

RAW OYSTERS* one 2.25, six 12.95, twelve 25.95

Featured Varieties....ask for today's availability

- Kumamoto - pleasant mild flavor and a clean cucumber finish
- P.E.I. - assertive, briny, and robust with a clean ocean finish
- Blue Point, Connecticut Bay - mild and salty, real seawater flavor
- Cape Cod, MA - sweet tasting superlative oyster

RAW CLAMS* six 6.95 twelve 11.95

- Littlenecks
- Cherrystones

BLACKENED RAW* TUNA "SASHIMI" 13.95

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

JUMBO SHRIMP COCKTAIL 14.50

CHOWDER cup 4.95 bowl 6.95

- New England Clam
- Lite Clam

MARYLAND CREAM OF CRAB SOUP bowl 6.95

LOUISIANA SHRIMP GUMBO bowl 6.95

SAUTÉED MUSSELS 9.95

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

CRISPY MONTAUK CALAMARI 10.95

- regular or spicy
- Rhode Island (hot peppers & garlic)
- Thai style (pineapple & peanuts)

*Consuming raw or undercooked meat, fish, shellfish, poultry or eggs can increase your chances for a foodborne illness. More information for alternative choices is available upon request.

HOUSE SALAD 5.95

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 7.95

romaine hearts, garlic croutons, shaved romano, creamy dressing, topped with

- Grilled Chicken 12.50
- Maine Crabmeat 14.95
- Grilled Shrimp 14.95
- Lobster Salad 22.95

CHOPPED GREEK 8.95

diced olives, cucumbers, tomatoes, chick peas and feta, topped with

- Grilled Chicken 13.50
- Grilled Shrimp 15.95
- Grilled Shrimp & Calamari 15.95

TORTILLA, APPLE AND GOAT CHEESE 8.95

avocado, roasted red peppers, chipotle orange dressing, topped with

- Grilled Shrimp 15.50
- Grilled Scallops 15.95

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

Zero-Proof

POMEGRANATE LEMONADE 3.50

A refreshing blend of pomegranate juice and our homemade lemonade

ARNOLD PALMER 3.50

A blend of lemonade and iced tea

APRIL-ADE 3.50

A mixture of lemonade and crimson berry tea, inspired by April Kramer

I.B.C. ROOT BEER 2.95

regular or diet

LEGAL'S SIGNATURE CRAB CAKE 15.95

jumbo lump crab, mustard sauce, seasonal salad (contains nuts), choice of one side

NEW ENGLAND FRIED CLAMS 16.95

whole-bellied, sweet & petite, cole slaw and french fries

GRILLED MEDITERRANEAN SALMON 16.50

hummus, cucumber yogurt sauce, orzo, pita chips

GRILLED SEA SCALLOPS 16.95

brushed with herb vinaigrette, choice of one side

VEGETARIAN BOX (vegan friendly) 17.95

Asian flavored stir-fried vegetables, Thai red coconut curry sauce, cashews, tofu, and brown rice (contains nuts) with Shrimp or Scallops 22.95

GRILLED SHRIMP 16.50

brushed with herb vinaigrette, choice of one side

FISH & CHIPS 16.95

dayboat cod and haddock, regular or spicy with cole slaw

JASMINE SPECIAL 14.95

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

SCALLOPS AND MUSHROOM RAVIOLI 14.95

portobello mushrooms in a cream sauce

FRIED FISHERMAN'S TRIO 14.95

shrimp, scallops and clams, french fries, cole slaw

LEGAL'S SIGNATURE CRAB CAKE 15.95
jumbo lump crab on a bun with mustard sauce

SOUTHWESTERN SHRIMP BURGER 13.95
black beans, feta cheese, creamy guacamole
and spicy slaw

GRILLED SWORDFISH REUBEN 13.95
griddled light rye, Russian dressing, gouda and cole slaw

SEAFOOD TRIO ROLL 18.95
freshly shucked native lobster, delicate
Maine crabmeat, jumbo shrimp cocktail,
celery and mayonnaise on a toasted roll

TUNA BURGER 13.95
freshly ground tuna, chili paste, crumbs and spices

FRIED OR BLACKENED CATFISH 10.95
lettuce and tomato

TUNA SALAD MELT 9.95
pita wrap with pecorino romano and provolone cheese

CRABMEAT ROLL 14.95
delicate Maine crabmeat on a warm buttery bun

FRIED CLAM ROLL 16.95
whole-bellied New England clams

LOBSTER ROLL 22.95
freshly shucked lobster meat, celery mayo, brioche bun

GRILLED CHICKEN SANDWICH 11.95
applewood smoked bacon, monterey jack cheese,
lettuce, tomato and mayonnaise

NIMAN RANCH BURGER* 10.95
10 oz. hand packed all natural beef
"finest tasting meat in the world, period!"
(can be undercooked upon request)
add cheese for 1.00

Choose two:
french fries, cole slaw, broccoli, orzo salad,
onion strings

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atlanta 111210

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

STEAMED LOBSTERS

- 1.25-1.50 lb. 28.95
- 1.50-1.75 lb. 37.95
- 2.00-2.50 lb. 47.95
- Larger Sizes Available - Please Inquire

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

NEW ENGLAND LOBSTER BAKE 36.95
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)

SURF & TURF

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

- Three Double Stuffed Baked Shrimp 38.95
- Grilled Shrimp and Scallops 38.95
- Steamed 1 - 1 1/4 lb. Lobster 44.95

WOOD GRILLED ASSORTMENT* 24.95
our Chef's selection of three fish, shrimp and scallops

CIOPPINO 26.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and scrod
in a light tomato broth with a side of jasmine rice

OVEN ROASTED HERBED CHICKEN 21.50
sweet potato mashed and bacon braised greens