

I'm not robot  reCAPTCHA

Continue

Legal seafood boston map

Monday; Tuesday; Thursday; Thursday; Saturday; Sunday: Open daily from 12 to 9 pm for dining in the courtyard and restaurants as well as fast food. DELIVERY IS NOW AVAILABLE VIA DOORDASH AND CAVIAR. See fish. Eat fish. Enjoy oceanside dining just steps from the New England Aquarium. Our restaurant couldn't be more suited to the financial district, Freedom Trail, Faneuil Hall and waterfront hotels like Boston Harbor Hotel, Marriott and InterContinental. The long pier is the main port for many cruise ships and whale watches, while duck tours and old town carts will see the sights and then make a stop for seafood right outside our door. We believe that a visit to Boston should include a meal in legal seafood. If you're looking for some fun, dine in our lounge where you'll see what cooking is in our open kitchen. Or, during the warmer months, eat in our patio if you choose fresh seafood and fresh air combo. Our lobster tank restaurant keeps the kids entertained. Updated July 8th, 2020 we have nothing against legal. It's just that, once you've souped their soup waiting for a connecting trip to Cincinnati, it kind of loses its charm. At one point, Legal Sea Foods was so intertwined with Boston's culture that it was possible to raise a legal list to a column and reuse it as a city flag. But this time has passed, boston's seafood restaurants have generally become more fun and innovative places where you probably won't be sitting next to someone wearing a neck pad. So, next time someone suggests going to legal, take them to one of these 10 places instead. Natalie Schaefer's \$\$\$281 Dartmouth St. Salty Girl in Return Bay takes a wide class of things that don't live on earth and does what he wants with her. The result is excellent. As all of the New Englanders know, legal soup has served at every presidential inauguration for the past 30 years, but Sattie's girl but may have served for the next 30, so you get it along with a flaming salmon belly and at least one can of fish. The space is small and feels like a Mediterranean beach bar Brad Pitt will hesitate on holiday. \$\$1 Home St. A big plastic pirate at the front door doesn't automatically mean you're in a great seafood hut, but it's a very good start. When there is also a large plastic shark hanging from the ceiling, a retail counter selling fresh cod filets and oysters, views on the port side, you can be confident that you are in good hands. Bell Island is a kind of classic New England seafood cottage you find on the way to the L.L. Bean Outlet in Maine, but it's barely out of town in Winthrop. When you make the trip, you'll find one of Boston's largest lobster rolls, clam soup, and a ton of great fried seafood with hardly any hint of grease. Places like this are what make new Great (that and, um, maybe Rachel Drach?) Tina Picz \$\$\$304 Stuart Street Moon Bar is cooler, the younger sister of Moocusser, a fish restaurant park square that you usually save for a special occasion. You could argue that The Moon Bar is more than a bar than a restaurant, but the menu is big enough for a full dinner, elegant space in the wine bar on the kinda road space station. Swordfish will be how you want to eat swordfish from now on. Natalie Scheffer \$\$\$63 Salem St. We won't tell you that going to Neptune is easy. You will have to wait, you will be sitting closer to strangers than you are on a southwest flight, and you will be filled with people who ask you to pronounce things to entertain them. But you will also have a great meal. From classic things like lobster roll and soup, to more unexpectedly large dishes like bluefish junic and burger, almost everything here is excellent. It's not necessarily an easy meal experience, but it's one that's always worth the hassle. Tina Picz \$\$\$50 Gloucester St Select Oyster Bar in Return Bay is probably what legal it will feel like if he goes on vacation and swaps out loafers for some boat shoes. It's a small, comfortable spot and a good choice when you want to skip your afternoon meeting and have a drink and some oysters. Well, actually, this is probably every day for you - but when you actually achieve it, come here. The menu is small, but pretty much everything is good. We especially like ceviche and warm lobster roll, and the vegetable sides are amazingly large. \$\$\$50 Tremont St. You know that backyard fun you don't have? It's here at B&G Oysters, an upscale seafood restaurant in the South End. Bring a glass