

Raw Bar

Oysters <i>on the half shell</i>		Market Price.
Cherrystone Clams <i>six on the half shell</i>		9.
Littleneck Clams <i>eight on the half shell</i>		8.
Shellfish Sampler <i>2 oysters, 3 littlenecks and 2 cherrystones</i>		9.

Chowders and Soups

Legal's New England Clam Chowder	cup 3.75	bowl 4.50
Rhode Island Clam Chowder	cup 3.75	bowl 4.50
Maryland Cream of Crab Soup		bowl 6.95

Appetizers

Baltimore Peel n' Eat Shrimp <i>steamed in beer and old bay seasoning</i>	10.
Blackened Tuna "Sashimi" (Rare)	12.
Fried Calamari <i>regular, spicy, Rhode Island or Thai Style</i>	8.
Steamers <i>with drawn butter</i>	11.
Steamed Mussels <i>with garlic and white wine or fragrant seafood sauce</i>	9.
Mussels Au Gratin	regular 6. large 10.
Hot Lump Crab Dip with Seafood Chips	11.
Seafood Ravioli <i>with shrimp and a seafood sauce</i>	10.
Shrimp Wontons <i>steamed or fried</i>	8.
Fried Smelts <i>with malt vinegar aioli</i>	6.
Crab & Artichoke Hushpuppies	7.
Coconut Shrimp <i>with an orange-ginger marmalade</i>	10.
Fried Oysters <i>with cassia salt</i>	10.
Legal's Smoked Bluefish Pate <i>coated with a walnut herb crust</i>	8.
Popcorn Shrimp	9.
Maryland "Style" Lump Crab Cake <i>with mustard sauce</i>	13.
New England Fried Clams	11.
Jumbo Shrimp Cocktail - A Legal Classic	12.

Salads and Cold Plates

Blue Cheese Salad <i>endive, frisee, toasted walnuts, pears and Great Hill blue cheese</i>	6.
Caesar Salad With Chicken	5.
With Shrimp	11.
Seafood Antipasto <i>with grilled shrimp and calamari on a salad with clams and mussels</i>	14.
Marinated Grilled Calamari <i>with grilled onions and white beans</i>	15.
Simple Mixed Greens	2.75
With Crumbled Blue Cheese	3.75

Wood Grilled

Salmon Fillet	16.	Arctic Char	16.
Shrimp	15.	Assorted Dinner	21.
Shrimp & Scallop Combo	16.	Sirloin Steak 12 oz.	22.
Tuna	21.	Filet Mignon 8 oz.	24.
Sea Scallops	16.	Chicken Breast	15.
Rainbow Trout	13.		

Crispy Fried Seafood

Scallops	16.	Shrimp	15.
Flounder	16.	Oysters	16.
Haddock	14.	New England Clams	17.
Fish & Chips	11.	Fisherman's Platter	20.

Legal Lobsters

Steamed or Baked Stuffed		Market Price
1.25-1.50 lb.		Market Price
1.50-1.75 lb.		Market Price
2.00-2.50 lb.		Market Price
<i>We stuff our baked lobsters with a shrimp and scallop buttery cracker stuffing.</i>		
Lobster Bake		Market Price
<i>steamed 1-1.25 lb. lobster, steamers, mussels, corn, and clam chowder</i>		

Legal Specialties and Classics

East Coast Halibut Oscar <i>topped with lump crabmeat, asparagus and hollandaise sauce</i>	23.
Grilled Everything Tuna (medium rare) <i>with everything spice mix coating, garnished with roasted red pepper and cold cucumber sauce, served with white rice and spinach</i>	21.
Double Stuffed Baked Shrimp <i>buttery lump crabmeat stuffing served with steamed broccolini</i>	25.
Shrimp Trio <i>grilled shrimp, baked stuffed shrimp and fried coconut shrimp</i>	24.
Flounder stuffed with Lump Crabmeat	19.
Soba Noodle Vegetable Broth	11.
With Shrimp	15.
Wood Grilled Swordfish <i>with red onion jam, rice pilaf and sauteed sherry mushrooms with spinach</i>	23.
Bamboo Steamed Fish	Cod 15. Salmon 19.
Surf & Turf - Two Ways Filet, Tempura Shrimp and Grilled Scallops or Filet with a Steamed 1-1 1/4 lb. Lobster	27. Market Price
"Scampi" <i>with garlic, tomatoes and mushrooms, tossed with linguini</i>	18.
Cioppino <i>lobster, scallops, shrimp, squid, littlenecks, mussels and whitefish in a light tomato broth with a side of jasmine rice</i>	25.
Seafood Ravioli <i>with shrimp and a seafood sauce</i>	19.
Linguini with Red or White Clam Sauce	16.
Baked Boston Scrod <i>with crumbs and tomatoes</i>	15.
Louisiana Catfish Matirmony <i>sauteed with bay shrimp and andouille sausage with jasmine rice</i>	15.
Maryland "Style" Lump Crab Cakes <i>with mustard sauce</i>	26.