

Legal Crossing

558 Washington St 02111-1733 · +16176928888 · Updated: Jan 14, 2026

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STARTERS 12

NEW ENGLAND CLAM CHOWDER

our classic recipe

AVAILABLE OPTIONS

Cup: \$8.50

Bowl: \$10.50

LOBSTER BISQUE

cream sherry

AVAILABLE OPTIONS

Cup: \$10.50

Bowl: \$12.50

CRISPY CALAMARI

with tartar sauce

AVAILABLE OPTIONS

\$17.00

RHODE ISLAND STYLE (hot peppers & garlic): \$18.00

FISH TACOS

fried or blackened whitefish, pickled red cabbage, chipotle aioli, pico de gallo

\$15.00

LEGAL'S SIGNATURE CRAB CAKE

lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette

\$23.00

GRILLED OCTOPUS

salt boiled potato, olive tapenade, saffron aioli, cauliflower, gremolata

\$19.00

STUFFIES

Cape Cod quahogs, chouriço, butter, ritz crumbs

\$16.00

WHITE CLAM FLATBREAD

clams, garlic and shallot confit, pancetta, arugula, parmesan

\$18.00

ORGANIC PEI MUSSELS

garlic-butter broth, white wine, grilled crusty bread

\$18.00

HACKLEBACK CAVIAR*

egg yolk, egg white, shallot, caper, parsley, crème fraiche and blinis

\$44.00

FALAFEL

Baharat tzatziki, cucumber

\$16.00

BANG BANG CAULIFLOWER

tempura fried, kung pao sauce (contains peanut oil)

\$15.00

RAW BAR & SUSHI* 6

OYSTERS OF THE DAY*

\$3.50

NEW ENGLAND LITTLENECK CLAMS*	\$2.50
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COLOSSAL NAKED SHRIMP COCKTAIL	\$20.00
.....	
CHILLED SEAFOOD PLATTER*	\$85.00
SERVES 4 oysters, clams, shrimp cocktail, lobster tail, tuna poke	
.....	
OCTOPUS COCKTAIL	\$16.00
bell peppers, cilantro, scallions, soy-mirin vinaigrette	
.....	
BLACKENED RAW TUNA TATAKI*	\$18.00
sesame chili vinaigrette, seaweed salad, wasabi cream	
.....	
CRISPY FRIED 5	
.....	
JUMBO NAKED SHRIMP	\$27.00
.....	
NORTH ATLANTIC SEA SCALLOPS	\$37.00
.....	
NEW ENGLAND CLAMS	
whole-bellied, sweet & petite	
.....	
FISHERMAN'S PLATTER	\$42.00
jumbo naked shrimp, sea scallops, local whitefish & calamari	
.....	
FISH & CHIPS	\$28.00
locally-sourced by our good friend, Tory Bramante	
.....	
LEGAL TEST KITCHEN 5	
.....	
HERB CRUSTED SALMON*, ORGANIC SEA HARVEST, ISLE OF SKYE	\$33.00
winter vegetable medley, beurre rouge	
.....	
SALT & VINEGAR CRUSTED COD	\$30.00
crispy potato wedges, napa cabbage and bacon slaw, remoulade	
.....	
NORI-CHILI CRUSTED YELLOWFIN TUNA*	\$39.00
sesame & soy roasted broccoli, sesame and cilantro jasmine rice	
.....	
MEDITERRANEAN SWORDFISH	\$38.00
gigante bean, pancetta, kale, tomato stew, chicory	
.....	
SEARED SCALLOPS	\$37.00
Tuscan kale, whipped sweet potatoes, pancetta, cranberry & sweet potato hash	
.....	
FRESH CATCH 9	
.....	
ORGANIC SALMON*	\$33.00
Isle of Skye, Scotland (EU Organic)	
.....	
YELLOWFIN TUNA STEAK*	\$39.00
.....	

