

## LUNCH ENTRÉES

**Shrimp Casserole** 15.95  
monterey jack cheese and sherry garlic butter

**Legal's Signature Crab Cake** 17.95  
jumbo lump crab, mustard sauce, broccoli, seasonal salad  
(may contain nuts)

**Grilled Mediterranean Salmon** 17.95  
hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

**Louisiana Gumbo** 16.95  
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 Cod** 17.95  
seasoned crumbs, roasted tomato, spinach, jasmine rice

**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) 17.95  
roasted red pepper sauce, jasmine rice, sautéed spinach

**Salmon Rice Bowl** 17.95  
brown rice, kimchi, shiitake, seaweed salad, spinach,  
gouchujang sauce and sesame vinaigrette, substitute:  
• **Tuna "Sashimi"\*** 17.95  
• **Kung Pao Tofu** 15.95

## TACOS

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

**Crispy Fish Tacos** 15.95  
avocado, pickled cabbage, chipotle mayo,  
ham hock braised black beans and rice

\*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.

Charles Sq.

## LUNCH SALADS

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

**Market Salad** (may contain nuts) 8.95  
seasonal selection

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

**Chopped Greek** 9.50  
diced olives, cucumbers, tomatoes, chick peas and feta

**Vine Ripe Tomato & Manouri Cheese Salad** 8.50  
cucumber, basil, pickled red onion, arugula,  
white balsamic vinaigrette

**Top any of the above salads with...**

- **Grilled Organic Chicken** 6.50 *additional*
- **New England Crabmeat** 12.00 *additional*
- **Grilled Shrimp** 9.00 *additional*
- **Grilled Salmon** 10.00 *additional*

**SANDWICHES** french fries and coleslaw

**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 Organic Chicken Sandwich** 13.95  
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

**Crabmeat Roll** 19.95  
delicate New England crabmeat on a warm buttery bun

**Crispy Fish Sandwich** 13.95  
tartar sauce, lettuce and tomato

**Salmon Burger** 13.95  
freshly ground salmon, roasted red pepper sauce

**Hamburger\*** 13.95  
(can be undercooked upon request)  
add cheese for 1.00

Before placing your order, please inform your server if a  
person in your party has a food allergy. Allergen, ingredient  
and calorie information available upon request.

## LUNCH OPEN FLAME GRILLED

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

**Salmon** 17.95  
jasmine rice, sautéed spinach

**Rainbow Trout** 16.95  
leeks garlic brown rice, broccoli

**Shrimp** 17.95  
leeks garlic brown rice, broccoli

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

leeks garlic brown rice, broccoli 17.95

**Haddock** 17.95  
jasmine rice, sautéed spinach

selections based on quality and availability

add a skewer of scallops for 9.95 or shrimp for 6.95

## HOUSE SIDES

french fries seaweed salad  
onion strings jasmine rice  
brown rice, leeks, garlic mashed potatoes  
broccoli coleslaw (1.95)  
*a la carte house sides 5.50*

## PREMIUM SIDES

sautéed kale *honey yogurt, roasted peanuts*  
fresh seasonal side salad (may contain nuts)  
roasted mushrooms *confit shallots, herb oil, garlic butter*  
market vegetable *seasonal preparation*  
*a la carte premium sides 7.50*

## FLAVORS

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

**LUNCH CRISPY FRIED** french fries & coleslaw

**Seafood Trio** 17.95  
shrimp, whitefish, calamari

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

**Fish & Chips** 16.95  
regular or spicy

**Shrimp** 17.95

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

**Haddock** 17.95

© copyright 2018 Legal Sea Foods, LLC



*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!

Charles Square  
20 University Road  
Cambridge, MA 02138  
617-491-9400

---

Order Packaged By

---

Date

Restaurant Guest Services  
guestservices@legalseafoods.com  
800.732.0392 x9305

Prices subject to change.

## STARTERS, SOUPS & SALADS

**Steamers** steamed wih drawn butter 17.95

**Smoked Salmon\*** 14.95  
served chilled with homemade toasted brioche

**Jumbo Shrimp Cocktail** 15.95

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

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

**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

**Fried Oysters** chorizo aioli 12.95

**Crispy Calamari** 13.95  
• regular or 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

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

**Kung Pao Chicken Wings** 11.95

**Legal’s New England Clam Chowder**  
pint 9.95 / quart 14.50 / half gallon 23.50 / gallon 38.95

**Lite Clam Chowder**  
pint 9.95 / quart 14.50 / half gallon 23.50 / gallon 38.95

**Fish Chowder**  
pint 9.95 / quart 14.50 / half gallon 23.50 / gallon 38.95

**Lobster Bisque** cup 8.95 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

**Market Salad** (*may contain nuts*) 8.95  
seasonal selection

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

**Vine Ripe Tomato & Manouri Cheese Salad** 8.50  
cucumber, basil, pickled red onion, arugula  
white balsamic vinaigrette

## CLASSICS

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

**Legal’s Signature Crab Cakes** 30.95  
two jumbo lump crab cakes, mustard sauce,  
seasonal salad (*may contain nuts*)

**Baked Stuffed Shrimp Casserole** 28.95  
jumbo shrimp, buttery crabmeat stuffing, choice of one house side

**Nutty Salmon** 26.95  
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** 29.95  
lemon beurre blanc, jasmine rice, sautéed spinach

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

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

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

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

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

Before placing your order, please inform your server if a per-  
son 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 8.00  
shrimp and scallop buttery cracker stuffing

## SURF & TURF

**Baked Stuffed Shrimp & Filet\*** 42.95  
6 oz. filet, bacon shallot brown butter,  
choice of two house sides

**Grilled Shrimp, Scallops & Filet\*** 42.95  
6 oz. filet, bacon shallot brown butter,  
choice of two house sides

**Steamed 1 - 1.25 lb. Lobster & Filet\*** 45.95  
6 oz. filet, bacon shallot brown butter,  
choice of two house sides

**King Crab Legs** 46.95  
steamed or braised with sherry garlic butter

**Grilled 8 oz. Filet Mignon\*** 35.95  
bacon shallot brown butter, choice of two house sides  
\*can be undercooked upon request

**Marinated Grilled Organic Chicken** 22.95  
broccoli, mashed potatoes, lemon chive butter sauce

## CRISPY FRIED french fries & coleslaw

**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

**Haddock** 25.95

## OPEN FLAME GRILLED

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

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

**Salmon** 26.95  
jasmine rice, sautéed spinach

**Arctic Char** 26.95  
jasmine rice, sautéed spinach

**Rainbow Trout** 19.95  
leek garlic brown rice, broccoli

**Shrimp** 23.95  
leek garlic brown rice, broccoli

**North Atlantic Sea Scallops** market price  
dry packed  
leek garlic brown rice, broccoli

**Haddock** 25.95  
jasmine rice, sautéed spinach

**Halibut Steak** 32.95  
leek garlic brown rice, broccoli

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	coleslaw (1.95)

*a la carte house sides 5.50*

## PREMIUM SIDES

sautéed kale *honey yogurt, roasted peanuts*

fresh seasonal side salad (*may contain nuts*)

roasted mushrooms *confit shallots, herb oil, garlic butter*

market vegetable *seasonal preparation*

*a la carte premium sides 7.50*

## FLAVORS

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

\*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.