

## 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** 10.95   
cumin carrot cabbage slaw

**Spicy Tuna Meatballs** 10.00  
freshly ground tuna, romano cheese, calabrian pepper sauce

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

**Mussels Au Gratin** 10.95  
roasted garlic cream, monterey jack cheese,  
herb butter crumbs

**Coconut Shrimp** orange ginger marmalade 13.95 

**Devilish Deviled Eggs** 4.95   
crispy shallots, blue cheese, bacon

**Thai Roasted Chicken Wings** 10.95 

**Warm Spinach and Feta Dip** 7.95  
with whole wheat pita chips

**Crispy Point Judith Calamari** 12.95   
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 7.50

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## Pizza

**White Clam** pancetta and arugula 10.95

**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

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## Chowders

**Chowders** mug 6.95  
• New England Clam  
• Rhode Island Red Clam

**Lobster Bisque** mug 9.95

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 *can be prepared without gluten*

\*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.

lynnfield lunch 10.16

## 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** 6.00 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.

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## Salads

**Big Green Salad** 7.50  
roasted shallot vinaigrette, crispy chick peas

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

**Tortilla, Apple and Goat Cheese** 7.95  
avocado, roasted red peppers, chipotle orange dressing

**Classic Caesar Salad** 8.50 🌿  
romaine, garlic croutons, shaved romano, creamy dressing

**Wedge Salad** 9.95  
blue cheese, bacon, tomatoes, blue cheese vinaigrette

### Top any of the above salads with:

- Grilled Chicken 5.00 *additional* 🌿
- New England Crabmeat 11.00 *additional* 🌿
- Grilled Shrimp 9.00 *additional* 🌿
- Grilled Salmon 10.00 *additional* 🌿
- Lobster Salad...Market Price 🌿

## Lunch Entrees

**Legal's Signature Crab Cake** 17.95  
jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

**Crabmeat and Avocado** 18.50 🌿  
avocado, tomato, cucumbers, egg, whole grain mustard dressing

**Roasted Cod & Olive Meyer Lemon Relish** 17.95 🌿  
jasmine rice, spinach

**New England Fried Clams...**Market Price 🌿  
whole-bellied, sweet & petite, tartar sauce, french fries, coleslaw

**Beer Battered Fish and Chips** 16.95 🌿  
tartar sauce, french fries, cole slaw

**Bistro Steak Tips** 18.95  
fingerling potatoes, mushrooms, onions, garlic butter

**Cod & Shrimp Mysore Rasam** 17.95  
red lentils, tamarind, avocado toast

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

## Open Flame Grilled

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

**Rainbow Trout** 16.95 🌿

**Faroe Island Salmon** ranned at sea 18.95 🌿

**Shrimp** 17.95 🌿

**North Atlantic Sea Scallops** dry packed...Market Price 🌿

**Flavors** cajun spice 🌿 | shandong sauce | kung pao | olive meyer lemon relish 🌿

### House Sides *a la carte house sides 5.50*

sweet potato mashed 🌿      spinach 🌿  
onion strings 🌿              brown rice pilaf  
jasmine rice 🌿                chef's vegetable 🌿

### Premium Sides *a la carte house sides 6.95*

sauteed kale 🌿              fingerling potatoes,  
honey yogurt, roasted peanuts      mushrooms, onions, garlic butter  
fresh seasonal side salad      bacon braised brussels sprouts  
caesar salad  
romaine, garlic croutons, shaved romano, creamy dressing

## Sandwiches *french fries and cole slaw*

**Grilled Salmon Reuben** 13.95 🌿  
Russian dressing, gouda and cole slaw on marble rye

**Crabmeat Roll** 18.95 🌿  
delicate New England crabmeat on a warm buttery bun

**Tuna Burger** 15.95  
freshly ground tuna, spices, roasted red pepper sauce

**Crispy Buttermilk Fried Chicken Sandwich** 12.95  
lettuce, tomato, peppadew peppers, ranch dressing

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

**Beef Burger Patty Melt** 13.50  
caramelized onions, swiss cheese, toasted rye

**The Lobster Wrap**...Market Price  
freshly shucked native lobster, avocado, bacon and chipotle mayo

**Panko Romano Fish Sandwich** 13.95  
chipotle tartar sauce, pickled red onion

**Blackened Mahi Mahi Taco** 12.95  
mango salsa, sriracha lime aioli, ham hock braised black beans and rice

🌿 *can be prepared without gluten*

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

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