

## 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** 18.95  
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 Cod** 17.95  
seasoned crumbs, roasted tomato, spinach, jasmine rice

**Everything Spiced Tuna\*** 17.50  
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

**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

## TACOS

**Crispy Fish Tacos** 14.95  
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

**Blackened Tuna\* Tacos** 15.95  
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

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

**Spinach Quinoa Salad** 8.95  
pear tomatoes, cider dijon vinaigrette

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

**Vine Ripe Tomato & Manouri Cheese Salad** 7.95  
cucumber, basil, pickled red onion, white balsamic 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*

**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** 19.95  
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

**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

**HiddenFjord Faroe Island Salmon** 18.95

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

*a la carte house sides 5.50*

## PREMIUM SIDES

sautéed kale *honey yogurt, roasted peanuts*  
roasted mushrooms *confit shallots, herb oil, garlic butter*  
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

**Seafood Trio** shrimp, whitefish, calamari 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

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Order Packaged By

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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** 11.95  
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 7.95

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

**Kung Pao Chicken Wings** 11.95

## SOUPS

**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

## 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 HiddenFjord Faroe Island Salmon** 21.95  
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 Cod** 23.50  
seasoned crumbs, roasted tomato, spinach, jasmine rice

**Pecan Crusted Snapper** 25.95  
bourbon butter sauce, mashed sweet potato,  
buttered green beans

**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, bacon shallot brown butter,  
choice of two house sides

**King Crab Legs & Filet\*** 49.95  
6 oz. filet, bacon shallot brown butter,  
choice of two house sides

**Grilled Shrimp, Scallops & Filet\*** 41.95  
6 oz. filet, bacon shallot brown butter,  
choice of two house sides

**Grilled 8 oz. Filet Mignon\*** 34.95  
bacon shallot brown 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

**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

**HiddenFjord Faroe Island Salmon** 21.95

**Shrimp** 23.95

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

**Snapper** 25.95

**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*  
roasted mushrooms *confit shallots, herb oil, garlic butter*  
grilled asparagus *pecorino romano*  
crispy risotto cake *corn, cucumber, tomato jam*  
fresh seasonal side salad

*a la carte premium sides 7.50*

\*Served raw or undercooked, or contain (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.