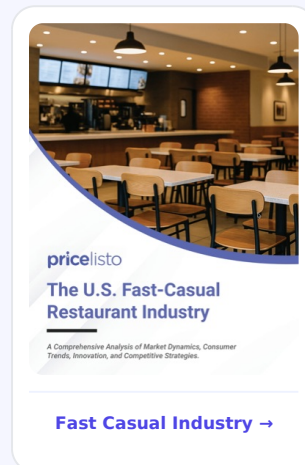




Legal Sea Foods

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
New England Clam Chowder our classic recipe	\$9.00
Fish and Chips NORTH ATLANTIC, wild caught, always fresh, french fries and coleslaw	\$28.00
Legal Lobster Roll warm butter-poached or traditional with lemon mayo, french fries, coleslaw	\$46.00
Calamari, Crispy Fried GULF OF MAINE, tartar sauce or Rhode Island style (hot peppers & garlic)	\$18.50
Salmon*, grilled HELGELAND COAST, NORWAY; simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combina...	\$34.00
Stuffed Lobster Tails shrimp, scallops, peppers, onions, buttery crackers, choice of two sides	\$47.00
Shrimp Tempura Roll* avocado, cucumber, tobiko, spicy mayo, teriyaki	\$18.00
Classic Caesar Salad romaine hearts, garlic croutons, shaved romano, creamy dressing	\$12.00
Firecracker Roll* spicy tuna, salmon, tempura shrimp, avocado	\$20.00
Crispy Fish Sandwich NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce, french fries, coleslaw	\$19.00
Haddock, Baked Anna's Way NORTH ATLANTIC, wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, broccoli	\$28.50
Crab Cake, A Legal Signature lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette	\$24.00
Sushi	
ITEM	PRICE
Shrimp Tempura Roll* (Sushi) avocado, cucumber, tobiko, spicy mayo, teriyaki	\$18.00
Spicy Tuna Roll* cucumber, spicy mayo	\$18.00
Rainbow Roll* california roll topped with tuna, salmon	\$24.00
Orange Dragon Roll* salmon topped spicy salmon roll	\$18.00
Sake Modern Nigiri* (salmon), 2 pieces per order, served over seasoned rice with soy sake glaze	\$11.00
Red Dragon Roll* tuna topped spicy tuna roll	\$21.00
Lobster Tempura Roll* avocado, lobster, tobiko, spicy mayo, teriyaki	\$32.00
Edamame sea salt or sticky soy sauce	\$8.00

ITEM	PRICE
Green Dragon Roll* avocado topped spicy salmon roll	\$17.00
Salmon Spicy Roll* cucumber, spicy mayo	\$16.00
Sake Sashimi* salmon, 3 pieces	\$15.00
Maguro Modern Nigiri* (tuna), 2 pieces per order, served over seasoned rice with soy sake glaze	\$12.00
Maguro Sashimi* tuna, 3 pieces	\$16.00
Firecracker Roll* (Sushi) spicy tuna, salmon, tempura shrimp, avocado	\$20.00
California Roll* Jonah crab, avocado, cucumber, sesame seeds	\$16.00

Starters

ITEM	PRICE
Calamari, Crispy Fried (Starters) GULF OF MAINE, tartar sauce or Rhode Island style (hot peppers & garlic)	\$18.50
New England Clam Chowder (Starters) our classic recipe	\$9.00
Shrimp Cocktail, Colossal Naked with cocktail sauce	\$21.00
Mussels, Organic PEI garlic-butter broth, white wine, grilled crusty bread	\$19.00
Tomato and Burrata cherry tomato, burrata cheese, lemon vinaigrette, pesto, grilled crostini	\$16.00
Shrimp Ceviche citrus marinated shrimp, tomato, red onion, cilantro, blue corn tortilla, salsa roja	\$17.00
Chicken Wings garlic parmesan with black garlic aioli or kung pao sauce (contains peanut oil)	\$17.00
Tuna Tartare* gochujang marinated cucumbers, avocado crema, rice paper crisps	\$21.00
Nachos lime crema, pickled jalapeno, blue corn tortilla chips	\$17.00
Creamy Shrimp and Corn Soup	\$9.00
Fish Tacos NORTH ATLANTIC whitefish, pickled red cabbage, chipotle aioli, pico de gallo	\$17.00
Tuna Tataki* blackened, sesame chili vinaigrette, seaweed salad, wasabi cream	\$21.00
Crab Cake, A Legal Signature (Starters) lump crab, mustard sauce, greens, corn, onions, tomatoes, Dijon vinaigrette	\$24.00
Bang Bang Cauliflower tempura fried, kung pao sauce (contains peanut oil)	\$16.00