SWORDFISH STEAK	\$38.00
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COD	\$30.00
Iceland (MSC Certified Sustainable)	
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SEA SCALLOPS	\$37.00
Gulf of Maine (MSC Certified Sustainable)	
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COLOSSAL SHRIMP	\$34.00
Bay of Bengal (All Natural, BAP 4-Star Certified Sustainable)	
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RAINBOW TROUT	\$28.00
Columbia River	
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ADD AN ENHANCEMENT	
Cajun Spice Garlic Butter	
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MAKE IT A POWER BOWL	\$6.00
quinoa, roasted vegetables, arugula	
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LEGAL CLASSICS 7	
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NEW ENGLAND BAKED HADDOCK - ANNA'S WAY	\$28.00
buttered crumbs, roasted tomato, herbed rice pilaf, broccoli	
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LINGUINI AND CLAMS	\$29.00
clams, garlic and shallot confit, pancetta, white wine, chili flakes	
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LEGAL'S SIGNATURE CRAB CAKE COMBO	\$43.00
lump crab cake, grilled shrimp, seared scallops, mustard sauce, herbed rice pilaf, greens, apples, dried cranberry, apple Dijon vinaigrette	
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CIOPPINO	\$44.00
clams, mussels, scallops, shrimp, calamari, whitefish, lobster tail, tomato broth	
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BAKED LOBSTER MAC & CHEESE	
one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs	
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STUFFED LOBSTER TAILS	\$45.00
shrimp, scallops, peppers, onions, buttery crackers, choice of two sides	
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GULF OF MAINE LOBSTER	
steamed or baked with shrimp & scallop stuffing, choice of two sides	
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SURF & TURF 4	
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FRIED CHICKEN THIGH	\$25.00
hot honey, whipped sweet potatoes, Tuscan kale	
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DOUBLE R RANCH NY STRIP*	\$50.00
brushed with garlic butter, crispy potato wedges, grilled asparagus	
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DOUBLE R RANCH TWIN PETIT FILET MIGNON***\$48.00**

brushed with garlic butter, crispy potato wedges, grilled asparagus

SURF & TURF***AVAILABLE OPTIONS**

above twin petit filet paired with your choice of the following

GRILLED COLOSSAL SHRIMP: \$13.00

SEARED SEA SCALLOPS: \$16.00

GRILLED LOBSTER TAIL: \$16.00

LEGAL'S SIGNATURE CRAB CAKE: \$20.00

SANDWICHES & SALADS 8**DOUBLE R RANCH USDA PRIME BACON CHEDDAR BURGER*****\$19.00**

applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries & coleslaw

NEW ENGLAND CRAB ROLL**\$34.00**

delicate New England crabmeat with mayo, french fries & coleslaw

HALF POUND MAINE LOBSTER ROLL**\$43.00**

warm butter-poached or traditional with lemon mayo, french fries & coleslaw

GREEK SALAD**AVAILABLE OPTIONS**

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

\$12.00

ADD FALAFEL: \$9.00

HOUSE SALAD**\$11.00**

local organic leaf lettuce, apples, dried cranberry, blue cheese, candied walnuts, apple Dijon vinaigrette

CLASSIC CAESAR SALAD**\$11.00**

romaine hearts, garlic croutons, shaved romano, creamy dressing

LEGAL WEDGE**\$12.00**

salmon bacon, iceberg, tomatoes, crispy onions, crumbled blue cheese dressing

TOP SALADS WITH**AVAILABLE OPTIONS**

GRILLED OR CAJUN CHICKEN: \$7.00

GRILLED PETIT FILET MIGNON*: \$16.00

GRILLED OR CAJUN COLOSSAL SHRIMP:

\$13.00

SEARED OR CAJUN SEA SCALLOPS: \$16.00

GRILLED OR CAJUN ORGANIC SALMON*:

\$15.00

GRILLED OR CAJUN TUNA*: \$15.00

SIDES 10**COLESLAW****\$4.00****HERBED RICE PILAF****\$7.00****JASMINE RICE****\$7.00**

WINTER VEGETABLE MEDLEY	\$9.00
GIGANTE BEAN, PACNETTA, KALE, TOMATO STEW	\$9.00
GRILLED ASPARAGUS	\$8.00
SESAME & SOY ROASTED BROCCOLI	\$8.00
WHIPPED SWEET POTATOES	\$8.00
FRENCH FRIES	\$7.00
BROCCOLI AU GRATIN	\$9.00

