

LUNCH ENTRÉES

Seafood Casserole 15.95

scallops, shrimp and whitefish baked with cheese and sherry garlic butter

Legal's Signature Crab Cake 17.95

jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

Grilled Mediterranean Salmon 17.95

hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

Portuguese Fisherman's Stew 16.95

whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

Anna's Baked Boston Scrod 17.95

seasoned crumbs, roasted tomato, spinach, jasmine rice, (cod or haddock depending on landings)

Everything Spiced Tuna* 17.50

(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Crispy Fish Tacos 14.95

avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

Salmon Rice Bowl 17.95

brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang sauce and sesame vinaigrette, substitute:

- Tuna Sashimi* 17.95
- Tofu 15.95
- Grilled Shrimp 17.95
- Grilled Chicken 16.95

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.

LUNCH SALADS

House Salad 8.50

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

Chopped Greek Salad 9.50

olives, cucumbers, tomatoes, chickpeas and feta

Cobb Salad 9.95

avocado, bacon, tomato, boiled egg, blue cheese

Classic Caesar Salad 8.50

romaine, garlic croutons, shaved romano, creamy dressing

Vine Ripe Tomato & Manouri Cheese Salad 7.50

cucumber, basil, pickled red onion, extra virgin olive oil

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*

SANDWICHES

fries and cole slaw

Legal's Crab Cake 17.95

jumbo lump crab on a bun with mustard sauce

Tuna Burger 16.95

freshly ground tuna, chili paste, crumbs and spices

Lobster Roll...market price

warm butter poached or traditional with mayo

Grilled Chicken Sandwich 12.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Crabmeat Roll 18.95

delicate New England crabmeat on a warm buttery bun

Super Sea Roll 22.95

lobster, shrimp, crab, avocado, bacon, lemon mayo

Crispy Fish Sandwich 13.95

tartar sauce, lettuce and tomato

Catfish Po' Boy 12.95

crispy fried with green tomatoes, pickled cabbage slaw, chipotle mayonnaise

Tuna Salad Melt 10.95

pita wrap with pecorino romano and provolone cheese

Burger* can be undercooked upon request 13.50
add cheese for 1.00

LUNCH CHAR GRILLED

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

Swordfish Steak...market price

Tuna* Steak cooked medium rare...market price

Faroe Island Salmon 17.95

Rainbow Trout 16.95

Shrimp 17.95

North Atlantic Sea Scallops...market price
dry packed

Marinated Grilled Chicken 21.95

add a skewer of scallops 9.95 or shrimp 6.95

HOUSE SIDES

french fries

onion strings

brown rice, leeks, garlic

broccoli & cheese

sweet potato mashed

cole slaw (1.95)

seaweed salad

jasmine rice

mashed potatoes

cheddar cheese grits

braised greens

a la carte house sides 5.50

PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts

quinoa vegetable salad calabrian lime dressing, pine nuts

grilled asparagus pecorino romano

crispy risotto cake corn, cucumber, tomato jam

fresh seasonal side salad

a la carte premium sides 7.50

LUNCH CRISPY FRIED

fries & cole slaw

Shrimp 17.95

Fisherman's Trio shrimp, scallops and clams 19.95

Scrod (cod or haddock depending on landings) 17.95

Oysters 21.95

Catfish 13.95

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

North Atlantic Sea Scallops...market price
dry packed

Fish & Chips regular or spicy 16.95



If it isn't fresh, it isn't Legal! ®

TAKE-OUT MENU

Enjoy your take-out order.

I am confident you will be completely satisfied.

We're angling for your thoughts -
Give us a call and speak to any of our
Managers with your feedback.

Thank you!

Atlanta

275 Baker Street

Atlanta, GA 30313

Phone: 678-500-3700

Fax: 678-500-3704

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

Prices subject to change.

STARTERS

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

Fried Oysters chorizo aioli 12.95

Steamed Littlenecks with drawn butter 14.95

Sautéed Mussels 13.95
1 1/2 pounds with garlic, white wine, crushed red pepper

Jumbo Shrimp Cocktail 16.50

Hot Lump Crab Dip 12.95
horseradish, cheddar and cream cheese, seafood chips

Crispy Point Judith Calamari 13.95

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

Shrimp Wontons 11.95
steamed with seaweed salad

Buffalo Popcorn Shrimp 11.95
avocado, blue cheese, celery hearts

Bang Bang Cauliflower kung pao 7.50

Warm Spinach and Feta Dip 7.95
with whole wheat pita chips

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

SOUPS & SALADS

New England Clam Chowder
cup 6.75 bowl 9.50

Lite Clam Chowder cup 6.75 bowl 9.50

Maryland Cream of Crab Soup
cup 6.75 bowl 9.50

Shrimp Gumbo bowl 8.95
spicy andouille sausage, crispy fried okra, jasmine rice

House Salad 8.50
cherry tomato, shaved carrot and sunflower seeds,
creamy romano peppercorn dressing
or tomato balsamic vinaigrette

