Appetizers

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

Steamers thyme, garlic, white wine 15.95

Jumbo Shrimp Cocktail 16.50

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

New England Fried Clams...Market Price
whole-bellied, sweet & petite

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

Fried Oysters chorizo aioli 12.95

Crispy Montauk Calamari 12.95
- **regular**
- **spicy**
- **Rhode Island style** (hot peppers and garlic)
- **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
- with whole wheat pita chips 6.95
- with crabmeat and crab chips 12.95

Crab Quesadilla corn relish, avocado cream 13.95

Chowders & Salads

New England Clam Chowder cup 5.95 bowl 7.95

Lite Clam Chowder cup 5.95 bowl 7.95

Lobster Bisque cup 7.95 bowl 11.95
authentic creamy bisque garnished with lobster

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...Market Price
1.25 - 1.50 lb
1.50 - 1.75 lb
2.00 - 2.50 lb

Lobster Bake
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

Char Grilled

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

Swordfish	Market Price
Tuna* cooked medium rare	Market Price
Faroe Island Salmon	25.95
Rainbow Trout	19.95
Shrimp	23.95
North Atlantic Sea Scallops dry packed	Market Price
Haddock	24.95

add a skewer of scallops 9.95 or shrimp 6.95

*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.

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 27.50

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)

Lobster Ravioli "Frá Diavolo" spicy calabrian pepper sauce, garlic bread, side salad 24.95

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

Hoisin Glazed Faroe Island Salmon hoisin sauce and vegetable pad thai with crushed peanuts 25.95

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

Roasted Vegetable Saffron Rice Biryani cucumber raita *(vegan friendly, contains nuts/cashews)* 19.95 / with Shrimp 26.95

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
6 oz. filet, tomato cipollini onion jam, choice of two house sides

Grilled Shrimp, Scallops & Filet* 41.95
6 oz. filet, tomato cipollini onion jam, choice of two house sides

Steamed 1 - 1.25 lb. Lobster & Filet* 44.95
6 oz. filet, tomato cipollini onion jam, choice of two house sides

King Crab Legs steamed or braised with sherry garlic butter 45.95

Grilled 8 oz. Filet Mignon* 33.95
tomato cipollini onion jam, choice of two house sides
*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 27.95
shrimp, scallops, calamari, clams & whitefish

New England Fried Clams...Market Price
whole-bellied, sweet & petite

Fish & Chips regular or spicy 16.95

Shrimp 23.95

North Atlantic Sea Scallops...Market Price
dry packed

Scrod 22.95
(cod or haddock depending on landings)

House Sides

- french fries
- corn on the cob
- brown rice
- broccoli
- cole slaw (1.95)
- seaweed salad
- jasmine rice
- mashed potatoes
- sautéed spinach

a la carte house sides 4.50

Premium Sides

- sautéed kale 1.95
  honey yogurt, roasted peanuts
- sugar snap peas 1.95
  soy ginger glaze
- quinoa vegetable salad 1.95
  calabrian lime dressing, pine nuts
- grilled asparagus 1.95
  pecorino romano
- fresh seasonal side salad 1.95

a la carte premium sides 5.95

Flavors

- everything spice
- cajun spice
- shandong sauce
- lemon chive butter
- tomato cipollini onion jam

can be prepared without gluten

Food Allergies? If you have a food allergy, or specific dietary requirements or preferences, 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.