

## 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

**Fried Oysters and Chicken Salad** 12.95  
a Philadelphia classic!

**Jasmine Special** 16.95  
steamed shrimp and broccoli over jasmine rice with melted 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

**Crispy Fish Tacos** 14.95  
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

**Blackened Tuna Tacos** 14.95  
avocado, pickled cabbage, chipotle mayo, ham hock braised black beans and rice

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.

## LUNCH SALADS

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

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

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

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

**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

**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 9.95 or shrimp 6.95

## HOUSE SIDES

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

## PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts  
roasted mushrooms confit shallots, herb oil, garlic butter  
roasted fingerling potatoes, cauliflower and kale  
crispy risotto cake corn, cucumber, tomato jam  
fresh seasonal side salad

*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** shrimp, whitefish, calamari 17.95

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

**Fish & Chips** regular or spicy 16.95

**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!

The Court at  
King of Prussia Mall  
680 West Dekalb Pike  
King of Prussia, PA 19406  
Phone: 610-265-5566  
Fax: 610-265-5575

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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

**Steamers** (soft shell clams) thyme, garlic, white wine 16.95

**Jumbo Shrimp Cocktail** 16.50

**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

**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)

**Crispy Point Judith Calamari Trio** 16.95  
regular, Rhode Island style (hot peppers and garlic)  
and 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**  
cup 6.75 / bowl 9.50

**Lite Clam Chowder**  
cup 6.75 / bowl 9.50

**Maryland Cream of Crab Soup** bowl 9.50

## 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

**Lobster Ravioli & Shrimp "Fra Diavolo"** 25.95  
spicy plum tomato broth, garlic croustade

**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

**Louisiana Catfish Matrimony** 17.95  
sautéed with shrimp and andouille sausage, jasmine rice  
and seasonal vegetables

**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

**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  
6 oz. filet, lemon, parsley, anchovy butter, choice of two  
house sides

**Grilled Shrimp, Scallops & Filet\*** 41.95  
6 oz. filet, lemon, parsley, anchovy butter, choice of two  
house sides

**Steamed 1-1.25 lb. Lobster & Filet\*** 44.95  
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 8 oz. Filet Mignon\*** 34.95  
lemon, parsley, anchovy butter, choice of two house sides

**Marinated Grilled Chicken** 21.95  
broccoli, mashed potatoes, lemon chive butter sauce

**CRISPY FRIED** french fries & cole slaw

**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

**Oysters** 21.95

**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

**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
brown rice, leeks, garlic	jasmine rice
broccoli	mashed potatoes
cole slaw (1.95)	

*a la carte house sides 5.50*

## PREMIUM SIDES

sautéed kale honey yogurt, roasted peanuts  
roasted mushrooms confit shallots, herb oil, garlic butter  
roasted fingerling potatoes, cauliflower and kale  
crispy risotto cake corn, cucumber, tomato jam  
fresh seasonal side salad  
*a la carte premium sides 7.50*

## FLAVORS

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

Prices subject to change.

\*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.

Please note: If you have specific dietary requirements,  
preferences, or a food allergy, please speak to the  
owner, manager, chef, or your server.