

## LUNCH ENTRÉES

### **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

### **Louisiana Gumbo** 15.95

shrimp, spicy andouille sausage and crispy fried okra with jasmine rice

### **Jasmine Special** 16.95

steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

### **Anna's Baked Boston Scrod** 17.95

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

### **Portuguese Fisherman's Stew** 16.95

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

### **Everything Spiced Tuna\*** (cooked medium rare) 17.50

roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

### **Crispy Fish Tacos** 13.95

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

### **Salmon Rice Bowl** 17.95

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

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

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

## LUNCH SALADS

### **House Salad** 8.50

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

### **Wedge Salad** 9.95

iceberg wedge, blue cheese, bacon, tomatoes, blue cheese vinaigrette

### **Classic Caesar Salad** 8.50

romaine hearts, garlic croutons, shaved romano, creamy dressing

### **Chopped Greek Salad** 8.95

diced olives, cucumbers, tomatoes, chick peas and feta

### **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** 10.00 *additional*
- **Grilled Shrimp** 9.00 *additional*
- **Grilled Salmon** 10.00 *additional*

## SANDWICHES french fries and cole slaw

### **Legal's Crab Cake** 17.95

jumbo lump crab on a bun with mustard sauce

### **Tuna Burger** 16.50

freshly ground tuna, chili paste, crumbs and spices

### **Lobster Roll**...market price

warm butter poached or traditional with mayo

### **BBQ Chicken** 12.95

bacon, cheddar, corn salsa, onion strings

### **Crabmeat Roll** 18.50

delicate New England crabmeat on a warm buttery bun

### **Crispy Fish Sandwich** 12.95

tartar sauce, lettuce and tomato

### **Salmon Burger** 13.95

fresh ground salmon, roasted red pepper sauce

### **Tuna Salad Melt** 10.95

pita wrap with pecorino romano and provolone cheese

### **Creekstone Burger\*** 12.95

(can be undercooked upon request)  
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

### **Faroe Island Salmon** 17.95

### **Rainbow Trout** 16.95

### **Shrimp** 17.95

### **North Atlantic Sea Scallops** Market Price

dry packed

### **Haddock** 17.95

selections based on quality and availability

add a skewer of scallops for 9.95 or shrimp for 6.95

## HOUSE SIDES

### HOUSE SIDES

french fries	seaweed salad
onion strings	jasmine rice
brown rice, leeks, garlic	mashed potatoes
broccoli	baked potato
cole slaw (1.95)	

*a la carte house sides 4.95*

### 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 6.95*

### FLAVORS

kung pao sauce	shandong sauce
lemon, parsley, anchovy butter	cajun spice
cucumber yogurt sauce	

## LUNCH CRISPY FRIED french fries & cole slaw

### **Fisherman's Trio** shrimp, scallops and clams 19.95

### **New England Fried Clams**...market price

whole-bellied, sweet & petite, dry packed

### **Fish & Chips** regular or spicy 16.95

### **Shrimp** 17.95

### **North Atlantic Sea Scallops**...market price

dry packed

### **Scrod** (cod or haddock depending on landings) 17.95



*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!

South Shore Place  
30 Forbes Road  
Braintree, MA 02184

Phone: 781-817-1292

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Order Packaged By

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Date

Restaurant Guest Services  
guestservices@legalseafoods.com  
800.732.0392 x9305

## APPETIZERS

**Jumbo Shrimp Cocktail** 15.95

**New England Fried Clams**...market price

**Sweet and Spicy Ribs** cumin carrot cabbage slaw 10.95

**Steamers** thyme, garlic, white wine 16.95

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

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

**Fried Oysters** chorizo aioli 12.95

**Crispy Montauk Calamari** 13.95  
• **Rhode Island style** (hot peppers and garlic)  
• **Thai style** (pineapple and peanuts)

**Warm Spinach and Feta Dip**  
• with whole wheat pita chips 7.95  
• with crabmeat and crab chips 13.95

**Oysters Legal** 15.95  
baked with spinach, cheese and crumbs

**Fried Pickles** romano peppercorn dressing 2.95

**Bang Bang Cauliflower** kung pao 7.50

**Buffalo Popcorn Shrimp** 11.95  
avocado, blue cheese, celery hearts

## PIZZA

**Crab & Pepperoni** mozzarella, peppadew peppers 12.95

**White Clam** pancetta and arugula 10.95

**Lobster**...market price  
wild mushrooms, bacon, farm fresh heirloom egg

**Chipotle BBQ Chicken** 11.95  
bacon, jalapeno jam, gouda, cheddar

**Shrimp Feta Spinach** 11.95  
caramelized onions, garlic confit, fontina

**Chef's Daily Feature**

## CHOWDERS & SALADS

**New England Clam Chowder** mug 6.95

**Fish Chowder** mug 6.95

**Lobster Bisque** mug 9.95

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

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

## LEGAL 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

**Baked Stuffed Shrimp Casserole** 27.95  
jumbo shrimp, buttery crabmeat stuffing, choice of one house side

**Nutty Faroe Island Salmon** 26.50  
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

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

**Lemon Caper Grey Sole** 27.95  
lemon beurre blanc, jasmine rice, sautéed spinach

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

**Jasmine Special** 24.95  
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

**Cioppino** 29.95  
lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

**Lobster Ravioli Alfredo** 25.95  
vodka sauce, basil and nut pesto

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

**Red Onion Jam Swordfish**...market price  
jasmine rice, sautéed sherry mushrooms and spinach

**Everything Tuna\***...market price  
grilled medium rare with everything spice mix, roasted red pepper and cucumber sauce, jasmine rice, spinach

**Salmon Rice Bowl** 17.95  
brown rice, kimchi, shiitake, seaweed salad, spinach, gouchujang sauce and sesame vinaigrette, substitute:  
• **Tuna Sashimi\*** 17.95  
• **Tofu** 15.95  
• **Grilled Shrimp** 17.95  
• **Grilled Chicken** 16.95

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

## 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  
clam chowder, steamers, mussels, chouriço, 1-1.25 lb lobster

**Baked Stuffed Lobster** add 6.00  
shrimp and scallop buttery cracker stuffing

## SURF & TURF

**Baked Stuffed Shrimp & Filet\*** 41.95  
Creekstone 6 oz. filet, lemon, parsley, anchovy butter, choice of two house sides

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

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

**BBQ Ribs & Shrimp** 25.95

**Grilled Creekstone 8 oz. Filet Mignon\*** 34.95  
lemon, parsley, anchovy butter, choice of two house sides  
\*can be undercooked upon request

**Marinated Grilled Chicken** 21.95  
broccoli, mashed potatoes, lemon chive butter sauce

**CRISPY FRIED** french fries & cole slaw

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

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

**Fish & Chips** regular or spicy 19.95

**Shrimp** 23.95

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

**Scrod** 22.95  
(cod or haddock depending on landings)

**Sole** 27.95

## 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

**Faroe Island Salmon** 26.50

**Arctic Char** 26.95

**Rainbow Trout** 19.95

**Shrimp** 23.95

**North Atlantic Sea Scallops** Market Price

dry packed

**Haddock** 24.95

selections based on quality and availability

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	baked potato
cole slaw (1.95)	

*a la carte house sides 4.95*

## 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 6.95*

## FLAVORS

kung pao sauce	shandong sauce
lemon, parsley, anchovy butter	cajun spice
cucumber yogurt sauce	

\*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.