

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 Salmon Tacos 15.95
salsa verde, avocado, cabbage & red onion crudito,
queso fresco, sriracha aioli, ham hock braised black beans and rice

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

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

*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 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 Chicken** 6.00 *additional*
• **New England Crabmeat** 12.00 *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 16.95
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

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

LUNCH OPEN FLAME GRILLED

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

HiddenFjord Faroe Island 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

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	cole slaw (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 & cole slaw

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



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!

Chestnut Hill Market
43 Boylston Street
Chestnut Hill, MA 02167
Phone: 617-277-7300
Fax: 617-277-1599

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 HiddenFjord Faroe Island 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

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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

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 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

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

HiddenFjord Faroe Island 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	cole slaw (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

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