

## LUNCH ENTRÉES

### **Seafood Casserole** 15.95

scallops, shrimp and whitefish baked with cheese and sherry garlic butter

### **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** 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) 17.50

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
- **Tofu** 15.95
- **Grilled Shrimp** 17.95
- **Grilled Chicken** 16.95

## TACOS

### **Blackened Tuna\* Tacos** 14.95

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

### **Crispy Fish Tacos** 14.95

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.

## LUNCH SALADS

### **House Salad** 8.50

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

### **Blue Cheese Salad** 8.95

red pears, frisee, endive, walnuts

### **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** 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** 11.00 *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** 18.95

delicate New England crabmeat on a warm buttery bun

### **Crispy Fish Sandwich** 13.95

tartar sauce, lettuce and tomato

### **Salmon Burger** 13.95

fresh ground salmon, roasted red pepper sauce

### **Creekstone Burger\*** 13.50

(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

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 5.50*

## PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts

fresh seasonal side salad

roasted mushrooms confit shallots, herb oil, garlic butter

roasted fingerling potatoes, cauliflower and kale

*a la carte premium sides 7.50*

## FLAVORS

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

## 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

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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.

## APPETIZERS, CHOWDERS & SALADS

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

**Smoked Salmon\*** 13.95  
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

**Oysters Legal** 16.50  
baked with spinach, cheese and crumbs

**Fried Oysters** chorizo aioli 12.95

**Crispy Point Judith 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 7.50

**Hot Lump Crab Dip** 11.95  
horseradish, cheddar and cream cheese, seafood chips

**Kung Pao Chicken Wings** 10.95

**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 8.50 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

**Blue Cheese Salad** 8.95  
red pears, frisee, endive, walnuts

**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** 26.95  
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** 28.95  
lemon beurre blanc, jasmine rice, sautéed spinach

**Anna's Baked Boston Cod** 22.95  
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** 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

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

**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

**Haddock** 25.95

## 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** 26.95

**Arctic Char** 26.95

**Rainbow Trout** 19.95

**Shrimp** 23.95

**North Atlantic Sea Scallops** Market Price  
dry packed

**Haddock** 25.95

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 5.50*

## PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts

fresh seasonal side salad

roasted fingerling potatoes, cauliflower and kale

crispy risotto cake corn, cucumber, tomato jam

roasted mushrooms confit shallots, herb oil, garlic butter

*a la carte premium sides 7.50*

## 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.