

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) 17.95

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
- Tofu 15.95
- Grilled Shrimp 17.95
- Grilled Chicken 16.95

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

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

Spinach Quinoa Salad 8.95

pear tomatoes, cider dijon vinaigrette

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, 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

Burger* 13.95

(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

HiddenFjord 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*

grilled asparagus *pecorino romano*

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.

APPETIZERS, CHOWDERS & 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

Oysters Legal 16.95
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 7.95

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

Spinach Quinoa Salad 8.95
pear tomatoes, cider dijon vinaigrette

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

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

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 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 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 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

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

HiddenFjord 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

Snapper 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

grilled asparagus *pecorino romano*

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 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.