

Lunch Salads

Big Green Salad 7.50
roasted shallot vinaigrette, crispy chick peas

Red Salad 8.95
radicchio, gorgonzola, candied pecans, dried cherries,
balsamic vinaigrette

Tortilla, Apple and Goat Cheese 7.95
avocado, roasted red peppers, chipotle orange dressing

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

Wedge Salad 9.95
blue cheese, bacon, tomatoes, blue cheese vinaigrette

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*
- 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

Crabmeat and Avocado 18.50
avocado, tomato, cucumbers, egg, whole grain mustard dressing

Roasted Cod & Olive Meyer Lemon Relish 17.95
jasmine rice, spinach

New England Fried Clams...market price
whole-bellied, sweet & petite, tartar sauce, french fries, coleslaw

Beer Battered Fish and Chips 16.95
tartar sauce, french fries, cole slaw

Bistro Steak Tips* 18.95
fingerling potatoes, mushrooms, onions, garlic butter

Cod & Shrimp Mysore Rasam 17.95
red lentils, tamarind, avocado toast

Grilled Seafood Antipasto 24.95
shrimp, scallops, squid, mussels, olive meyer lemon relish,
aged cheddar, romaine

Sandwiches

french fries and cole slaw

Grilled Salmon Reuben 13.95
Russian dressing, gouda and cole slaw on marble rye

Crabmeat Roll 18.95
delicate New England crabmeat on a warm buttery bun

Beef Burger Patty Melt* 13.50
caramelized onions, swiss cheese, toasted rye

The Lobster Wrap...market price
freshly shucked native lobster, avocado, bacon and chipotle mayo

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

Panko Romano Fish Sandwich 13.95
chipotle tartar sauce, pickled red onion

Crispy Buttermilk Fried Chicken Sandwich 12.95
lettuce, tomato, peppadew peppers, ranch dressing

Cubano 12.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard,
fried plantains

Blackened Mahi Mahi Tacos 12.95
mango salsa, sriracha lime aioli,
ham hock braised black beans and rice

Lunch Open Flame Grilled

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

Rainbow Trout 16.95

HiddenFjord 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

brown rice pilaf

chef's vegetable

a la carte house sides 5.50

Premium Sides

sauteed kale
honey yogurt, roasted peanuts

fresh seasonal side salad

fingerling potatoes
mushrooms, onions, garlic butter

bacon braised brussels sprouts

caesar salad
romaine, garlic croutons, shaved romano, creamy dressing

a la carte premium sides 6.95

Flavors

cajun spice

shandong sauce

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!

220 Market Street
Lynnfield, MA 01940

Phone: 781-406-2500

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 3.95

Sweet and Spicy Ribs cumin carrot cabbage slaw 10.95

Spicy Tuna Meatballs 10.00
freshly ground tuna, romano cheese, calabrian pepper sauce

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

Mussels Au Gratin 10.95
roasted garlic cream, monterey jack cheese, herb butter crumbs

Coconut Shrimp orange ginger marmalade 13.95

Devilish Deviled Eggs 4.95
crispy shallots, blue cheese, bacon

Thai Roasted Chicken Wings 10.95

Warm Spinach and Feta Dip 7.95
whole wheat pita chips

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

Sriracha Lime Popcorn Shrimp 11.95

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

Big Green Salad 7.50
roasted shallot vinaigrette, crispy chick peas

Red Salad 8.95
radicchio, gorgonzola, candied pecans, dried cherries,
balsamic vinaigrette

Tortilla, Apple and Goat Cheese 7.95
avocado, roasted red peppers, chipotle orange dressing

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

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

Classics

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

**Hoisin Glazed HiddenFjord
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

Roasted Cod & Olive Meyer Lemon Relish 22.95
jasmine rice, spinach

Fried Shrimp & Scallops 26.95
tartar sauce, french fries, cole slaw

Linguini & Clams pancetta, garlic, white wine 18.95

Bistro Steak Tips* 20.95
fingerling potatoes, mushrooms, onions, garlic butter

Blackened Blackberry Tuna Steak...market price
blackberry beurre rouge, jasmine rice,
bacon braised brussels sprouts

Roasted Half Chicken Caponata 19.95
piquillo pepper sauce, eggplant, celery, peppers, golden raisins,
pine nuts side of fingerling potatoes, mushrooms, onions,
garlic butter

Filet of Sole Francese 26.95
romano egg batter, lemon white wine sauce, brown rice pilaf,
spinach

Truffled Lobster Mac and Cheese...market price
cavatappi, cheddar and fontina cheese sauce, peas

Tequila Mango Lime Shrimp 23.95
saffron rice, mango salsa, Oaxacan mole sauce

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

Beer Battered Fish and Chips 19.95
tartar sauce, french fries, cole slaw

Grilled Seafood Antipasto 24.95
shrimp, scallops, squid, mussels, olive meyer lemon relish,
aged cheddar, romaine

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

Pizza

White Clam Pizza pancetta and arugula 10.95

Crab & Pepperoni Pizza 13.95
mozzarella, peppadew peppers

Chicken Margherita 12.95
fresh mozzarella, basil, tomato sauce

Lobster Bake...market price
clam sauce, chorizo, corn, fontina

Chef's Daily Feature

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

Dinner Sandwiches

french fries and cole slaw

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

Cubano 12.95
pulled pork, ham, swiss, pickles, sweet & spicy mustard,
fried plantains

The Lobster Wrap...market price
freshly shucked native lobster, avocado, bacon and chipotle mayo
on grilled flatbread

Beef Burger Patty Melt* 13.50
caramelized onions, swiss cheese, toasted rye

Blackened Mahi Mahi Taco 14.95
mango salsa, sriracha lime aioli,
ham hock braised black beans and rice

Open Flame 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 19.95

HiddenFjord Faroe Island Salmon 21.95
ranchd at sea

Shrimp 23.95

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

brown rice pilaf

chef’s vegetable

a la carte house sides 5.50

Premium Sides

sauteed kale

honey yogurt, roasted peanuts

fingerling potatoes

mushrooms, onions, garlic butter

bacon braised brussels sprouts

fresh seasonal side salad

caesar salad

romaine, garlic croutons, shaved romano, creamy dressing

a la carte premium sides 6.95

Flavors

cajun spice

shandong sauce

kung pao

olive meyer lemon relish

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