

Lunch Salads

Big Green Salad 7.50

roasted shallot vinaigrette, crispy chick peas

Classic Caesar Salad 8.50

romaine, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 8.95

olives, cucumbers, tomatoes, chickpeas and feta

Wedge Salad 9.95

blue cheese, bacon, tomatoes, blue cheese vinaigrette

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*
- Lobster Salad...Market Price

Lunch Entrees

Legal's Signature Crab Cake 17.95

jumbo lump crab, mustard sauce, seasonal salad, choice of one house side

Jasmine Special 16.95

steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

Anna's Baked Boston Scrod 17.95

crumbs, roasted tomato, spinach, jasmine rice (cod or haddock depending on landings)

Portuguese Seafood Stew 17.95

clams, fish, shrimp, mussels & chouriço

Crabmeat and Avocado 17.50

avocado, tomato, cucumbers, egg, whole grain mustard dressing

BBQ Steak Tips* french fries and cole slaw 19.95

Sandwiches

french fries and cole slaw

Grilled Salmon Reuben 13.95

Russian dressing, gouda and cole slaw on marble rye

Crabmeat Roll 18.50

delicate New England crabmeat on a warm buttery bun

Creekstone Burger* 12.95

(can be undercooked upon request)

Lobster Roll...Market Price

warm butter poached or traditional with mayo

Tuna Burger 15.95

freshly ground tuna, spices, roasted red pepper sauce

North Atlantic Shrimp Roll 14.95

chipotle mayo, old bay

Crispy Fish 12.95

marble rye, caper tartar sauce, cole slaw, pickle relish

Crispy Buttermilk Fried Chicken Sandwich 12.95

lettuce, tomato, peppadew peppers, ranch dressing

Cubano 11.95

pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

Chipotle Lime Shrimp Tacos 15.95

salsa verde, queso fresco, roasted corn salsa, ham hock braised black beans and rice

Fish Tacos 13.95

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

Lunch Crispy Fried

french fries and cole slaw

New England Fried Clams...Market Price

whole-bellied, sweet & petite, dry packed

Fish & Chips 16.95

Shrimp 17.95

North Atlantic Sea Scallops dry packed...Market Price

Scrod (cod or haddock depending on landings) 17.95

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

Lunch Wood Grilled

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

Rainbow Trout 16.95

Faroe Island Salmon 18.95

ranchd at sea

Shrimp 17.95

North Atlantic Sea Scallops...Market Price

dry packed

Include a skewer of scallops for 9.95 or shrimp for 6.95

House Sides

sweet potato mashed

onion strings

jasmine rice

spinach

french fries

cole slaw (1.95)

chef's vegetable

a la carte house sides 4.95

Premium Sides

sauteed kale

honey yogurt, roasted peanuts

brown rice pilaf

orzo, carrots, red peppers, leeks

smashed persian cucumbers

sesame ginger vinaigrette

grilled asparagus

pecorino romano

fresh seasonal side salad

a la carte premium sides 6.95

Flavors

cajun spice

shandong sauce

lemon parsley anchovy butter

kung pao

olive meyer lemon relish

*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.

LEGAL C BAR

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!

Legacy Place
950 Providence Highway
Dedham, MA 02026

781.234.6500

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

Starters, Chowders & Salads

Blackened Tuna* Sashimi 10.95
sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95

Fried Pickles romano peppercorn dressing 2.95

Sweet and Spicy Ribs cumin carrot cabbage slaw 9.95

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

Steamers thyme, garlic, white wine 16.95

Sautéed Mussels 12.95
yellow curry, pineapple, tomato and cilantro

Devilish Deviled Eggs 2.95
crispy shallots, blue cheese, bacon

Thai Roasted Chicken Wings 9.95

Warm Spinach and Feta Dip
• with whole wheat pita chips 6.95
• with crabmeat and crab chips 12.95

Crispy Montauk Calamari 12.95
regular or Rhode Island style (hot peppers and garlic)

