

TODAY'S MARKET CATCH

WOOD GRILLED FISH CHOICE OF TWO SIDES		SELECTIONS BASED ON QUALITY AND AVAILABILITY	
<input checked="" type="checkbox"/> SWORDFISH	27.95	<input checked="" type="checkbox"/> RAINBOW TROUT	18.95
<input checked="" type="checkbox"/> TUNA* cooked medium rare	26.95	<input checked="" type="checkbox"/> SHRIMP	20.95
<input checked="" type="checkbox"/> FAROE ISLAND SALMON	24.95	<input checked="" type="checkbox"/> SEA SCALLOPS	26.95
<input checked="" type="checkbox"/> ARCTIC CHAR	24.95	<input checked="" type="checkbox"/> HADDOCK	22.95
<input checked="" type="checkbox"/> MAHI MAHI	23.95		
INCLUDE A SKEWER OF SCALLOPS FOR 7.95 OR SHRIMP FOR 6.50			

SIDES ADDITIONAL SIDES 3.95 EACH		SAUCES & FLAVORS	
FRENCH FRIES ONION STRINGS BROWN RICE BROCCOLI & CHEESE RICE PILAF COLE SLAW (1.95)	SEAWEEED SALAD JASMINE RICE MASHED POTATOES BAKED POTATO JALAPEÑO CHEDDAR POLENTA	EVERYTHING SPICE CAJUN SPICE CHETTINAD SPICE RED ONION JAM	SHANDONG SAUCE LEMON CHIVE BUTTER BÉARNAISE BUTTER

FEATURED COCKTAIL	

GIANT-FLAVORED SHRIMP DINNERS

THREE COURSE PRIX-FIXE 24.95
(beverage, tax and gratuity not included)

FIRST COURSE - choose one

NEW ENGLAND CLAM CHOWDER

PASTA AND BEAN SOUP

SECOND COURSE - choose one

SHRIMP AND SAUSAGE ORECCHIETTE roasted tomatoes, broccoli, pecorino

CAJUN GRILLED SHRIMP AND STONE GROUND GRITS cheddar cheese grits and bacon braised greens

CRISPY FRIED SHRIMP AND PICKLED VEGETABLES sweet potato fries and chipotle mayo

DESSERT - choose one

EGGNOG BREAD PUDDING rum caramel sauce

BON BONS bite size scoops of ice cream dipped in chocolate

RECOMMENDED WINE PAIRING:

DeLoach "Block 1950" Pinot Noir, Sonoma Coast, 2011 glass 11.50 / bottle 39

LEGAL LOBSTERS FROM THE CRISP COLD WATERS OF THE NORTH ATLANTIC	
STEAMED 1.25 - 1.50 LB	27.95
STEAMED 1.50 - 1.75 LB	36.95
STEAMED 2.00 - 2.50 LB	49.95
LOBSTER BAKE - clam chowder, steamers, mussels, chorizo, 1-1.25 lb lobster	37.95
BAKED STUFFED LOBSTER - shrimp and scallop buttery cracker stuffing add 5.00	

*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.

LUNCH ENTRÉES available until 4 pm

ANNA'S BAKED BOSTON SCROD 17.95

topped with crumbs and tomatoes, rice pilaf (cod or haddock depending on landings)

LEGAL'S SIGNATURE CRAB CAKE 16.50

jumbo lump crab, mustard sauce, seasonal salad, choice of one side

NEW ENGLAND FRIED CLAMS whole-bellied, sweet & petite, cole slaw and french fries 17.95

GRILLED MEDITERRANEAN SALMON hummus, cucumber yogurt sauce, orzo, pita chips 16.95

LOUISIANA GUMBO shrimp, spicy andouille sausage and crispy fried okra with jasmine rice 12.95

GRILLED SHRIMP brushed with herb vinaigrette, choice of one side 15.95

MUSHROOM RAVIOLI portobello mushrooms in a cream sauce 12.95

JASMINE SPECIAL 15.95

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

PORTUGUESE FISHERMAN'S STEW 16.50

whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

FRIED FISHERMAN'S TRIO shrimp, scallops and clams, french fries, cole slaw 16.95

SANDWICHES & ROLLS available until 4 pm

LEGAL'S SIGNATURE CRAB CAKE 16.50

jumbo lump crab on a bun with mustard sauce

TUNA BURGER 13.95

freshly ground tuna, chili paste, crumbs and spices

CRABMEAT ROLL 16.95

delicate Maine crabmeat on a warm buttery bun

CRISPY FISH SANDWICH 10.95

tartar sauce, lettuce and tomato

LOBSTER ROLL...Market Price

freshly shucked native lobster, celery mayo, brioche bun

FRIED CLAM ROLL 17.95

whole-bellied New England clams

GRILLED CHICKEN SANDWICH 11.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

NIMAN RANCH BURGER* 11.50

hand packed all natural beef
"finest tasting meat in the world, period!"
(can be undercooked upon request)
add cheese for 1.00

TUNA SALAD MELT 9.95

pita wrap with pecorino romano and provolone cheese

all sandwiches served with a choice of two sides

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

*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.

