

LUNCH ENTRÉES

Legal's Signature Crab Cake 17.95

jumbo lump crab cake, mustard sauce,
seasonal salad, broccoli

Everything Spiced Tuna* 17.50

(cooked medium rare) roasted red pepper sauce, cucumber sauce,
jasmine rice, sautéed spinach

Anna's Baked Boston Scrod 17.95

(cod or haddock depending on landings)
seasoned crumbs and tomato, broccoli and jasmine rice

Grilled Mediterranean Salmon 17.95

hummus, cucumber yogurt sauce, orzo,
whole wheat pita chips

Portuguese Fisherman's Stew 16.95

whitefish stewed with mussels, clams and chouriço sausage in a
saffron tomato broth

Shrimp & Garlic 16.95

sautéed with tomato, scallions and mushrooms,
tossed with fresh pasta

Jasmine Special 16.95

steamed shrimp and broccoli over jasmine rice with melted mon-
terey jack cheese
(available with leek garlic brown rice)

Salmon Rice Bowl 17.95

brown rice, kimchi, shiitake, seaweed salad, spinach, gochujang
sauce and sesame vinaigrette, substitute:

- **Tuna Sashimi*** 17.95
- **Tofu** 15.95
- **Grilled Shrimp** 17.95
- **Grilled Chicken** 16.95

TACOS ham hock braised black beans and rice

Crispy Fish Tacos 13.95

avocado, pickled cabbage, chipotle mayo

Blackened Tuna Tacos 14.95

avocado, pickled cabbage, chipotle mayo

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

LUNCH SALADS

Vine Ripe Tomato &

Manouri Cheese Salad 7.50

cucumber, basil, pickled red onion, extra virgin olive oil

House Salad 8.50

cherry tomato, shaved carrot and sunflower seeds, creamy
romano peppercorn dressing or tomato balsamic vinaigrette

Caesar Salad 8.50

romaine hearts, garlic croutons, shaved romano, creamy dressing

Chopped Greek Salad 8.95

olives, cucumbers, tomatoes, chick peas and feta

Blue Cheese Salad 8.95

red pears, frisee, endive, walnuts

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*

SANDWICHES french fries and cole slaw

Crispy Fish Sandwich 12.95

tartar sauce, lettuce and tomato

Crabmeat Roll 18.50

delicate New England crabmeat on a warm buttery bun

Lobster Roll...market price

warm butter poached or traditional with mayo

Tuna Burger 16.50

freshly ground tuna, chili paste, crumbs and spices

Legal's Crab Cake 17.95

jumbo lump crab on a bun with mustard sauce

Grilled Chicken Sandwich 12.95

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Creekstone Burger* 12.95

(can be undercooked upon request)
- add cheese for 1.00

LUNCH OPEN FLAME GRILL

Rainbow Trout

16.95

Yellowfin Tuna* Steak

market price

North Atlantic Sea Scallops

market price

dry packed

Faroe Island Salmon

18.95

Shrimp

17.95

Haddock

17.95

selections based on quality and availability

add a skewer of scallops for 9.95 or shrimp for 6.95

FLAVORS

kung pao sauce

shandong sauce

cajun spice

lemon, parsley, anchovy butter

cucumber yogurt sauce

LUNCH CRISPY FRIED french fries & cole slaw

Seafood Trio shrimp, scallops and clams 19.95

Shrimp 17.95

New England Clams...market price

whole-bellied, sweet & petite, dry packed

Fish & Chips 16.95

Haddock 17.95

PREMIUM SIDES

sautéed kale

honey yogurt, roasted peanuts

roasted mushrooms

confit shallots, herb oil, garlic butter

fresh seasonal side salad

seaweed, carrots, daikon & cucumber salad

wasabi sesame dressing

crispy risotto cake

corn, cucumber, tomato jam

a la carte premium sides 6.95



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!

Peabody

North Shore Mall

Route 128 and 114

Peabody, MA 01960

Phone: 978-532-4500

Fax: 978-532-2110

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

Prices subject to change.

