

LUNCH CLASSICS

Legal's Signature Crab Cake 17.95
jumbo lump crab cake, mustard sauce, seasonal salad,
choice of one side

Anna's Baked Boston Cod 17.95
seasoned crumbs and tomato

Seafood Au Gratin 15.95
scallops, shrimp and whitefish baked with cheese and
sherry garlic butter

Shrimp Fusilli 16.95
sautéed with tomato, mushrooms, peas, garlic butter,
romano cheese tossed with fresh fusilli pasta

**Hoisin Glazed HiddenFjord Faroe Island
Salmon** 18.95
hoisin sauce and vegetable pad thai with crushed peanuts

Bouillabaisse 17.95
shrimp, calamari, littlenecks, mussels, whitefish in a light
tomato broth

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
chowder, steamers, mussels, chouriço, corn
and 1- 1.25 lb lobster

LUNCH CRISPY FRIED french fries & cole slaw

Fish & Chips 16.95

Shrimp 17.95

North Atlantic Sea Scallops...market price
dry packed

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

Cod 17.95

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

Rainbow Trout 16.95

Yellowfin Tuna* Steak...market price

Shrimp 17.95

North Atlantic Sea Scallops...market price
from Nova Scotia, dry packed

HiddenFjord Faroe Island Salmon 18.95

Swordfish Kabobs 20.95

Steak* Tips 15.95

add a skewer of shrimp for 6.95

HOUSE SIDES à la carte house sides 5.50
jasmine rice sautéed spinach
seaweed salad mashed potatoes
broccoli french fries
onion strings cole slaw (1.95)

PREMIUM SIDES à la carte premium sides 7.50
sautéed kale honey yogurt, roasted peanuts
crispy risotto cake corn, cucumber, tomato jam
grilled asparagus pecorino
fresh seasonal side salad

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

SANDWICHES & TACOS

Lobster Roll...market price
warm butter poached or traditional with mayo,
fries and cole slaw

Crabmeat Roll fries and cole slaw 18.95

Tuna Burger fries and cole slaw 16.95

Fish & Chip Sandwich 13.95
crispy fried with beer batter potato chip coating,
chipotle mayo, bacon, lettuce, tomato, fries and coleslaw

Legal's Crab Cake 17.95
jumbo lump crab on a bun with mustard sauce,
fries and cole slaw

BBQ Chicken 12.95
bacon, cheddar, corn salsa, onion strings,
fries and cole slaw

LOM Cheeseburger* 14.50
bacon jam, cheddar cheese, bbq mayo, lettuce, tomato,
fries and cole slaw

Grilled Salmon Reuben 13.95
Russian dressing, gouda and cole slaw,
fries and cole slaw

Baja Fried Fish Tacos 13.95
avocado, pickled cabbage, chipotle mayo,
ham hock braised black beans and rice

Chipotle Lime Shrimp Tacos 15.95
salsa verde, queso fresco, roasted corn salsa,
ham hock braised black beans and rice

Blackened Swordfish Tacos 16.95
avocado, pickled cabbage, chipotle mayo,
ham hock braised black beans and rice

*Asterisked items are served raw or undercooked, or contain
(or may contain) raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions

LEGAL
on the Mystic

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!

Assembly Row
301 Great River Road
Somerville, MA 02145
Phone: 617-337-4088

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

STARTERS

Jumbo Shrimp Cocktail 15.95

Crispy Point Judith Calamari 12.95

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

Fried Pickles 2.95

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

Sweet and Spicy Ribs 10.95
cumin carrot cabbage slaw

Bang Bang Cauliflower kung pao 7.50

Warm Spinach and Feta Dip
• with whole wheat pita chips 7.95
• with crabmeat and crab chips 13.95

Thai Roasted Chicken Wings 9.95

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

Sriracha Lime Popcorn Shrimp 11.95

PIZZA

White Clam pancetta and arugula 10.95

Crab & Pepperoni 12.95
mozzarella, peppadew peppers

Lobster...market price
wild mushrooms, bacon, farm fresh heirloom egg

Chipotle BBQ Chicken 10.95
bacon, jalapeno jam, gouda, cheddar

Shrimp Scampi 11.95
soubise, roasted broccoli, tomato, mozzarella, romano, basil,
garlic confit

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ON THE HALF SHELL

Baked Oysters 12.95
spinach, cheese, crumbs, herbsaint

Fried Oysters chorizo aioli 12.95

Steamers steamed with drawn butter 16.95

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

SOUPS & SALADS

New England Clam Chowder mug 6.95

Lobster Bisque mug 9.95

Seasonal Salad 6.95

Caesar Salad 8.50
romaine hearts, croutons, shaved pecorino,
creamy dressing*

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

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

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

Crabmeat Salad 18.50
avocado, tomato, cucumbers, egg,
whole grain mustard dressing

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

Seafood Au Gratin 24.95
scallops, shrimp, lobster, whitefish and cheese
baked with sherry garlic butter, choice of one house side

Shrimp Fusilli 24.95
sautéed with tomato, mushrooms, peas, garlic butter, ro-
mano cheese tossed with fresh fusilli pasta

Fish in a Bag 18.95
steamed cod, zucchini, artichoke hearts, cherry tomato,
basil butter

King Crab Legs 45.95
steamed or braised with sherry garlic butter

Anna's Baked Boston Cod 22.95
seasoned crumbs and tomato

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

**Hoisin Glazed HiddenFjord Faroe Island
Salmon** 26.95
hoisin sauce and vegetable pad thai with crushed peanuts

Bouillabaisse 30.95
lobster, scallops, shrimp, calamari, littlenecks, mussels,
whitefish in a light tomato broth

Lobster Ravioli "Fra Diavolo" 25.95
spicy plum tomato broth, garlic croustade, fresh parsley

Legal Lobsters...market price
from crisp, cold north atlantic waters
steamed

- 1.25-1.50 lb.
- 1.50-1.75 lb.
- 2.00-2.50 lb.

Lobster Bake...market price
chowder, steamers, mussels, chouriço, corn
and 1-1.25 lb lobster

CHAR GRILLED

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

Rainbow Trout 18.95

Yellowfin Tuna* Steak...market price

HiddenFjord Faroe Island Salmon 26.95

Shrimp 23.95

North Atlantic Sea Scallops...market price
dry packed

Swordfish Kabobs 26.95

Steak* Tips 18.95

add a skewer of shrimp for 6.95

HOUSE SIDES à la carte house sides 5.50

jasmine rice	sautéed spinach
seaweed salad	mashed potatoes
broccoli	french fries
onion strings	cole slaw (1.95)

PREMIUM SIDES à la carte premium sides 7.50

sautéed kale honey yogurt, roasted peanuts
crispy risotto cake corn, cucumber, tomato jam
grilled asparagus pecorino
fresh seasonal side salad

FLAVORS

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

CRISPY FRIED fries and cole slaw

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

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

Shrimp 23.95

North Atlantic Sea Scallops dry packed...market price

Fish & Chips 19.95

Cod 22.95

Prices subject to change.

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