## PURE & FRESH

Freshly Shucked Oysters\* ask for today's variety 2.95 each / 15.95 half-dozen / 29.95 dozen 🤏

Baked Oysters spinach, cheese, crumbs, herbsaint 12.95 🤏

Freshly Shucked Clams\* littlenecks or cherrystones six 9.95 / twelve 16.95

Shellfish Tower\* an assortment of freshly shucked and chilled raw shellfish small (serves 2-4) 31.95 / large (serves 4-8) 57.95 🤏

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

Jumbo Shrimp Cocktail 16.50 🤏

Steamers (soft shell clams) thyme, garlic, white wine 15.95 ^

New England Fried Clams whole-bellied, sweet & petite 15.95 "

#### **MUSSELS**

1 ½ pounds, served with crostini

Classic white wine and garlic 11.95 "

**Thai** red curry, scallions, lemongrass, pineapple 11.95

Provençal saffron, cream, orange zest, cherry tomato 11.95 🤏

Marinara tomato, crushed red pepper, olives 🤏

**Dijon** white wine, parsley, capers 11.95

Mexican chorizo, onion, cilantro, tequila 11.95

New Orleans andouille, mirepoix, bay leaf, tomato 11.95

## SOUPS & SALADS =

New England Clam Chowder cup 5.95 / bowl 7.95

Lite Clam Chowder cup 5.95 / bowl 7.95 %

Maryland Cream of Crab Soup bowl 7.95

House Salad 6.95

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Classic Caesar Salad 6.95

romaine, garlic croutons, shaved romano, creamy dressing

Wedge Salad 9.95 🤏

blue cheese, bacon, tomatoes and blue cheese vinaigrette

## PLATES TO SHARE

## Crispy Montauk Calamari 12.95 🤏

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

Fried Oysters pickle relish, bbq mayo, cole slaw 12.95 🤏

**Shrimp Wontons** steamed or fried with seaweed salad 11.95

**Buffalo Shrimp** avocado, blue cheese, celery hearts 10.95

Warm Spinach and Feta Dip whole wheat pita chips 6.95

Bang Bang Cauliflower kung pao 6.95

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

## 🤏 can be prepared without gluten

Please note: If you have specific dietary requirements, preferences, or a food allergy, 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.

## LEGAL CLASSICS

#### Lobster Bake...market price

cup of clam chowder, littlenecks, mussels, chourico, corn on the cob, steamed 1-1.25 lb. lobster (larger sizes available please inquire) 🤏

Anna's Baked Boston Scrod seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetables 22.95 🤏 (cod or haddock depending on landings)

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

Portuguese Fisherman's Stew saffron tomato broth, chourico 16.50 %

**Shrimp and Garlic** sautéed with tomato, scallions and mushrooms, tossed with fresh pasta 23.95

**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 26.95 or Scallops 27.95

Louisiana Catfish Matrimony sautéed with shrimp and andouille sausage, jasmine rice, seasonal vegetables 17.95

Everything Tuna\* (cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach...market price 🤏

Legal's Signature Crab Cakes two jumbo lump crab cakes, mustard sauce, seasonal salad 30.95

Legal's Signature Crab Cake Combo one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad 30.95

### **NEW TWISTS**

## **Hoisin Glazed Salmon** 18.95

pad thai noodles, seared vegetables, crushed peanuts

## Snapper Salsa Verde 22.95 🤏

lump crabmeat, red rice & beans

## Monkfish Milanese 19.95

pickled butternut, lentils, fennel cream

## **Lobster Mac and Cheese** 25.95

cavatappi, cheddar and fontina cheese sauce, peas

# Seafood Paella 22.95 🤏

fish, shellfish, grilled chicken and chorizo in a roasted tomato broth over saffron risotto

## CRISPY FRIED

french fries and cole slaw

**Shrimp** 23.95 ^

Fish & Chips regular or spicy 16.95

### Fisherman's Platter 27.95

shrimp, scallops, calamari, clams & whitefish

## New England Fried Clams 26.95

whole-bellied, sweet & petite

Oysters 21.95 ^

Cod Fillet 22.95

# LOBSTERS & SURF N' TURF

comes with choice of two house sides or opt for two premium sides for an additional 1.50 each

Steamed Lobster ...market price 🤏

• 1.25 - 1.50 lb.

• 1.50 - 1.75 lb.

**Baked Stuffed Lobster** shrimp & scallop buttery cracker stuffing add 6.00 <sup>(\*)</sup>

King Crab Legs steamed or braised with sherry garlic butter 45.95 ^

BBQ Ribs & Shrimp 24.95

Creekstone Hanger Steak\* with Shrimp and Scallops 28.95 / Steamed Lobster 33.95 / Crab Legs 38.95 %

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

Faroe Island Salmon 18.95

Swordfish 29.95

Tuna\* (medium rare) 29.95

**Snapper** 22.95 ^

Rainbow Trout 19.95

**Shrimp** 23.95 \*\*

Day Boat Digby Scallops...market price ^

from Nova Scotia, dry packed

Marinated Chicken 21.95

Creekstone Hanger Steak\* 24.95

Chef's Assortment\* 27.95 🤏

chef's choice of three fish (can be cooked medium rare), shrimp and scallops

add a skewer of scallops 9.95 or shrimp 6.95 🤏

## FLAVORS =

everything spice cajun spice red onion jam

shandong sauce lemon chive butter smoked shrimp butter

## HOUSE SIDES

a la carte house sides 4.50

french fries % brown rice 🤏 broccoli & cheese spinach 🤏

seaweed salad iasmine rice 🐴 mashed potatoes " cole slaw (1.95) "

# PREMIUM SIDES-

a la carte premium sides 5.95

bacon braised greens 🤏 roasted horseradish brussels sprouts 🤏 charred broccoli with xo sauce % crabmeat stuffed baked potato 🤏 sausage stuffed delicata squash 🤏 roasted mushrooms

🤏 can be prepared without gluten

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