APPETIZERS & CHOWDERS

Blackened Raw Tuna* “Sashimi” 14.95
pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Jumbo Shrimp Cocktail 15.95

Shrimp Arancini 8.95
roasted red pepper sauce, romano

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

Rhode Island Stuffie 5.95
baked stuffed clam, herbs, romano

Sautéed Mussels 13.95
1 1/2 pounds with garlic, white wine, crushed red pepper

Steamers 16.95
thyme, garlic, white wine

Kung Pao Chicken Wings 10.95

Crispy Montauk Calamari 13.95

- **regular**
- **Rhode Island style** (*hot peppers and garlic*)
- **Thai style** (*pineapple and peanuts*)

Buffalo Popcorn Shrimp 11.95
avocado, blue cheese, celery hearts

Fennel Garlic Sausage Flatbread 9.95
caramelized fennel, panna, fresh ricotta

Hot Lump Crab Dip 13.95
horseradish, cheddar, cream cheese, seafood chips

Bang Bang Cauliflower kung pao 7.50

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

Shrimp Wontons 11.95
steamed with seaweed salad

CHOWDERS

New England Clam Chowder cup 6.50 bowl 8.95

Lite Clam Chowder cup 6.50 bowl 8.95

Fish Chowder cup 6.50 bowl 8.95

Lobster Bisque cup 8.50 bowl 12.95

LEGAL CLASSICS

Nutty Faroe Island Salmon 26.50
almond encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli and spinach

Shrimp Scampi 24.95
sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Cioppino 29.95
lobster, scallops, shrimp, calamari, littlenecks and mussels in a light tomato broth

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

Grilled Mediterranean Salmon 26.50
hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

Red Onion Jam Swordfish...market price
jasmine rice, sautéed sherry mushrooms and spinach

Anna’s Baked Boston Scrod 22.95
(cod or haddock depending on landings)
• seasoned crumbs and tomato

Seafood Casserole 28.95
scallops, shrimp, lobster, whitefish and cheese
baked with sherry garlic butter, roasted fingerling potatoes, cauliflower and kale

Baked Stuffed Shrimp Casserole 27.95
jumbo shrimp, buttery crabmeat stuffing, broccoli

Lemon Caper Grey Sole 27.95
lemon beurre blanc, jasmine rice, sautéed spinach

Lobster Ravioli & Shrimp “Fra Diavolo” 25.95
spicy plum tomato broth, garlic croustade

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
- **Crispy Fried Chicken** 16.95

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

Pan Seared Half Boneless Chicken 19.95
roasted brussel sprouts, mashed potato, chive lemon butter sauce

Grilled Creekstone 8 oz. Filet Mignon* 34.95
lemon, parsley, anchovy butter, choice of two house sides
*can be undercooked upon request

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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
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

Fish & Chips 19.95

Shrimp 23.95

Fisherman’s Platter 29.95
shrimp, scallops, calamari, clams & whitefish

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

North Atlantic Sea Scallops...market price
dry packed

Haddock 24.95

OPEN FLAME GRILL
add a skewer of scallops 9.95 or shrimp 6.95

Assortment* 28.95
chef’s choice of three fish (can be cooked medium rare), shrimp, scallops, mashed potatoes, spinach

Swordfish Steak...market price
mashed potatoes, sautéed spinach

Tuna* Steak...market price
cooked medium rare, jasmine rice, seaweed salad

Rainbow Trout 19.95
leek garlic brown rice, broccoli

Faroe Island Salmon 26.50
jasmine rice, sautéed spinach

Shrimp 23.95
leek garlic brown rice, broccoli

North Atlantic Sea Scallops...market price
dry packed, brown rice leeks, garlic, broccoli

Haddock 24.95
jasmine rice, spinach

FLAVORS

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

PREMIUM SIDES

sautéed kale
honey yogurt, roasted peanuts

roasted mushrooms
confit shallots, herb oil, garlic butter

fresh seasonal side salad

seaweed, carrots, daikon & cucumber salad
wasabi sesame dressing

crispy risotto cake

corn, cucumber, tomato jam

a la carte premium sides 6.95

*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.