

LUNCH ENTRÉES

SEAFOOD CASSEROLE 14.95
scallops, shrimp and scrod baked with cheese and sherry garlic butter or cream sauce

LEGAL’S SIGNATURE CRAB CAKE 16.50
jumbo lump crab, mustard sauce, seasonal salad, choice of one side

GRILLED MEDITERRANEAN SALMON 16.95
hummus, cucumber yogurt sauce, orzo, pita chips

LOUISIANA GUMBO 12.95
shrimp, spicy andouille sausage and crispy fried okra with jasmine rice

MUSHROOM RAVIOLI 12.95
portobello mushrooms in a cream sauce

JASMINE SPECIAL 15.95
steamed shrimp and broccoli over jasmine rice with melted monterey jack cheese (available with brown rice)

ANNA’S BAKED BOSTON SCROD 17.95
crumbs and tomatoes, rice pilaf (cod or haddock depending on landings)

PORTUGUESE FISHERMAN’S STEW 16.50
whitefish stewed with mussels, clams and chouriço sausage in a saffron tomato broth

EVERYTHING SPICED TUNA* (cooked medium rare) 16.95
roasted red pepper sauce, jasmine rice

GRILLED SWORDFISH SALAD 16.95
cucumber, tomato, chick peas, fennel, basil, lemon olive oil dressing

SIDES additional sides 3.95 each

french fries	seaweed salad
onion strings	rice pilaf
brown rice	jasmine rice
baked potato	mashed potatoes
broccoli & cheese	jalapeno cheddar polenta
cole slaw (1.95)	

*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.

LUNCH SALADS

HOUSE SALAD 7.95
creamy romano peppercorn dressing, cherry tomato, shaved carrot and sunflower seeds

WEDGE SALAD 9.95
iceberg wedge, blue cheese, bacon, tomatoes, blue cheese vinaigrette

CLASSIC CAESAR 7.95
romaine hearts, garlic croutons, shaved romano, creamy dressing

CHOPPED GREEK 8.95
diced olives, cucumbers, tomatoes, chick peas and feta

TORTILLA, APPLE AND GOAT CHEESE 8.95
avocado, roasted red peppers, chipotle orange dressing

Top any full salad with...

- Grilled Chicken 5.00 *additional*
- Maine Crabmeat 9.00 *additional*
- Grilled Shrimp 7.00 *additional*
- Grilled Salmon 9.00 *additional*

SANDWICHES choice of two sides

LEGAL’S CRAB CAKE 16.50
jumbo lump crab on a bun with mustard sauce

TUNA BURGER 13.95
freshly ground tuna, chili paste, crumbs and spices

LOBSTER ROLL...Market Price
freshly shucked native lobster, celery mayo, brioche bun

GRILLED CHICKEN SANDWICH 11.95
applewood smoked bacon, jack cheese, lettuce, tomato and mayo

CRABMEAT ROLL 16.95
delicate Maine crabmeat on a warm buttery bun

TUNA SALAD MELT 9.95
pita wrap with pecorino romano and provolone cheese

NIMAN RANCH BURGER* 11.50
hand packed all natural beef
(can be undercooked upon request)
add cheese for 1.00

CRISPY FISH SANDWICH 10.95
tartar sauce, lettuce and tomato

LUNCH WOOD GRILLED choice of one side

FAROE ISLAND SALMON 16.95

RAINBOW TROUT 16.95

SHRIMP 15.95

SEA SCALLOPS 18.95

HADDOCK 17.95

selections based on quality and availability

ADD A SKEWER OF SCALLOPS FOR 7.95 OR SHRIMP FOR 6.50

LUNCH CRISPY FRIED french fries & cole slaw

FISHERMAN’S TRIO 16.95
shrimp, scallops and clams

NEW ENGLAND FRIED CLAMS 17.95
whole-bellied, sweet & petite

FISH & CHIPS regular or spicy 16.95

SHRIMP 15.95

SEA SCALLOPS 18.95

CRISPY FRIED FILLETS

- COD 17.95
- HADDOCK 17.95



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!

Kendall Square
5 Cambridge Center
Cambridge, MA 02139

Phone: 617-864-3400
Fax: 617-547-7125

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

APPETIZERS, CHOWDERS & SALADS

STEAMERS with drawn butter 13.95

SMOKED SALMON* 13.50
served chilled with homemade toasted brioche

JUMBO SHRIMP COCKTAIL 14.95

SAUTÉED MUSSELS 10.95
1 1/2 pounds with garlic, white wine, crushed red pepper

LEGAL’S SIGNATURE CRAB CAKE 14.95
jumbo lump crab, mustard sauce, seasonal salad

HOT LUMP CRAB DIP 11.95
horseradish, cheddar and cream cheese, seafood chips

OYSTERS LEGAL 14.95
baked with spinach, cheese and crumbs

FRIED OYSTERS cassia salt, seaweed salad 10.95

CRISPY MONTAUK CALAMARI 11.95
• regular or spicy
• Rhode Island style (hot peppers and garlic)
• Thai style (pineapple and peanuts)