Park 091912

SEAFOOD BAR*

RAW OYSTERS* 2.50 each 13.95 half dozen 26.95 dozen

• CAPE COD

Wellfleet, *Wellfleet Harbor*

Big Rock Oyster, *East Dennis*

Cotuit, *Cotuit Bay*

Wianno, *Cape Cod Bay, Nantucket Sound, Barnstable*

• NEW YORK

Naked Cowboy, *Port Jefferson Harbor, Long Island Sound*

RAW CLAMS* six 7.95 twelve 13.95

• Littlenecks

• Cherrystones

TREASURES OF THE REEF* small (serves 2-4) 31.95 large (serves 4-8) 57.95
an assortment of freshly shucked and chilled raw shellfish

BLACKENED RAW TUNA* "SASHIMI" 14.95

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

SMOKED SALMON* served chilled with homemade toasted brioche 13.50

JUMBO SHRIMP COCKTAIL 14.95

CHOWDERS & APPETIZERS

CHOWDER cup 4.95 bowl 6.95

• New England Clam

• Fish

• Lite Clam

LOBSTER BISQUE authentic creamy bisque garnished with lobster cup 6.95 bowl 10.95

STEAMERS with drawn butter 13.95

MUSSELS 1 1/2 pounds sautéed with garlic, white wine and crushed red pepper 10.95

LEGAL EXPERIENCE* 26.95

sample our blackened raw* tuna "sashimi", steamed wontons, shrimp cocktail and crab cakes

LEGAL'S SIGNATURE CRAB CAKE jumbo lump crab, mustard sauce, seasonal salad 14.95

OYSTERS LEGAL baked with spinach, cheese and crumbs 14.95

HOT LUMP CRAB DIP horseradish, cheddar and cream cheese, seafood chips 11.95

FRIED OYSTERS cassia salt, seaweed salad 10.95

CRISPY MONTAUK CALAMARI 11.95

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

NEW ENGLAND FRIED CLAMS whole-bellied, sweet & petite 14.95

SHRIMP WONTONS steamed or fried with seaweed salad 9.95

POPCORN SHRIMP 9.95

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

*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.

SALADS

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

WEDGE SALAD iceberg wedge, blue cheese, bacon, tomatoes and blue cheese vinaigrette 9.95

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

TORTILLA, APPLE AND GOAT CHEESE half 6.95 full 8.95
avocado, roasted red peppers and chipotle orange dressing

Top any full salad with...

- Grilled Chicken 5.00 *additional*
- Maine Crabmeat 9.00 *additional*
- Grilled Shrimp 7.00 *additional*
- Grilled Salmon 9.00 *additional*
- Lobster Salad 17.00 *additional*

SURF & TURF

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

- Three Double Stuffed Baked Shrimp 41.95
- Grilled Shrimp and Scallops 39.95
- Steamed 1 - 1.25 lb. Lobster...Market Price

FILET MIGNON* 8 oz. béarnaise butter and choice of two side 32.95
*can be undercooked upon request

MARINATED GRILLED CHICKEN 20.95
broccoli, mashed potatoes, lemon chive butter sauce

SIDES additional sides 3.95 each

french fries	seaweed salad
onion strings	rice pilaf
brown rice	jasmine rice
baked potato	mashed potatoes
broccoli & cheese	jalapeño cheddar polenta
cole slaw (1.95)	

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

*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 CAKES 28.95
jumbo lump crab, mustard sauce, seasonal salad, choose:

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

DOUBLE STUFFED BAKED SHRIMP 26.50
jumbo shrimp, buttery crabmeat stuffing, choice of one side

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

SHRIMP AND GARLIC 21.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

LEMON CAPER GREY SOLE lemon beurre blanc, jasmine rice, sautéed spinach 24.95

ANNA'S BAKED BOSTON SCROD 19.95
topped with crumbs and tomatoes, rice pilaf, seasonal vegetables (cod or haddock depending on landings)

WOOD GRILLED ASSORTMENT* 26.95
Variety is the spice of life...Try our Chef's selection of three fish (can be cooked medium rare) shrimp and scallops, choice of two sides

JASMINE SPECIAL 21.95
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice)

CIOPPINO 27.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and scrod in a light tomato broth

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 24.95 or Scallops 25.95

CRISPY FRIED choice of two sides

FRIED FISHERMAN'S PLATTER shrimp, scallops, calamari, clams & scrod 26.95

NEW ENGLAND FRIED CLAMS whole-bellied, sweet & petite 23.95

FISH & CHIPS regular or spicy 16.95

SHRIMP 20.95

SEA SCALLOPS 26.95

CRISPY FRIED FILLETS

- COD 19.95
- HADDOCK 22.95
- SOLE 24.95

*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.