Buffalo Popcorn Shrimp 10.95
avocado, blue cheese, celery hearts

White Clam Pizza pancetta and arugula 10.95

Crab & Pepperoni Pizza 12.95
mozzarella, peppadew peppers

Edamame togarashi or sea salt 4.95

Bang Bang Cauliflower kung pao 7.50

Chowders mug 6.95
• New England Clam
• Rhode Island Red Clam

Lobster Bisque mug 9.95

Soup of the Day mug 6.95

Big Green Salad 7.50
roasted shallot vinaigrette, crispy chick peas

Caesar Salad 7.50
romaine hearts, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 8.95
olives, cucumbers, tomatoes, chickpeas and feta

Classic Iceberg Wedge 9.95
blue cheese, bacon, tomatoes, blue cheese vinaigrette

Red Salad 8.50
radicchio, crumbled gorgonzola, candied pecans, dried cherries, balsamic vinaigrette

Classic Mains

Hoisin Glazed Faroe Island Salmon 21.95
hoisin sauce and vegetable pad thai with crushed peanuts

Seafood Paella 22.95
shrimp, calamari, clams, mussels, chicken, and Spanish chorizo in a tomato saffron calasparra rice

Linguini & Clams pancetta, garlic, white wine 18.95

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

Faroe Island Salmon & Shrimp 23.95
traditional mole, jicama slaw, jasmine rice

Anna’s Baked Boston Scrod 22.95
(cod or haddock depending on landings) seasoned crumbs, roasted tomato, sautéed spinach, brown rice pilaf

BBQ Steak Tips* french fries and cole slaw 19.95

Jasmine Special 23.95
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese

Roasted Half Chicken 19.95
sweet potato mashed, chef’s vegetable, herb chicken jus

Seafood Casserole 22.95
scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, broccoli

Lemon Caper Grey Sole 25.95
jasmine rice, sautéed spinach, fried capers, lemon beurre blanc

Truffled Lobster Mac and Cheese...Market Price
cavatappi, cheddar and fontina cheese sauce, peas

Char Grilled Filet Mignon* 34.95
mashed sweet potato, sautéed spinach, lemon parsley anchovy butter

Everything Spiced Tuna*...Market Price
(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, sautéed spinach

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.

Baked Stuffed 5.00 more
shrimp and scallop buttery cracker stuffing

New England Lobster Bake...Market Price
cup of our famous clam chowder, steamed clams and mussels, grilled chouriço, corn on the cob, steamed 1-1.25 lb. lobster

Crispy Fried

french fries and cole slaw

Fisherman’s Platter 26.95
shrimp, scallops, calamari, clams & whitefish

New England Fried Clams...Market Price
whole-bellied, sweet & petite, dry packed

Fish & Chips 18.95

Shrimp 22.95

North Atlantic Sea Scallops...Market Price
dry packed

Scrod 21.95
(cod or haddock depending on landings)

Dinner Sandwiches

french fries and cole slaw

Tuna Burger 15.95
freshly ground tuna, spices, roasted red pepper sauce

Cubano 11.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

Lobster Roll...Market Price
warm butter poached or traditional with mayo

Creekstone Burger* 12.95
(can be undercooked upon request)

Wood Grilled

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

Swordfish...Market Price

Yellow Fin Tuna*...Market Price

Rainbow Trout 18.95

Faroe Island Salmon 21.95
ranchd at sea

Shrimp 22.95

North Atlantic Sea Scallops...Market Price
dry packed

Include a skewer of scallops for 9.95 or shrimp for 6.95

House Sides

sweet potato mashed

onion strings

jasmine rice

spinach

french fries

cole slaw (1.95)

chef’s vegetable

a la carte house sides 4.95

Premium Sides

sauteed kale
honey yogurt, roasted peanuts

brown rice pilaf
orzo, carrots, red peppers, leeks

smashed persian cucumbers
sesame ginger vinaigrette

grilled asparagus
pecorino romano

fresh seasonal side salad
a la carte premium sides 6.95

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Prices subject to change.