Salads & Bowls	
ITEM	PRICE
Summer Kale Salad kale, strawberry, watermelon, crispy chickpeas, feta cheese, crispy prosciutto, white balsamic vinaigrette	\$13.00
Grain Bowl kimchi, pickled cabbage, avocado, kelp salad, pineapple, spicy mayo, choice of: sushi rice or farro	\$27.00
House Salad local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette	\$12.00
Thai Peanut Salad napa cabbage, red cabbage, edamame, scallion, red pepper, peanut dressing, crispy rice noodles	\$14.00
Greek Salad tomato, cucumber, feta, chickpeas, Kalamata olive, lemon-oregano vinaigrette	\$14.00
Classic Caesar Salad (Salads & Bowls) romaine hearts, garlic croutons, shaved romano, creamy dressing	\$12.00

Sandwiches	
ITEM	PRICE
Legal Lobster Roll (Sandwiches) warm butter-poached or traditional with lemon mayo, french fries, coleslaw	\$46.00
Bacon Cheddar Burger* DOUBLE R RANCH, WASHINGTON STATE, applewood smoked bacon, Vermont cheddar, lettuce, tomato, french fries, coleslaw	\$20.00
Grilled Chicken Sandwich applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo, french fries, coleslaw	\$19.00
Working Person's Surf and Turf American wagyu hot dog, cherry pepper relish, mustard, and a stuffie	\$20.00
Jonah Crab Roll delicate North Atlantic crabmeat with lemon mayo, french fries, coleslaw	\$35.00
Crispy Fish Sandwich (Sandwiches) NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce, french fries, coleslaw	\$19.00

From the Sea	
ITEM	PRICE
Salmon*, grilled (From the Sea) HELGELAND COAST, NORWAY; simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combina...	\$34.00
Cod Loin, seared ICELAND, MSC Certified Sustainable; simply prepared with lemon & olive oil, or enhance with one of our chef-curated flav...	\$32.00
Swordfish Steak, grilled WILD CAUGHT, simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. serve...	\$40.00
Rainbow Trout, grilled COLOMOBIA, BAP 4-Star Certified Sustainable; simply prepared with lemon & olive oil, or enhance with one of our chef-cur...	\$29.00
Sole, seared WILD CAUGHT, simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. serve...	\$29.00
Arctic Char, grilled ICELAND, simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. served wi...	\$29.00
Yellowfin Tuna*, seared WILD CAUGHT; simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. serve...	\$41.00

ITEM	PRICE
Shrimp, grilled BAY OF BENGAL, All Natural BAP 4-Star Certified Sustainable; simply prepared with lemon & olive oil, or enhance with one...	\$35.00
Butcher's Table	
ITEM	PRICE
Half Chicken, roasted simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. served with a choi...	\$26.00
Sirloin Steak Tips* 12oz, grilled simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. served with a choi...	\$32.00
Boneless Ribeye* 16 oz, grilled simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. served with a choi...	\$48.00
Filet Mignon* 8oz, grilled simply prepared with lemon & olive oil, or enhance with one of our chef-curated flavor combinations. served with a choi...	\$48.00
Legal Classics	
ITEM	PRICE
Crab Cake and Shrimp lump crab cake, grilled shrimp, mustard sauce, herbed rice pilaf, greens, corn, onion, tomato, Dijon vinaigrette	\$45.00
Cioppino clams, mussels, shrimp, calamari, whitefish, lobster tail, tomato broth	\$45.00
Haddock, Baked Anna's Way (Legal Classics) NORTH ATLANTIC, wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, broccoli	\$28.50
Cod , Salt and Vinegar Crusted ICELAND, crispy potato wedges, napa cabbage and bacon slaw, remoulade	\$32.00
Pasta	
ITEM	PRICE
Shellfish Valencia saffron orzo, shrimp, mussels, clams, chorizo, peas	\$28.00
Rigatoni Bolognese slow braised beef and pork ragù, marinara, ricotta, mascarpone	\$26.00
Shrimp Scampi linguini, tomato, sofrito, white wine, garlic butter	\$27.00
Clams and Linguini clams, garlic-shallot confit, white wine, pancetta, chili flakes	\$30.00
Lobster	
ITEM	PRICE
Lobster, Baked Stuffed shrimp, scallops, peppers, onions, buttery crackers, choice of two sides	\$65.00
Lobster, Steamed choice of two sides	\$50.00
Lobster Mac and Cheese (Cranston Only) lobster, Vermont cheddar, buttered crumbs	\$47.00

