



ABOUT GROUP DINING AT LEGAL CROSSING (LX)

Legal Crossing is an urban neighborhood restaurant inspired by the vibrancy of Downtown Crossing, then and now. It's a cross between all of the Legal Sea Foods concepts, evolved into a new, singular experience.

Inspired by the urban setting of its neighborhood, LX is slick, dark and modern with glossy black brick paired with glowing amber glass. In warmer months, we open our patio along Avenue de Lafayette.

Celebrate a special occasion, or host a corporate event with us. Group Dining at LX offers great food and hospitality and easy planning.

GROUP DINING CAPACITIES

room	seated	reception
Semi-Private Lounge		25
Partial Buy-Out	75	80
Full Buy-Out	125	160

Group reservations for 20 ppl +

Legal Crossing | 558 Washington Street | Boston, MA 02211
Private Dining: 617-530-9470 | privatedining@legalseafoods.com

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 pieces per order

skewer of seared tuna "sashimi"* wasabi crema 125 🌱

bacon wrapped scallops smoked maple vinaigrette 125 🌱

miniature crab cakes mustard hollandaise 125

bang bang cauliflower kung pao 125

lacquered pork ribs pickled vegetables 125

thai chicken satay peanut sauce 125 🌱

pork & shrimp dumplings leeks, honey, soy 150

white clam pizzetta pancetta, arugula 150

grilled vegetable skewers rosemary balsamic 100 🌱

grilled oysters garlic butter, parmesan 125

lobster rangoon apple gastrique 150

STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

shellfish platter* 🌱

classic small 250 large 400

freshly shucked & chilled oysters, clams, shrimp cocktail

executive small 450 large 650

addition of lobster tails & crab legs

petite lobster rolls

homemade potato chips

small 350 large 500

seared tuna "sashimi" platter* 🌱

wakame, wasabi, pickled ginger

small 250 large 400

colossal shrimp cocktail 🌱

cocktail sauce, lemon

small 200 large 350

cheese board

seasonal fruit, assorted crackers

small 150 large 300

chicken wings

buffalo – salt & pepper – kung pao – honey bbq

small 100 large 220

grilled vegetable platter 🌱

asparagus, roasted peppers, eggplant,
and seasonal vegetables

small 100 large 150

sweet endings

assorted mini desserts

small 125 large 250

🌱 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

LX-EMPLARY

SOUPS + SALADS

new england clam chowder

oyster crackers

LX caesar salad 🌱

baby kale, romaine, yogurt dressing, white anchovy

baby romaine salad 🌱

whipped goat cheese, radish, snap peas, pickled red onion, champagne vinaigrette

MAINS

baked cod 🌱

chef selected seasonal sides

hoisin glazed salmon

pad thai noodles, seared vegetables, crushed peanuts

pan seared organic gianonne farms chicken 🌱

chef selected seasonal sides

DESSERTS

“sin free” chocolate mousse* 🌱

whipped cream, almond tuile (no sugar added)

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

65 per person

inclusive of soft drinks, iced tea, coffee, hot tea

LX-TRAORDINARY

STARTERS

new england clam chowder

oyster crackers

crab cake

asparagus, pancetta, mustard hollandaise

wedge salad 🌱

great hill blue cheese, smoked bacon, roasted tomato

MAINS

seared sea scallops 🌱

corn, peas, crispy potatoes, grilled spring onion, chili oil

simply LX grilled lobster 1.5-1.75 lb 🌱

chef selected seasonal sides

roasted cod 🌱

maitake mushrooms, sugar snap peas, miso demi-glace

prime sirloin “aged 49 days”* 🌱

baby bok choy, pommes frites

DESSERTS

key lime pie

fresh whipped cream

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

80 per person

inclusive of soft drinks, iced tea, coffee, hot tea

🌱 can be prepared without gluten

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GROUP LUNCHES

LX-CELLENT

SOUP + SALAD

new england clam chowder

oyster crackers

LX caesar salad 🌱

baby kale, romaine, yogurt dressing, white anchovy

MAINS

crabmeat roll

new england crabmeat on a warm buttery roll,
housemade potato chips, cider mustard slaw

fish tacos

guacamole, pickled cabbage, chipotle mayo,
housemade potato chips, cider mustard slaw

seafood cobb salad 🌱

avocado, apple smoked bacon, great hill blue cheese,
tomato, hard cooked egg

DESSERTS

pistachio brownie

marinated citrus, raspberry purée, pistachio granola

chocolate chip cookie ice cream sandwich

espresso ice cream, dulce de leche glaze

40 per person

inclusive of soft drinks, iced tea, coffee, hot tea

LX-TRA SPECIAL

STARTERS

new england clam chowder

oyster crackers

wedge salad 🌱

great hill blue cheese, smoked bacon, roasted tomato

MAINS

lobster roll

traditional with mayo, housemade chips, cider mustard slaw

shrimp & garlic

fresh pasta, white wine, tomato, mushrooms, asparagus

baked cod 🌱

buttered crumbs, chef's seasonal side dishes

DESSERTS

key lime pie

fresh whipped cream

"sin free" chocolate mousse* 🌱

whipped cream, almond tuile (no sugar added)

50 per person

inclusive of soft drinks, iced tea, coffee, hot tea

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BUY-OUT MENU

PASSED HORS D'OEUVRES

25 pieces per order

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bacon wrapped scallops smoked maple vinaigrette 125 🌿

miniature crab cakes mustard hollandaise 125

bang bang cauliflower kung pao 125

lacquered pork ribs pickled vegetables 125

thai chicken satay peanut sauce 125 🌿

pork & shrimp dumplings leeks, honey, soy 150

white clam pizzetta 150

grilled vegetable skewers rosemary balsamic 100 🌿

grilled oysters garlic butter, parmesan 125 🌿

lobster rangoon apple gastrique 150

STATIONARY DISPLAYS

priced per person

raw bar*+ 🌿

cocktail sauce, champagne mignonette, horseradish, lemon

classic: oysters, clams, shrimp cocktail 24

executive: add crab and lobster tails 38

crispy duck buns 16

hoisin glaze, sriracha aioli

lacquered pork ribs 18

pickled vegetables

swordfish & shrimp kabobs 16 🌿

pommes frites

pea & mint risotto 16 🌿

shiitake, fennel, rosemary honey, preserved lemon gremolata

slider trio 16

certified angus beef*, salmon, tuna, housemade chips

new england clam chowder 8

oyster crackers

petite lobster rolls 20

traditional with mayo, housemade chips

LX pu pu platter 24

lacquered pork ribs, tempura salt & pepper shrimp, korean short ribs, lobster rangoon

imported and domestic cheeses 16

seasonal fruits, assorted crackers

salad trio 14 🌿

baby romaine, LX caesar, wedge

sweet endings 15

assorted mini desserts, seasonal fruits

🌿 can be prepared without gluten

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