

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

MUSHROOM RAVIOLI 12.95
portobello mushrooms in a cream sauce

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

ANNA'S BAKED BOSTON SCROD 17.95
crumbs and tomatoes, jasmine rice (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	jasmine rice
brown rice	mashed potatoes
rice pilaf	sautéed spinach
broccoli & cheese	black beans & rice
cole slaw (1.95)	fried plantains

LUNCH SALADS

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

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

CLASSIC CAESAR SALAD 7.95
garlic croutons, shaved romano, creamy dressing

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

TOP ANY OF THE ABOVE SALADS 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

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

MAHI MAHI 22.95

SNAPPER 22.95

GROUPER 24.95

SHRIMP 15.95

SEA SCALLOPS 18.95

selections based on quality and availability

ADD A SKEWER OF SCALLOPS 7.95 OR SHRIMP 6.50

LUNCH CRISPY FRIED french fries & cole slaw

FISHERMAN'S TRIO 16.95
shrimp, scallops & clams

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

FISH & CHIPS 16.95
regular or spicy

SHRIMP 15.95

SEA SCALLOPS 18.95

COD FILLET 17.95

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



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!

Boca Raton
6000 West Glades Road
Boca Raton, FL 33431

Phone: 561-447-2112

Fax: 561-447-2792

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

APPETIZERS, CHOWDERS & SALADS

STEAMED LITTLENECKS with drawn butter 11.50

JUMBO SHRIMP COCKTAIL 15.50

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

FRIED OYSTERS cassia salt, seaweed salad 11.95

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

LITE CLAM CHOWDER cup 4.95 bowl 6.95
clams and aromatic vegetables in a clear broth

KEY WEST CONCH CHOWDER cup 4.95 bowl 6.95
flavored with Gosling's rum

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

CHILLED YELLOW GAZPACHO bowl 6.95
with shrimp

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

*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 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

WOOD GRILLED MAHI MAHI 25.95
black beans and rice, yellow pepper pesto

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

PECAN CRUSTED SNAPPER 23.95
bourbon butter sauce, rice with black beans, fried plantains

ANNA'S BAKED BOSTON SCROD 20.95
crumbs and tomatoes, jasmine rice, seasonal vegetables
(cod or haddock depending on landings)

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

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

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

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

SEAFOOD CASSEROLE 25.95
scallops, shrimp, lobster and whitefish baked with cheese and
sherry garlic butter or cream sauce

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* 46.95
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

WOOD GRILLED STEAK TIPS* 17.95
mashed potatoes, braised greens

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

CRISPY FRIED french fries & cole slaw

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

COD FILLET 19.95

SIDES additional sides 3.95 each

french fries	seaweed salad
onion strings	jasmine rice
brown rice	mashed potatoes
rice pilaf	sautéed spinach
broccoli & cheese	black beans & rice
cole slaw (1.95)	fried plantains

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

RAINBOW TROUT 18.95

MAHI MAHI 25.95

SNAPPER 22.95

GROUPER 24.95

SHRIMP 20.95

SEA SCALLOPS 26.95

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, steamed littlenecks, mussels,
chorizo, 1-1.25 lb lobster

BAKED STUFFED LOBSTER add 5.00
shrimp and scallop buttery cracker stuffing

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immune disorders, you are at greater risk of serious
illness from raw oysters, and should eat oysters fully
cooked. If unsure of your risk, consult a physician.

Prices subject to change.