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SANDWICHES 11

CRISPY FISH SANDWICH	\$18.00
lettuce, tomato, pickle, tartar sauce	
SBLT	\$18.00
salmon bacon, lettuce, tomato, mayo, toasted sourdough	
NEW ENGLAND CRAB ROLL	\$34.00
delicate New England crabmeat with mayo	
HALF POUND MAINE LOBSTER ROLL	\$43.00
warm butter-poached or traditional with lemon mayo	
TUNA BURGER	\$19.00
chili-garlic seasoned ground tuna, lettuce, tomato, roasted red pepper sauce	
FRIED CHICKEN SANDWICH	\$18.00
chicken thigh, hot honey, avocado, arugula, pickled red cabbage, brioche	
GRILLED CHICKEN SANDWICH	\$17.00
applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo	
SURF & TURF SANDWICH*	\$29.00
filet mignon, warm crab, avocado, remoulade, little leaf lettuce, ciabatta	
DOUBLE R RANCH USDA PRIME BACON CHEDDAR BURGER*	\$19.00
applewood smoked bacon, Vermont cheddar, lettuce, tomato	
FRIED OYSTER BURGER*	\$24.00
signature burger topped with fried oysters, tartar sauce, arugula, aged cheddar cheese	
OPEN-FACED FALAFEL	\$18.00
Baharat tzatziki, cucumber, olives, tomato, feta, arugula, flatbread	

SALADS 6

GREEK SALAD

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

AVAILABLE OPTIONS

\$12.00

ADD FALAFEL: \$9.00

HOUSE SALAD

local organic leaf lettuce, apples, dried cranberry, blue cheese, candied walnuts, apple Dijon vinaigrette

\$11.00

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, shaved romano, creamy dressing

\$11.00

LEGAL WEDGE

salmon bacon, iceberg, tomatoes, crispy onions, crumbled blue cheese dressing

\$12.00

QUINOA POWER BOWL

arugula, za'atar roasted carrots, beets, pumpkin seeds, yuzu vinaigrette

\$17.00

TOP SALADS WITH

AVAILABLE OPTIONS

GRILLED OR CAJUN CHICKEN: \$7.00

GRILLED PETIT FILET MIGNON*: \$16.00

SEARED OR CAJUN SEA SCALLOPS: \$16.00

GRILLED OR CAJUN COLOSSAL SHRIMP:

\$13.00

GRILLED OR CAJUN ORGANIC SALMON*:

\$15.00

GRILLED OR CAJUN TUNA*: \$15.00

OSHIZUSHI 4

RED DRAGON*

tuna, cucumber, tobiko

\$20.00

CALIFORNIA*

cucumber, avocado, Jonah crab

\$16.00

SHRIMP TEMPURA*

cucumber, avocado, tobiko

\$18.00

SPICY SALMON*

crispy rice, seaweed salad, ponzu

\$16.00

DESSERT 6

ESPRESSO TORTE

whipped cream, strawberries

\$12.00

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

\$11.00

KEY LIME PIE	\$11.00
lime custard, raspberry sauce, whipped cream	
CHOCOLATE PUDDING CAKE	\$12.00
naturally gluten free, warm chocolate center, coconut cookie, vanilla bean ice cream	
BOSTON CREAM PIE	\$11.00
vanilla cream layered cake, chocolate ganache, toffee almond crunch	
THREE BON BONS	\$7.00
bite-size scoops of ice cream dipped in chocolate	

INFO ¹

Info

please order 48 hours in advance. catering menu available at select locations only. visit legalseafoods.com/platters for more information and to place orders.

TOP SALADS WITH ⁴

Grilled Or Cajun Chicken	AVAILABLE OPTIONS
	HALF: \$49.00
	FULL: \$80.00
Grilled Petit Filet*	AVAILABLE OPTIONS
	HALF: \$95.00
	FULL: \$180.00
Grilled Or Cajun Shrimp	AVAILABLE OPTIONS
	HALF: \$70.00
	FULL: \$130.00
Grilled Or Cajun Salmon	AVAILABLE OPTIONS
	HALF: \$85.00
	FULL: \$160.00

DESSERTS ⁴

New York Cheesecake	\$65.00
serves 10	
Key Lime Pie	\$65.00
serves 10	
Espresso Torte	\$95.00
serves 12	
Boston Cream Pie	\$95.00
serves 12 - contains almonds	

MAIN ¹⁰

Kids' Fish & Chips	\$12.00
Kids' Crispy Fried Shrimp	\$12.00
Kids' Grilled Salmon	\$14.00
Kids' Grilled Shrimp	\$15.00
Kids' Grilled Chicken	\$14.00
Kids' Grilled Petit Filet Mignon*	\$15.00
Kids' Burger / Cheeseburger	\$12.00
Kids' Chicken Fingers	\$12.00
Kids' House-Made Mac & Cheese	\$11.00
Kids' Grilled Cheese Sandwich	\$6.00