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Legal Sea Foods

Menu Prices — October 25, 2026

Legal Sea Foods menu with prices in United States, updated April 2025: 116 items across 16 categories, prices from $4.00 to $90.00.

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Legal Sea Foods Menu with Prices (United States)

Legal Sea Foods menu with prices in United States, updated April 2025: 116 items across 16 categories, prices from $4.00 to $90.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/legal-sea-foods

Menu categories: Most Ordered · Sushi · Starters · Salads & Bowls · Sandwiches · From the Sea · Butcher's Table · Legal Classics · Pasta · Lobster · Crispy Fried · Sides · Desserts · Saratoga Spring Water · Kids' Menu · Soup by the Quart and Gallon

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**

ITEM	PRICE
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**
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**

ITEM	PRICE
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**

ITEM	PRICE
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**
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 — $65.00
shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

Lobster, Steamed — $50.00
choice of two sides

Lobster Mac and Cheese (Cranston Only) — $47.00
lobster, Vermont cheddar, buttered crumbs

Lobster Mac and Cheese — $50.00
one whole Gulf of Maine lobster, Vermont cheddar, buttered crumbs

Stuffed Lobster Tails (Lobster) — $47.00
shrimp, scallops, peppers, onions, buttery crackers, choice of two sides

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 Plilaf	$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 — $11.00
Lime custard, raspberry sauce, whipped cream

Lobster Tail Pastry — $14.00
flaky pastry shell, Italian pastry cream, strawberries

Boston Cream Pie — $11.00
(contains nuts) sponge cake, custard, chocolate sauce, creme anglaise, almonds, toffee bits

New York Cheesecake — $11.00
seasonal topping

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

ITEM	PRICE
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**