



Allergy Key

W-wheat | E-egg | So-soy | M-milk | SH-shellfish
F-fish | P-peanut | T-tree nut | SE-sesame

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

Allergen information reflects both ingredients and potential cross-contact risks. If you have any food allergies or dietary concerns, please notify your server before ordering.

Starters

NEW ENGLAND CLAM CHOWDER W,M,SH,F
our award-winning recipe

LOBSTER BISQUE W,M,SH,F
lobster meat garnish, cream sherry

CRAB CAKE LEGAL SIGNATURE W,E,So,M,SH,F,T
lump crab, mustard sauce, greens, apple, candied walnuts, dried cranberries, pickled red onions, maple Dijon vinaigrette

CALAMARI, CRISPY FRIED E,So,M,SH,F
GULF OF MAINE choice of:
• TRADITIONAL with tartar sauce
• RHODE ISLAND STYLE (hot peppers & garlic)

SHRIMP COCKTAIL So,SH,F
BAY OF BENGAL

TUNA TARTARE* So,F,SE
avocado, yuzu-miso emulsion, ponzu, root vegetable chips

MUSSELS, ORGANIC W,So,M,SH,F,SE
PEI garlic-butter broth, white wine, grilled bread

FISH TACOS
NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo, choice of:
• CRISPY FRIED W,E,So,M,SH,F
• CAJUN BLACKENED W,E,So,M,SH,F,SE

STARTER SAMPLER W,E,So,M,SH,F,P,SE
half orders of classic and specialty starters: fried shrimp & scallops, RI style calamari, shrimp pot stickers, bang bang cauliflower (contains peanut oil)

SHRIMP POT STICKERS W,E,So,SH,SE
ponzu sauce

STUFFIES W,So,M,SH
CAPE COD quahogs, chouriço, butter, Ritz crumbs

BANG BANG CAULIFLOWER W,E,So,M,SH,F,P,SE
tempura fried, kung pao sauce (contains peanut oil)

Salads

GREEK SALAD M
romaine, leaf lettuce, tomato, cucumber, feta cheese, chickpeas, Kalamata olives, lemon-oregano vinaigrette

THAI PEANUT SALAD E,So,M,SH,F,P,SE
napa cabbage, red cabbage, carrots, scallion, red peppers, peanut dressing, crispy rice noodles

CLASSIC CAESAR SALAD W,E,So,M,F,SE
romaine hearts, garlic croutons, shaved romano cheese, creamy dressing

TOP SALADS WITH:
PETIT SIRLOIN* SH,F,SE SALMON* SH,F,SE
SHRIMP SH,F,SE CHICKEN SH,F,SE
LOBSTER TAIL SH

KALE & ROMAINE SALAD M,T
sweet potato, dried cranberries, red apple, candied walnuts, goat cheese, maple Dijon vinaigrette

SOUTHWEST CHICKEN SALAD E,So,M,SH,F,SE
blackened chicken breast, romaine, roasted corn, black beans, cheddar, avocado, tomato, cucumber, red onion, red pepper, scallion, crispy tortilla, chipotle ranch dressing

Sandwiches

served with french fries and coleslaw E,So,M,SH,F

BEER-BATTERED FISH W,E,So,M,SH,F,SE
NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce, tomato, pickle, tartar sauce

BLACKENED CHICKEN W,E,So,M,SH,F,SE
avocado crema, chipotle aioli, pickled red onion, lettuce, tomato

LEGAL LOBSTER ROLL
traditional with lemon mayo W,E,So,M,SH,SE
warm butter-poached W,So,M,SH,SE
• SIGNATURE HALF POUND
• QUARTER POUND

SMASH BURGER W,E,So,M,SH,F,SE
applewood-smoked bacon, American cheese, pickle, caramelized onion aioli

Crispy Fried

made with our gluten-free fry mix, served with french fries and coleslaw E,So,M,SH,F
TRADITIONAL NEW ENGLAND STYLE OR CAJUN

SHRIMP E,So,M,SH,F
BAJA, MEXICO

CLAMS, WHOLE BELLY E,So,M,SH,F
NEW ENGLAND sweet & petite
- seasonal availability -

FISH & CHIPS E,So,M,SH,F
NORTH ATLANTIC wild caught, choice of:
• TRADITIONAL NEW ENGLAND STYLE
• BEER-BATTERED still gluten-free!

