

Starters great for sharing

Blackened Tuna* Sashimi 10.95 
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95 

Fried Pickles romano peppercorn dressing 3.95 

Sweet and Spicy Ribs cumin carrot cabbage slaw 10.95 

Spicy Tuna Meatballs 9.95
freshly ground tuna, romano cheese, calabrian pepper sauce

Legal's Signature Crab Cake 16.95
jumbo lump crab, mustard sauce, seasonal salad

Thai Curry Mussels 11.95
pineapple, tomato, lime, cilantro

Coconut Shrimp orange ginger marmalade 13.95 

Devilish Deviled Eggs 4.95 
crispy shallots, blue cheese, bacon

Thai Roasted Chicken Wings 11.95 

Warm Spinach and Feta Dip 8.95
with whole wheat pita chips

Crispy Point Judith Calamari 13.95 
regular or Rhode Island style (hot peppers and garlic)

Sriracha Lime Popcorn Shrimp 11.95 

Edamame togarashi or sea salt 4.95 

Bang Bang Cauliflower kung pao 7.95

Pizza

White Clam pancetta and arugula 11.95

Crab & Pepperoni mozzarella, peppadew peppers 13.95

Chicken Margherita 12.95
fresh mozzarella, basil, tomato sauce

Lobster Bake...market price
clam sauce, chorizo, corn, fontina

Chef's Daily Feature

Chowders & Salads

Chowders mug 7.50
• New England Clam
• Rhode Island Red Clam

Lobster Bisque mug 9.95

Big Green Salad 7.95
carrots, cucumber, tomato, crispy shallots,
cider dijon vinaigrette

Red Salad 8.95
radicchio, gorgonzola, candied pecans,
dried cherries, balsamic vinaigrette

Tortilla, Apple and Goat Cheese 8.50
avocado, roasted red peppers, chipotle orange dressing

Caesar Salad 8.50 
romaine hearts, garlic croutons, shaved romano,
creamy dressing

Classic Iceberg Wedge 9.95
blue cheese, bacon, tomatoes, blue cheese vinaigrette

 *can be prepared without gluten*

*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.

lynnfield dinner 8.17

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.

Baked Stuffed 8.00 more

shrimp and scallop buttery cracker stuffing

New England Lobster Bake...market price

cup of our famous clam chowder, steamed clams
and mussels, grilled chouriço, corn on the cob,
steamed 1-1.25 lb. lobster

The costs of sourcing high quality shellfish are currently very high due to supply constraints. We will continue to make these menu items available, but prices will reflect market conditions.

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

Classics

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

Hoisin Glazed HiddenFjord Faroe Island Salmon 21.95
hoisin sauce and vegetable pad thai with crushed peanuts

Seafood Paella 22.95
shrimp, calamari, clams, mussels, chicken, and Spanish chorizo
in a tomato saffron calasparra rice

Roasted Cod & Olive Meyer Lemon Relish 23.95 🌿
jasmine rice, spinach

Fried Shrimp & Scallops 26.95 🌿
tartar sauce, french fries, cole slaw

Linguini & Clams 18.95
pancetta, garlic, white wine

Bistro Steak Tips 20.95
fingerling potatoes, mushrooms, onions, garlic butter

Blackened Tuna* Steak...market price
blackberry beurre rouge, jasmine rice, buttered green beans

Roasted Half Chicken Caponata 19.95
piquillo pepper sauce, eggplant, celery, peppers, golden raisins, pine
nuts side of fingerling potatoes, mushrooms, onions, garlic butter

Filet of Sole Francese 25.95
romano egg batter, lemon white wine sauce, brown rice pilaf,
spinach

Truffled Lobster Mac and Cheese...market price
cavatappi, cheddar and fontina cheese sauce, peas

Cajun Grilled Grouper 27.95
mango lime salsa, coconut cilantro sticky rice, buttered green beans

New England Fried Clams...market price 🌿
whole-bellied, sweet & petite, dry packed

Beer Battered Fish and Chips 19.95 🌿
tartar sauce, french fries, cole slaw

Grilled Seafood Antipasto 24.95
shrimp, scallops, squid, mussels, olive meyer lemon relish,
aged cheddar, romaine

Open Flame Grilled

Swordfish...market price 🌿

Yellow Fin Tuna*...market price 🌿

Rainbow Trout 19.95 🌿

HiddenFjord Faroe Island Salmon 21.95 🌿
ranch at sea

North Atlantic Sea Scallops...market price 🌿
dry packed

Shrimp 23.95 🌿

Grouper 27.95 🌿

Include a skewer of scallops for 9.95 🌿 or shrimp for 6.95 🌿

Flavors

cajun spice 🌿

shandong sauce

kung pao

olive meyer lemon relish 🌿

House Sides a la carte house sides 5.50

sweet potato mashed 🌿
onion strings 🌿
jasmine rice 🌿

spinach 🌿
brown rice pilaf
chef's vegetable 🌿

Premium Sides a la carte house sides 6.95

sauteed kale 🌿
honey yogurt, roasted peanuts
caesar salad
romaine, garlic croutons, shaved romano,
creamy dressing

fingerling potatoes
mushrooms, onions, garlic butter
grilled asparagus 🌿
pecorino

fresh seasonal side salad

Sandwiches *french fries and cole slaw*

Tuna Burger 16.95
freshly ground tuna, spices, roasted red pepper sauce

Beef Burger Patty Melt 13.95
caramelized onions, swiss cheese, toasted rye

The Lobster Wrap...market price
freshly shucked native lobster, avocado, bacon and chipotle mayo on
grilled flatbread

Cubano 12.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard,
fried plantains

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