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

Vine Ripe Tomato & Manouri Cheese Salad 7.50
cucumber, basil, pickled red onion, extra virgin olive oil

CLASSICS

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

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

Nutty Faroe Island Salmon 26.95
almond encrusted, sautéed in a lemon caper butter sauce,
mushroom ravioli and spinach

Shrimp and Stone Ground Grits 22.95
cheddar cheese grits, bacon wrapped shrimp
and braised greens

Cioppino 30.95
lobster, scallops, shrimp, calamari, littlenecks,
mussels and whitefish in a light tomato broth

Grilled Assortment* 28.95
chef's choice of three fish (can be cooked medium rare),
shrimp, scallops, choice of two house sides

Louisiana Catfish Matrimony 17.95
sautéed with shrimp and andouille sausage,
jasmine rice and braised greens

Seafood Casserole 28.95
scallops, shrimp, lobster, whitefish and cheese baked
with sherry garlic butter, choice of one house side

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

Blackened Mahi Mahi 26.95
corn maque choux, green tomatoes

Baked Stuffed Trout 21.95
andouille cornbread stuffing, collard greens

Shrimp and Garlic 24.95
sautéed with tomato, scallions and mushrooms,
tossed with fresh pasta

Salmon Rice Bowl 17.95
brown rice, kimchi, shiitake, seaweed salad, spinach,
gochujang sauce and sesame vinaigrette, substitute:

- **Tuna Sashimi*** 17.95
- **Tofu** 15.95
- **Grilled Shrimp** 17.95
- **Grilled Chicken** 16.95

Please note: If you have specific dietary requirements,
preferences, or a food allergy, please speak to the
owner, manager, chef, or your server.

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

Lobster Bake...market price
cup of clam chowder, steamed littlenecks, mussels, chouriço,
corn on the cob, steamed 1-1.25 lb. lobster
(larger sizes available please inquire)

Baked Stuffed Lobster add 6.00
shrimp & scallop buttery cracker stuffing

SURF & TURF

Steamed 1 - 1.25 lb. Lobster & Filet* 44.95
6 oz. filet, lemon, parsley, anchovy butter,
choice of two house sides

King Crab Legs & Filet* 49.95
6 oz. filet, lemon, parsley, anchovy butter,
choice of two house sides

Grilled Shrimp, Scallops & Filet* 41.95
6 oz. filet, lemon, parsley, anchovy butter,
choice of two house sides

Grilled 8 oz. Filet Mignon* 34.95
lemon, parsley, anchovy butter, choice of two house sides

King Crab Legs 45.95
steamed or braised with sherry garlic butter

CRISPY FRIED fries & cole slaw

Fish & Chips regular or spicy 19.95

Fisherman's Platter 29.95
shrimp, scallops, calamari, clams & whitefish

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

North Atlantic Sea Scallops...market price
dry packed

Oysters 21.95

Scrod 22.95
(cod or haddock depending on landings)

Shrimp 23.95

CHAR GRILLED

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

Swordfish Steak...market price

Tuna* Steak cooked medium rare...market price

Rainbow Trout 19.95

Faroe Island Salmon 26.95

Shrimp 23.95

North Atlantic Sea Scallops...market price
dry packed

Marinated Grilled Chicken 21.95

add a skewer of scallops 9.95 or shrimp 6.95

HOUSE SIDES

french fries	seaweed salad
onion strings	jasmine rice
brown rice, leeks, garlic	mashed potatoes
broccoli & cheese	cheddar cheese grits
sweet potato mashed	braised greens
cole slaw (1.95)	

a la carte house sides 5.50

PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts
quinoa vegetable salad calabrian lime dressing, pine nuts
grilled asparagus pecorino romano
crispy risotto cake corn, cucumber, tomato jam
fresh seasonal side salad

a la carte premium sides 7.50

*Consuming raw or undercooked meat, fish, shellfish,
poultry or eggs can increase your chances for a foodborne
illness. More information for alternative choices is available
upon request.