

LUNCH CLASSICS

Legal's Signature Crab Cake 17.95

jumbo lump crab cake, mustard sauce, broccoli, seasonal salad (*may contain nuts*)

Everything Spiced Tuna* 17.95

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

Anna's Baked Boston Cod 17.95

seasoned crumbs and tomato, broccoli and jasmine rice

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

Shrimp & Garlic 16.95

sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Jasmine Special 16.95

steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with leek garlic brown rice)

Shrimp Casserole 15.95

monterey jack cheese, sherry garlic butter, broccoli

Salmon Rice Bowl 17.95

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

- "Tuna Sashimi"* 17.95
- Kung Pao Tofu 15.95

TACOS

ham hock braised black beans and rice

Crispy Fish Tacos 15.95

avocado, pickled cabbage, chipotle mayo

Blackened Salmon Tacos 15.95

salsa verde, avocado, cabbage & red onion crudito, queso fresco, sriracha aioli

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

SALADS

Vine Ripe Tomato &

Manouri Cheese Salad 8.50

cucumber, basil, pickled red onion, arugula, white balsamic vinaigrette

House Salad 8.50

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

Caesar Salad 8.50

romaine hearts, garlic croutons, shaved romano, creamy dressing*

Chopped Greek Salad 9.50

olives, cucumbers, tomatoes, chick peas and feta

Market Salad (*may contain nuts*) 8.95

seasonal selection

Top any of the above salads with...

- Grilled Chicken 6.00 *additional*
- New England Crabmeat 12.00 *additional*
- Grilled Shrimp 9.00 *additional*
- Grilled Salmon 10.00 *additional*
- Lobster Salad...*market price*

SANDWICHES

french fries and cole slaw

Crispy Fish Sandwich 13.95

tartar sauce, lettuce and tomato

Crabmeat Roll 19.95

delicate New England crabmeat on a warm buttery bun

Lobster Roll...*market price*

warm butter poached or traditional with mayo

Tuna Burger 16.95

freshly ground tuna, chili paste, crumbs and spices

Legal's Crab Cake 17.95

jumbo lump crab on a bun with mustard sauce

Grilled Chicken Sandwich 12.95

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

Hamburger* 13.95

(can be undercooked upon request)
- add cheese for 1.00

*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.

LUNCH OPEN FLAME GRILLED

Rainbow Trout

leek garlic brown rice, broccoli

16.95

North Atlantic Sea Scallops

dry packed

market price

leek garlic brown rice, broccoli

HiddenFjord Faroe Island Salmon

jasmine rice, sautéed spinach

18.95

Shrimp

leek garlic brown rice, broccoli

17.95

Haddock

jasmine rice, sautéed spinach

17.95

selections based on quality and availability

add a skewer of scallops for 9.95 or shrimp for 6.95

FLAVORS

kung pao sauce

shandong sauce

cajun spice

lemon butter sauce

cucumber yogurt sauce

bacon shallot brown butter

LUNCH CRISPY FRIED

french fries & cole slaw

Seafood Trio shrimp, whitefish, calamari 17.95

Shrimp 17.95

New England Clams...*market price*

whole-bellied, sweet & petite, dry packed

Fish & Chips 16.95

Haddock 17.95

SIDES

sautéed kale

honey yogurt, roasted peanuts

roasted mushrooms

confit shallots, herb oil, garlic butter

baked potato

monterey jack cheese, bacon, sour cream, chives

fresh seasonal side salad (*may contain nuts*)

market vegetable

seasonal preparation

a la carte premium sides 7.50



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

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

STARTERS

Jumbo Shrimp Cocktail 15.95

Smoked Salmon* 14.95
mustard sauce, capers, red onion, brioche toast points

Legal's Signature Crab Cake 16.95
jumbo lump crab, mustard sauce, seasonal salad (*may contain nuts*)

Oysters Legal 16.95
baked with spinach, cheese and crumbs

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

Steamers 17.95
steamed with drawn butter

Kung Pao Chicken Wings 11.95

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

Buffalo Popcorn Shrimp 11.95
avocado, blue cheese, celery hearts

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

Bang Bang Cauliflower kung pao 7.95

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

Shrimp Wontons 11.95
steamed with seaweed salad

SOUPS

New England Clam Chowder cup 6.95 bowl 9.95

Lite Clam Chowder cup 6.95 bowl 9.95

Fish Chowder cup 6.95 bowl 9.95

Lobster Bisque cup 8.95 bowl 12.95

CLASSICS

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

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

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

Legal's Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

Grilled Mediterranean Salmon 26.95
hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

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

Anna's Baked Boston Cod 23.95
seasoned crumbs, roasted tomato, spinach, jasmine rice

Seafood Casserole 28.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, seasonal vegetable

Baked Stuffed Shrimp Casserole 28.95
jumbo shrimp, buttery crabmeat stuffing, broccoli

Lemon Caper Grey Sole 29.95
lemon beurre blanc, jasmine rice, sautéed spinach

Salmon Rice Bowl 22.95
brown rice, kimchi, shiitake, seaweed salad, spinach, gouchujang sauce and sesame vinaigrette, substitute:
• **Tuna "Sashimi"*** 22.95 • **Kung Pao Tofu** 16.95

Everything Spiced Tuna*...market price
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

Pan Seared Boneless Half Chicken 21.95
mashed potatoes, broccoli, chive lemon butter sauce

Grilled 8 oz. Filet Mignon* 35.95
bacon shallot brown butter, mashed potatoes, broccoli
*can be undercooked upon request

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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

CRISPY FRIED french fries & cole slaw

Fish & Chips 19.95

Shrimp 23.95

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

Haddock 25.95

PIZZA

Crab & Pepperoni 13.95
mozzarella, peppadew peppers

White Clam 11.95
pancetta and arugula

Chipotle BBQ Chicken 12.95
bacon, jalapeno jam, gouda, cheddar

Shrimp Feta Spinach 12.95
caramelized onions, garlic confit, fontina

Chef's Daily Feature

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OPEN FLAME GRILLED

add a skewer of scallops 9.95 or shrimp 6.95

Assortment* 28.95
chef's choice of three fish (can be cooked medium rare), shrimp, scallops, mashed potatoes, sautéed spinach

Swordfish Steak...market price
mashed potatoes, sautéed spinach

Tuna Steak*...market price
cooked medium rare, jasmine rice, seaweed salad

Rainbow Trout 19.95
leek garlic brown rice, broccoli

HiddenFjord Faroe Island Salmon 26.95
jasmine rice, sautéed spinach

Arctic Char 26.95
jasmine rice, sautéed spinach

Halibut Steak 32.95
leek garlic brown rice, broccoli

Shrimp 23.95
leek garlic brown rice, broccoli

North Atlantic Sea Scallops...market price
dry packed, brown rice leeks, garlic, broccoli

Haddock 25.95
jasmine rice, sautéed spinach

FLAVORS

kung pao sauce	shandong sauce
cajun spice	lemon butter
cucumber yogurt sauce	bacon shallot brown butter

SIDES

sautéed kale
honey yogurt, roasted peanuts
roasted mushrooms
confit shallots, herb oil, garlic butter
fresh seasonal side salad (*may contain nuts*)

baked potato
monterey jack cheese, bacon, sour cream, chives
market vegetable
seasonal preparation

a la carte premium sides 7.50