of wine, a lobster roll, some oysters, and pretend you're at a fancy cocktail party in the evening. If it's cold, the small underground dining room is still a good time, especially if you sit at the table in front of the open kitchen. Natalie Schaefer \$\$\$500 Commonwealth Ave if you're not to The Island Creek Oyster Bar yet, make sure you go next time you have out of town visitors. This Kenmore Square spot is the perfect representation of a New England seafood restaurant, and interesting enough that while your friends discover oysters for the first time, you won't get bored. The way we feel about this place is probably similar to what people felt about Legal's when it first opened, but fortunately, Island Creek is still far from decades of play. Crispy oyster sliders are something to do, as well as raw oysters (but you've probably popped that one of your own). Sorry — you seem to have screwed this email address well done. You're a good person. We still love you do you want to find restaurants quickly on the go? Download Application. Tina Picz \$\$\$393 Congress St. Grade 34 is like Bob Ross of restaurants. This raw port bar doesn't have much more oysters and fried oysters, and a selection of fish plates that change based on everything that came out of the docks that day, but everything here is great. It also gets very loud and fun, which probably has something to do with choosing a great beer. If you don't have steamer oysters, start eating them here. Tina Picz \$\$\$50 Dalton St. There is a full section dedicated solely to crabs at this return bay restaurant, a branch of the original spot in Alewife. Start with the toasted pan version and then work your way around the rest of it. It's casual and you should be able to walk in here, so if you can't get booked on Creek Island, give this place a shot before you accept the legal. Emily was \$\$\$1030 M.A.E. if your friend wanted to go to legal for some clam soup or lobster roll, then we need to warn you that Waypoint doesn't have either. But that's exactly why this Harvard Square spot is one of boston's most interesting seafood restaurants. Waypoint is a large, crowded space filled with people drinking absinthe cocktails and generally having a great time. Grab some crady and lobster tail with garlic chili oil, and let them learn for themselves how much better seafood can be without coleslaw or oyster crackers. Natalie Scheffer \$\$\$1008 Cambridge St. as much as we love New England seafood, sometimes we love it when not everything on our plate is a variant of beige. For a completely different (and hotter) seafood experience, head to Mukika in Inman Square. This Brazilian spot offers a large seafood, curry and fully roasted fish, and does so in an informal dining room with a set of regular. Thankfully, it's almost always easy to get a table here, a bigger mystery than the Kennedy assassination once you realize how good Mojic is of the same name. Natalie Scheffer \$\$\$323 Hanover St. If you're going to serve wine in plastic cups and put your entire restaurant in a small space where dinner guests need to watch out for olive oil spray, you'd better make some damn good food. Daily fishing does not. Among the few Hanover Street restaurants that always have a line, this Sicilian seafood place is the only one we actually recommend. The menu is all good, but you have to order one of the black pasta dishes. We prefer Olio aglio, which is like a bolognese that swaps out the beef for the land calamari. Tina Picz \$\$\$1321 Boylston St if the reason your friend wants to go legal is to have a nice long seating dinner where you can continue to order more oysters and drinks, then Eventide will not be a suitable alternative. it's one of those system sites in the prescription that meets the needs of people who want This is fast but don't suck - not where you stay for a long time your waiter starts the side eying you. But despite the casual quick atmosphere, it offers some really interesting (and different) seafood dishes, such as fried oysters that look like something you'd see in izakaya rather than on the beach, and a brown butter lobster roll that is one of the best in town. Say what you want, this is a reliable and new standby situation when in Boston. Well so maybe the locals look elsewhere, but I knew that fried oysters would be hot, crispy and delicious (they were), singingsing new England creamy (was) and... Lobster highlight. (Of course!). Courtesy, Maria, no urgent atmosphere. Always a good meal. More meals.