### LUNCH ENTRÉES

#### 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

#### 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

# 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

#### Creekstone Burger\* 13.50

(can be undercooked upon request) add cheese for 1.00

### **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

### House Sides

french fries seaweed salad onion strings jasmine rice brown rice, leeks, garlic 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

crispy risotto cake corn, cucumber, tomato jam

a la carte premium sides 7.50



# 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!

Long Wharf 255 State Street Boston, MA 02109 Phone: 617-742-5300 Fax: 617-227-3919

Order Pack	aged By
Date	

Restaurant Guest Services guestservices@legalseafoods.com 800.732.0392 x9305

Prices subject to change.

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

long wharf 10.16

# APPETIZERS, CHOWDERS & SALADS

**Steamers** steamed with drawn butter 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

### **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** 

pint 13.50 / quart 21.95 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

**Chopped Greek** 9.50

diced olives, cucumbers, tomatoes, chick peas and feta

### 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 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

**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

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 43.95

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

**Swordfish Steak** 

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

market price

SWOTATISTI STEAK	market price
Tuna* Steak cooked medium rare	market price
HiddenFjord Faroe Island Salmon	26.95
Arctic Char	27.95
Rainbow Trout	19.95
Shrimp	23.95
North Atlantic Sea Scallops dry packed	market price
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.

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