

## LUNCH ENTRÉES

### **Seafood Casserole** 15.95

scallops, shrimp and whitefish baked with cheese and sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

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

jumbo lump crab, mustard sauce, seasonal salad, broccoli

### **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 (available with brown rice)

### **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, jasmine rice, sautéed spinach

### **Crispy Fish Tacos** 13.95

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

### **Salmon Rice Bowl** 17.95

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

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

\*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.

## 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** 8.50

romaine hearts, garlic croutons, shaved romano, creamy dressing

### **Chopped Greek** 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 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

### **Tuna Salad Melt** 10.95

pita wrap with pecorino romano and provolone cheese

### **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** 18.50

delicate New England crabmeat on a warm buttery bun

### **Salmon Burger** 13.95

fresh ground salmon, roasted red pepper sauce

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

(can be undercooked upon request)  
add cheese for 1.00

### **Crispy Fish Sandwich** 12.95

tartar sauce, lettuce and tomato

## LUNCH CHAR GRILLED

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

add a skewer of scallops for 9.95 or shrimp for 6.95

**Faroe Island Salmon** 17.95

**Rainbow Trout** 16.95

**Shrimp** 17.95

**North Atlantic Sea Scallops** Market Price

dry packed

**Haddock** 17.95

## FLAVORS

kung pao sauce shandong sauce

lemon, parsley, anchovy butter cajun spice

cucumber yogurt sauce gochujang sauce

## HOUSE SIDES

a la carte house sides 4.95

brown rice, leeks, garlic mashed potatoes

broccoli baked potato

jasmine rice sautéed spinach

## PREMIUM SIDES

a la carte premium sides 6.95

sautéed kale honey yogurt, roasted peanuts

fresh seasonal side salad

seaweed, carrots, daikon & cucumber salad wasabi sesame dressing

grilled asparagus pecorino romano

crispy risotto cake corn, cucumber, tomato jam

## LUNCH CRISPY FRIED 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!

Burlington

1131 Burlington Mall

Middlesex Turnpike

Burlington, MA 01803

Phone: 781-270-9700

Fax: 781-270-0326

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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

**Smoked Salmon\*** 13.95  
served chilled with homemade toasted brioche

**Jumbo Shrimp Cocktail** 15.95

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

**Crispy Montauk Calamari** 13.95

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

**Shrimp Wontons** 11.95  
steamed or fried 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**

- with whole wheat pita chips 7.95
- with crabmeat and crab chips 13.95

## FRESH & PURE

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

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

**Fried Oysters** chorizo aioli 12.95

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

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

\*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.

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

Burlington

## SOUPS & SALADS

**New England Clam Chowder**  
pint 9.50 / quart 13.95 / gallon 37.95

**Lite Clam Chowder**  
pint 9.50 / quart 13.95 / half gallon 22.95

**Fish Chowder**  
pint 9.50 / quart 13.95 / half gallon 22.95

**Lobster Bisque** cup 8.50 bowl 12.95  
authentic creamy bisque garnished with lobster

**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

**LOBSTERS** from crisp, cold North Atlantic waters

**Steamed...**market price  
corn, cole slaw, broccoli

- 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

**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  
add a skewer of scallops 9.95 or shrimp 6.95

**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

**Creekstone 8 oz. Filet Mignon\*** 34.95  
lemon, parsley, anchovy butter

**Bone-In Aged 20 oz. Strip Steak\*** 32.95  
lemon, parsley, anchovy butter

**Bone-In Aged 28 oz. Ribeye\*** 41.95  
lemon, parsley, anchovy butter

**Marinated Grilled Chicken** 21.95

\*steaks can be undercooked upon request

## FLAVORS

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

## HOUSE SIDES

a la carte house sides 4.95

brown rice, leeks, garlic	mashed potatoes
broccoli	baked potato
jasmine rice	sautéed spinach

## PREMIUM SIDES

a la carte premium sides 6.95

sautéed kale honey yogurt, roasted peanuts

fresh seasonal side salad

seaweed, carrots, daikon & cucumber salad wasabi sesame dressing

grilled asparagus pecorino romano

crispy risotto cake corn, cucumber, tomato jam

## CLASSICS

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

**Baked Stuffed Shrimp Casserole** 27.95  
jumbo shrimp, buttery crabmeat stuffing, broccoli

**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

**Seafood Casserole** 28.95  
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

**Grilled Assortment\*** 28.95  
chef's choice of three fish (can be cooked medium rare), shrimp, scallops, crispy risotto cake, corn, cucumber, tomato jam

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

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

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

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

**King Crab Legs** 45.95  
steamed or braised with sherry garlic butter

**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

**Surf & Turf**  
Creekstone 6 oz. filet\*, lemon, parsley, anchovy butter, mashed potatoes and broccoli, with

- **Baked Stuffed Shrimp** 41.95
- **Grilled Shrimp & Scallops** 41.95
- **Steamed 1 - 1.25 lb. Lobster** 44.95