cajun Spice
- Chettinad - blend of 13 Indian spices
- Shandong Sauce - ginger & shiitake mushroom
- Lemon Chive Butter
- Béarnaise Butter
- Thai Red Coconut Curry

LEGAL CLASSIC DINNERS

NEW ENGLAND FRIED CLAMS 22.95
whole-bellied, sweet & petite, french fries, cole slaw

SHRIMP AND GARLIC 20.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

FISH & CHIPS 16.95
dayboat cod, regular or spicy with cole slaw

ANNA'S BAKED BOSTON SCROD 19.95
topped with crumbs and tomatoes, rice pilaf, seasonal vegetables

JASMINE SPECIAL 20.95
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese
(available with brown rice)

SEAFOOD FRA' DIAVOLO 18.95
shrimp, scallops, calamari, mussels and littlenecks in a spicy tomato sauce over linguini

SIDES additional sides 3.95 each

- mashed potato
- baked potato
- seaweed salad
- jasmine rice
- rice pilaf
- french fries
- brown rice
- onion strings
- broccoli with cheese sauce
- jalapeno cheddar polenta
- cole slaw (1.95)

*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.

SEAFOOD BAR*

RAW OYSTERS* available from one oyster to a dozen...Market Price

Featured Varieties...ask for today's availability

- Kumamoto - fresh cucumber taste with a creamy finish
- P.E.I. - assertive, briny and earthy tones with a clean ocean finish
- West Coast - sweet citrus briny start with an earthy, fruit finish
- East Coast - clean North Atlantic flavor

RAW CLAMS* six 7.95 twelve 13.95

- Littlenecks
- Cherrystones

BLACKENED RAW* TUNA "SASHIMI" 13.95

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

JUMBO SHRIMP COCKTAIL 13.95

STEAMERS 13.50

with drawn butter

MUSSELS 9.95

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

CHOWDERS, SOUPS & SALADS

CHOWDER cup 4.95 bowl 6.95

- New England Clam
- Lite Clam
- Rhode Island Red Clam
- Fish Chowder

LOBSTER BISQUE cup 6.95 bowl 9.95
authentic creamy bisque garnished with lobster

MYSORE RASAM SOUP bowl 5.95
with steamed shrimp wontons

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

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

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

SEAFOOD ANTIPASTO SALAD 16.95
marinated clams and mussels, grilled shrimp and calamari, mozzarella, olive, tomato salad over chopped romaine

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Legal Sea Foods...

Quality

Vigilant about seafood purity – conducting comprehensive in house testing through our rigorous quality control program

Integrity

Proactive about the environment – supporting ecologically responsible fisheries and serving only varieties of fish which are seasonal and sustainable

Flavor

Passionate about protecting your health – using trans-fat free products and delicious seafood which is high in beneficial omega-3 oils

more information at
www.legalseafoods.com/quality

APPETIZERS

LEGAL EXPERIENCE* 25.95
sample our blackened raw* tuna “sashimi”, steamed wontons, shrimp cocktail and crab cakes

LEGAL’S SIGNATURE CRAB CAKE 14.50
jumbo lump crab, mustard sauce, seasonal salad (contains nuts)

HOT LUMP CRAB DIP WITH SEAFOOD CHIPS 11.95
lump crab, horseradish, cheddar and cream cheese

COCONUT SHRIMP 10.95
curry battered, rolled in coconut chips and fried, with orange ginger marmalade

CRISPY MONTAUK CALAMARI 10.95
regular, spicy, Rhode Island style (hot peppers and garlic) or Thai style (pineapple and peanuts)

NEW ENGLAND FRIED CLAMS 13.95
whole-bellied, sweet & petite, piled high atop homemade cornbread

SHRIMP WONTONS 9.95
steamed or fried, with seaweed salad

SURF, TURF & BEYOND

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

- Three Double Stuffed Baked Shrimp 37.95
- Grilled Shrimp and Scallops 37.95
- Steamed 1 - 1.25 lb. Lobster...Market Price

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

CIOPPINO 27.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and scrod
in a light tomato broth with a side of jasmine rice

VEGETARIAN BOX (vegan friendly) 18.95
Asian flavored stir-fried vegetables, Thai red coconut curry sauce, cashews, tofu and brown rice
with Shrimp or Scallops 23.95
(contains nuts)

FILET MIGNON 8 oz. 30.50
béarnaise butter and choice of two sides

SEAFOOD CASSEROLE 24.95
scallops, shrimp, lobster and scrod baked with cheese and sherry garlic butter
or cream sauce, choice of one side

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LEGAL LOBSTERS

Premium hard shell lobsters from the cold waters of the North Atlantic.

NEW ENGLAND LOBSTER BAKE...Market Price
start with a cup of our famous clam chowder, followed by a plate of steamers, mussels, chouriço, corn on the cob and a steamed 1-1.25 lb. lobster (larger sizes available please inquire)

STEAMED LOBSTERS...Market Price

- 1.25-1.50 lb.
- 1.50-1.75 lb.
- 2.00-2.50 lb.
- Larger Sizes Available - Please Inquire

BAKED STUFFED LOBSTERS 5.00 more
baked and stuffed with a shrimp and scallop buttery cracker stuffing

COMPLETELY LEGAL

CHEF INSPIRED DINNERS

LEGAL’S SIGNATURE CRAB CAKES
jumbo lump crab, mustard sauce, seasonal salad (contains nuts)
choose:

- Combo: one crab cake, grilled shrimp and scallops 27.95
- Dinner: two crab cakes 26.95

DOUBLE STUFFED BAKED SHRIMP 24.95
jumbo shrimp, buttery crabmeat stuffing, choice of one side

NUTTY ATLANTIC SALMON 24.95
almond encrusted, sautéed in a lemon caper butter sauce with mushroom ravioli and spinach

RED ONION JAM SWORDFISH 25.95
10 oz. center prime cut, rice pilaf, sautéed sherry mushrooms and spinach

EVERYTHING TUNA* 25.50
grilled with everything spice mix, roasted red pepper and cold cucumber sauce,
jasmine rice, spinach (cooked medium rare)

OVEN ROASTED HERBED CHICKEN 22.95
sweet potato mashed, broccoli and lemon butter sauce

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.
With parties of 6 or more, an 18% gratuity is automatically added to the guest check.

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011411 Warwick

Send Gourmet Gifts

from

Legal Sea Foods

1-800-EAT-FISH

or

www.legalseafoods.com