FISHERMAN'S PLATTER E,So,M,SH,F
shrimp, scallops, local whitefish, calamari, onion strings

SCALLOPS E,So,M,SH,F
ARCTIC OCEAN

From the Grill

LEMON BUTTER & CRISPY CAPERS - E,So,M,SH,F | GARLIC HERB CHIMICHURRI | CAJUN BLACKENED & HOT BUTTER - M | NORI CHILI CRUST & KUNG PAO SAUCE - W,So,SH,P,SE

SWORDFISH STEAK SH,F,SE
WILD CAUGHT

SHRIMP SH,F,SE
BAJA, MEXICO

SALMON* SH,F,SE
HELGELAND COAST, NORWAY

COD LOIN SH,F,SE
ICELAND MSC Certified Sustainable

RAINBOW TROUT SH,F,SE
COLOMBIA BAP 4-Star Certified Sustainable

SIRLOIN STEAK* 10oz SH,F,SE
DOUBLE R RANCH, WASHINGTON STATE

STATLER CHICKEN BREAST SH,F,SE

Add Ons

make your meal a Surf & Surf or a Surf & Turf

PETIT SIRLOIN* SH,F,SE LOBSTER TAIL SH
CRAB CAKE W,E,So,M,SH,F SHRIMP SH,F,SE

Sides

STEAMED BROCCOLI M
ONION STRINGS E,So,M,SH,F
CRISPY POTATO WEDGES E,So,M,SH,F
TRUFFLE FRIES E,So,M,SH,F
FRENCH FRIES E,So,M,SH,F
COLESLAW E,So
JASMINE RICE W,So,M
HERBED RICE PILAF M
BAKED POTATO M
LOADED BAKED POTATO
with cheese & bacon
ROASTED FALL VEGETABLES E,So,T
with candied walnuts
SAUTEED KALE with prosciutto E,So,M,SH,F

Legal Classics

COD, SALT & VINEGAR CRUSTED ICELAND crispy potato wedges, napa cabbage and bacon slaw, rémoulade W,E,So,M,F

HADDOCK, BAKED ANNA’S WAY NORTH ATLANTIC wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli W,So,M,F

CRAB CAKE & SHRIMP mustard sauce, herbed rice pilaf, greens, apple, candied walnuts, dried cranberries, pickled red onions, maple Dijon vinaigrette W,E,So,M,SH,F,T,SE

GOCHUJANG SHRIMP BAJA, MEXICO maple-gochujang sweet potatoes, yuzu-miso emulsion, napa cabbage So,SH,F,SE

SHRIMP SCAMPI BAJA, MEXICO linguini, tomato, sofrito, white wine, garlic butter W,E,So,M,SH

LOBSTER, STEAMED GULF OF MAINE choice of two sides M,SH

LOBSTER, BAKED STUFFED GULF OF MAINE shrimp, scallops, peppers, onions, buttery crackers, choice of two sides W,So,M,SH

STUFFED LOBSTER TAILS GULF OF MAINE shrimp, scallops, peppers, onions, buttery crackers, choice of two sides W,So,M,SH

LOBSTER POT PIE GULF OF MAINE lobster, roasted vegetables, lobster cream, herbs, puff pastry W,So,M,SH,F

ROASTED CHICKEN & FUSILLI PASTA roasted leek and mushroom cream sauce, brussels sprouts, herbs, crispy prosciutto W,E,So,M,SH,F,T

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.