ITEM	PRICE
Lobster Mac and Cheese one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs	\$50.00
Stuffed Lobster Tails (Lobster) shrimp, scallops, peppers, onions, buttery crackers, choice of two sides	\$47.00
Crispy Fried	
ITEM	PRICE
Clams, Whole Belly NEW ENGLAND, sweet & petite, french fries and coleslaw	\$46.00
Shrimp, Jumbo Naked served with french fries and coleslaw	\$28.50
Fisherman's Platter jumbo naked shrimp, sea scallops, local whitefish, calamari, onion strings, served with french fries and coleslaw	\$44.00
Fish and Chips (Crispy Fried) NORTH ATLANTIC, wild caught, always fresh, french fries and coleslaw	\$28.00
Scallops GULF OF MAINE, french fries and coleslaw	\$38.00
Sides	
ITEM	PRICE
French Fries	\$9.00
Street Corn off the Cob	\$9.00
Steamed Broccoli Gluten-free.	\$9.00
Miso Glazed Carrots sesame seeds	\$9.00
Onion Strings	\$9.00
Herbed Rice Pilaf	\$9.00
Crispy Potato Wedges	\$9.00
Steamed Jasmine Rice	\$9.00
Chilled Orzo Salad	\$9.00
Whipped Potatoes	\$9.00
Coleslaw	\$4.00
Desserts	
ITEM	PRICE
Key Lime Pie Lime custard, raspberry sauce, whipped cream	\$11.00
Lobster Tail Pastry flaky pastry shell, Italian pastry cream, strawberries	\$14.00
Boston Cream Pie (contains nuts) sponge cake, custard, chocolate sauce, creme anglaise, almonds, toffee bits	\$11.00

ITEM	PRICE
New York Cheesecake seasonal topping	\$11.00
Saratoga Spring Water	
ITEM	PRICE
Saratoga Spring Water 28oz	\$8.00
Kids' Menu	
ITEM	PRICE
Kids' Burger/Cheeseburger choice of kids' starter and two kids' sides	\$10.00
Kids' Grilled Sirloin Tips choice of kids' starter and two kids' sides	\$13.00
Kids' Popcorn Shrimp choice of kids' starter and two kids' sides	\$10.00
Kids' Grilled Salmon choice of kids' starter and two kids' sides	\$12.00
Kids' Chicken Fingers choice of kids' starter and two kids' sides	\$10.00
Kids' Mac and Cheese choice of kids' starter and two kids' sides	\$10.00
Kids' Pasta with butter or red sauce, choice of kids' starter and two kids' sides	\$10.00
Kids' Grilled Chicken Sandwich choice of kids' starter and two kids' sides	\$10.00
Kids' Grilled Chicken Breast choice of kids' starter and two kids' sides	\$10.00
Kids' Grilled Cheese Sandwich choice of kids' starter and two kids' sides	\$10.00
Kids' Fish Fingers choice of kids' starter and two kids' sides	\$10.00
Soup by the Quart and Gallon	
ITEM	PRICE
Packaged Hot - Creamy Shrimp and Corn Soup Quart Packaged by the quart	\$28.00
Packaged Cold - Clam Chowder Gallon Packaged cold, ready to heat	\$90.00
Packaged Cold - Creamy Shrimp and Corn Soup Quart packaged cold, ready to heat	\$28.00
Packaged Hot - Clam Chowder Gallon	\$90.00
Packaged Cold - Clam Chowder Quart packaged cold, ready to heat	\$24.00
Packaged Hot - Clam Chowder Quart	\$24.00