

## Passed Hors d'oeuvres

25 piece increments

**Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 125.00

**Bang Bang Cauliflower** kung pao 100.00

**Fried Pickles** romano peppercorn dressing 75.00 🍴

**Coconut Shrimp** orange ginger marmalade 125.00 🍴

**Grilled Chicken Skewers** Asian glaze 100.00

**Scallop Wrapped in Bacon** 100.00 🍴

**Blackened Tuna "Sashimi"**\* pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi 100.00 🍴

**Spicy Tuna Meatballs** freshly ground tuna, romano cheese, calabrian pepper sauce 125.00

**Crab & Pepperoni Pizza** mozzarella, peppadew peppers 100.00

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## Stationary Displays

small serves 20 ppl large serves 30 ppl

### Shellfish Platter\* 🍴

available as a raw bar for parties of 50 or more

an assortment of freshly shucked raw shellfish

small 180.00 large 270.00

### New England Clam Chowder

small 125.00 large 180.00

### Grilled Seafood Antipasto 🍴

shrimp, scallops, squid, mussels,  
olive meyer lemon relish,  
aged cheddar, romaine

small 125.00 large 175.00

### Sushi Boat\*

Chef's choice – maki, nigiri, sashimi

small 130.00 large 330.00

### Thai Roasted Chicken Wings

small 100.00 large 120.00

### Warm Spinach and Feta Dip

whole wheat pita chips

small 115.00 large 175.00

### Petite Lobster Roll

traditional with mayo

small 300.00 large 450.00

### Sliders

select one

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

Beef Burger with cheese\*

small 120.00 large 180.00

### Jumbo Shrimp Cocktail 🍴

45.00 per pound (15-17 pieces each)

### Salad Trio

Big Green Salad

carrots, cucumber, tomato, crispy shallots,  
cider dijon vinaigrette

Caesar Salad 🍴

romaine hearts, garlic croutons, shaved romano,  
creamy dressing

Tortilla Apple and Goat Cheese Salad

avocado, roasted red peppers, chipotle orange dressing  
small 115.00 large 175.00

### Dessert Platter

assorted mini desserts

small 125.00 large 180.00

🍴 can be prepared without gluten

Menu subject to gratuity, 3% administrative fee, applicable tax

\*Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Group Dinners

## Dinner 1: Crave

### Starters

#### New England Clam Chowder

#### Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Classic Mains

#### Hoisin Glazed Salmon\*

hoisin sauce and vegetable pad thai with crushed peanuts

#### Roasted Cod & Olive Meyer Lemon Relish 🌱

jasmine rice, spinach

#### Grilled Chicken

mashed sweet potatoes, seasonal vegetable, roasted chicken jus

### Desserts

#### Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

#### Snickerdoodle Ice Cream Sandwich

cinnamon ice cream, chocolate & raspberry sauce, toffee crunch

*vegetarian option available upon request*

**40.00 per person**

## Dinner 2: Commemorate

### Starters

#### New England Clam Chowder

#### Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

### Classic Mains

#### Seafood Paella

shrimp, calamari, clams, mussels, chicken and Spanish chorizo in tomato saffron calasparra rice

#### Grilled Swordfish 🌱

mashed sweet potatoes, grilled asparagus

#### Bistro Steak Tips\*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

### Desserts

#### Blueberry Streusel Tart

blueberry coulis, vanilla ice cream

#### Maple Ice Cream Sandwich

maple ice cream, bourbon maple syrup, pecans, glazed cherries, fresh whipped cream

*vegetarian option available upon request*

**50.00 per person**

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# Group Dinners

## Dinner 3: Celebrate

### Chowder

#### New England Clam Chowder

### Salad

#### Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

### Classic Mains

#### Truffled Lobster Mac and Cheese

cavatappi, cheddar & fontina cheese sauce, peas

#### Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (*may contain nuts*)

#### Grilled Salmon\* 🌱

jasmine rice, spinach

#### Bistro Steak Tips\*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

### Desserts

#### Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

#### Blueberry Streusel Tart

blueberry coulis, vanilla ice cream

*vegetarian option available upon request*

**60.00 per person**

## Dinner 4: Lobster Bake

### Chowder

#### New England Clam Chowder

### Salad

#### Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Classic Main

*Note: each Lobster Bake includes all of the following:*

#### Steamed 1.25-1.5 lb Lobster 🌱

from crisp, cold North Atlantic waters

#### Mussels & Steamers 🌱

garlic, white wine

#### Chouriço 🌱

#### Corn on the Cob 🌱

#### Coleslaw 🌱

### Dessert

#### Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

*non-seafood option available upon request*

**65.00 per person**

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# Group Lunches

## Lunch 1: Consume

### Starters

#### New England Clam Chowder

#### Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

### Entrées

#### (C) BLT

marinated grilled organic chicken, chipotle mayo

#### Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

#### Cubano

pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

**Lobster Roll**...(available for supplemental charge +7.00)  
traditional with mayo

all entrées served with fries and coleslaw

*vegetarian option available upon request*

**25.00 per person**

## Lunch 2: Cheer On

### Starters

#### New England Clam Chowder

#### Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

### Entrées

#### Beer Battered Fish & Chips

tartar sauce, fries, coleslaw

#### Blackened Salmon Reuben\*

Russian dressing, gouda and coleslaw on marble rye, fries, coleslaw

#### Bistro Steak Tips\*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

**Lobster Roll**...(available for supplemental charge +7.00)   
traditional with mayo, fries, coleslaw

*vegetarian option available upon request*

### Dessert

#### Snickerdoodle Ice Cream Sandwich

cinnamon ice cream, chocolate & raspberry sauce, toffee crunch

**35.00 per person**

 can be prepared without gluten

Menu subject to gratuity, 3% administrative fee, applicable tax

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