SHRIMP WONTONS 9.95
steamed or fried with seaweed salad

SRIRACHA POPCORN SHRIMP 9.95
kettle corn, sriracha mayo

LEGAL’S NEW ENGLAND CLAM CHOWDER
cup 4.95 / bowl 6.95 / quart 11.95 / gallon 34.95

LITE CLAM CHOWDER
FISH CHOWDER
cup 4.95 / bowl 6.95 / quart 11.95 / half gallon 19.95

LOBSTER BISQUE cup 6.95 bowl 10.95
authentic creamy bisque garnished with lobster

HOUSE SALAD 5.95
creamy romano peppercorn dressing, cherry tomato,
shaved carrot and sunflower seeds

WEDGE SALAD 9.95
blue cheese, bacon, tomatoes and blue cheese vinaigrette

CLASSIC CAESAR SALAD 5.95
romaine, garlic croutons, shaved romano, creamy dressing

LEGAL CLASSICS

LEGAL’S SIGNATURE CRAB CAKE COMBO 28.95
one jumbo lump crab cake, grilled shrimp and scallops mustard
sauce, seasonal salad

LEGAL’S SIGNATURE CRAB CAKES 28.95
two jumbo lump crab cakes, mustard sauce, seasonal salad

BAKED STUFFED SHRIMP 26.50
jumbo shrimp, buttery crabmeat stuffing, choice of one side

NUTTY ATLANTIC SALMON 24.95
almond encrusted, sautéed in a lemon caper butter sauce,
mushroom ravioli and spinach

SHRIMP AND GARLIC 21.95
sautéed with tomato, scallions and mushrooms, tossed with
fresh pasta

LEMON CAPER GREY SOLE 24.95
lemon beurre blanc, jasmine rice, sautéed spinach

ANNA’S BAKED BOSTON SCROD 19.95
crumbs and tomatoes, rice pilaf, seasonal vegetables (cod or
haddock depending on landings)

WOOD GRILLED ASSORTMENT* 26.95
chef’s choice of three fish (can be cooked medium rare), shrimp,
scallops, choice of two sides

JASMINE SPECIAL 21.95
steamed shrimp and broccoli over jasmine rice with melted
monterey jack cheese (available with brown rice)

CIOPPINO 27.95
lobster, scallops, shrimp, calamari, littlenecks, mussels and
scrod in a light tomato broth

VEGETARIAN BOX (vegan friendly, contains nuts/peanuts) 19.95
sesame soy stir-fried vegetables, Thai red coconut curry sauce,
cashews, tofu and brown rice
with Shrimp 24.95 or Scallops 25.95

SEAFOOD CASSEROLE 25.95
scallops, shrimp, lobster, scrod and cheese baked with sherry
garlic butter or cream sauce, choice of one side

SURF & TURF

BAKED STUFFED SHRIMP & FILET* 41.95
6 oz. filet, béarnaise butter and choice of two sides

GRILLED SHRIMP, SCALLOPS & FILET* 39.95
6 oz. filet, béarnaise butter and choice of two sides

STEAMED 1 - 1.25 LB. LOBSTER & FILET* 44.95
6 oz. filet, béarnaise butter and choice of two sides

WOOD GRILLED 8 OZ. FILET MIGNON* 32.95
béarnaise butter and choice of two sides
*can be undercooked upon request

MARINATED GRILLED CHICKEN 20.95
broccoli, mashed potatoes, lemon chive butter sauce

CRISPY FRIED french fries & cole slaw

FRIED FISHERMAN’S PLATTER 26.95
shrimp, scallops, calamari, clams & scrod

NEW ENGLAND FRIED CLAMS 23.95
whole-bellied, sweet & petite

FISH & CHIPS regular or spicy 16.95

SHRIMP 20.95

SEA SCALLOPS 26.95

CRISPY FRIED FILLETS
• COD 19.95
• HADDOCK 22.95
• SOLE 24.95

SIDES additional sides 3.95 each

french fries	seaweed salad
onion strings	rice pilaf
brown rice	jasmine rice
baked potato	mashed potatoes
broccoli & cheese	jalapeno cheddar polenta
cole slaw (1.95)	

SAUCES & FLAVORS

everything spice	shandong sauce
cajun spice	lemon chive butter
red onion jam	béarnaise butter

WOOD GRILLED

choice of two sides

SWORDFISH 28.95

TUNA* cooked medium rare 27.95

FAROE ISLAND SALMON 24.95

ARCTIC CHAR 24.95

RAINBOW TROUT 18.95

SHRIMP 20.95

SEA SCALLOPS 26.95

HADDOCK 22.95

selections based on quality and availability

ADD A SKEWER OF SCALLOPS 7.95 OR SHRIMP 6.50

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, chorizo, 1-1.25 lb lobster

BAKED STUFFED LOBSTER add 5.00
shrimp and scallop buttery cracker stuffing

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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.