Lunch Classics

Legal’s Signature Crab Cake 17.95
jumbo lump crab, mustard sauce, seasonal salad (may contain nuts), 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 22.95
brown rice, kimchi, shiitake, seaweed salad, spinach, gouchujang sauce and sesame vinaigrette, substitute:
- Tuna “Sashimi”* 22.95
- Kung Pao Tofu 16.95

Lunch Salads

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

Market Salad (may contain nuts) 8.95
seasonal selection

Classic Caesar 8.50
romaine hearts, garlic croutons, shaved romano, creamy dressing*

Chopped Greek 9.50
diced olives, cucumbers, tomatoes, chickpeas and feta

Vine Ripe Tomato & Manouri Cheese Salad 8.50
cucumber, basil, pickled red onion, arugula, white balsamic vinaigrette

Top any of the above salads with...
- Grilled Chicken 6.00 additional
- New England Crabmeat 12.00 additional
- Grilled Shrimp 9.00 additional
- Grilled Salmon 10.00 additional

Sandwiches french fries and coleslaw

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 19.95
delicate New England crabmeat on a warm buttery bun

Crisy Fish Sandwich 13.95
tartar sauce, lettuce and tomato

Hamburger* 13.95
(can be undercooked upon request)
add cheese for 1.00

House Sides

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

Premium Sides

sauteed kale
honey yogurt, roasted peanuts
fresh seasonal side salad (may contain nuts)
roasted mushrooms
candied shallots, herb oil, garlic butter
market vegetable
seasonal preparation
a la carte premium sides 7.50

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

*Served raw or undercooked, or contains (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.

Order Package By

Date

Restaurants Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

Prices subject to change.
Starters, Soups & Salads

Steamers steamed with drawn butter 17.95
Smoked Salmon* 14.95
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 (may contain nuts)
Oysters Legal 16.95
baked with spinach, cheese and crumbs
Crispy Calamari 13.95
• regular or spicy
• Rhode Island style (hot peppers and garlic)
• Thai style (pandan 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 7.95
Hot Limp Crab Dip 12.95
horseradish, cheddar and cream cheese, seafood chips
Kung Pao Chicken Wings 11.95
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
Market Salad (may contain nuts) 8.95
seasonal selection
Classic Caesar Salad 8.50
romaine hearts, garlic croutons, shaved romano, creamy dressing*
Vine Ripe Tomato & Manouri Cheese Salad 8.50
cucumber, basil, pickled red onion, arugula, white balsamic vinaigrette
Chopped Greek 8.50
diced olives, cucumbers, tomatoes, chickpeas and feta

Classics

Legal's Signature Crab Cake Combo 30.95
one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (may contain nuts)
Legal’s Signature Crab Cakes 30.95
two jumbo lump crab cakes, mustard sauce, seasonal salad (may contain nuts)
Baked Stuffed Shrimp Casserole 28.95
jumbo shrimp, buttermilk crab meat 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
sauteed with tomato, scallions and mushrooms, tossed with fresh pasta
Anna’s Baked Boston Cod 23.95
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
sausages, shrimp, lobster, whitefish and cheese baked on 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 22.95
brown rice, kimchi, shiitake, seaweed salad, spinach, gouchujang sauce and sesame vinaigrette, substitute:
• Tuna *Sashimi** 22.95
• Kung Pao Tofu 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 8.00
shrimp and scallot buttery cracker stuffing

SURF & TURF

Baked Stuffed Shrimp & Filet* 42.95
6 oz. filet, bacon shallot brown butter, choice of two house sides
Grilled Shrimp, Scallops & Filet* 42.95
6 oz. filet, bacon shallot brown butter, choice of two house sides
Steamed 1 - 1.25 lb. Lobster & Filet* 45.95
6 oz. filet, bacon shallot brown butter, choice of two house sides
King Crab Legs 46.95
steamed or braised with sherry garlic butter
Grilled 8 oz. Filet Mignon* 35.95
bacon shallot brown butter, choice of two house sides
• can be undercooked upon request
Marinated Grilled Chicken 21.95
broccoli, mashed potatoes, lemon chip 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
North Atlantic Se Scallops...market price
dry packed

Open Flame 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
HiddenFjord Faroe Island Salmon 26.95
Arctic Char 27.95
Rainbow Trout 19.95
Shrimp 23.95
North Atlantic Sea Scallops dry packed
Haddock 25.95
Halibut Steak 32.95
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 cole slaw (1.95)
a la carte house sides 5.50

Premium Sides
sautéed kale honey yogurt, roasted peanuts
fresh seasonal side salad (may contain nuts) seasonal preparation
roasted mushrooms coriander shalots, herb oil, garlic butter a la carte premium sides 7.50
market vegetable

Flavors
kung pao sauce shandong sauce
lemon butter sauce cajun spice
cucumber yogurt sauce bacon shallot brown butter

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