

LEGAL *Harborside*

ABOUT PRIVATE DINING AT LEGAL HARBORSIDE

Legal Harborside is Legal Sea Foods' 20,000 square foot flagship property on the Boston Waterfront, comprising three floors and three different concepts under one (retractable) roof. You'll find a nod to our heritage on the first floor hull, with a casual menu of seafood favorites with a twist, an oyster bar and a market. The second floor dining room offers cuisine prepared with sensible creativity for celebratory eating and private dining events. And those that visit the third floor promenade deck will enjoy a four-season rooftop lounge with a retractable glass roof and walls for cocktails and bites. All aboard!

Celebrate a special occasion or host a corporate event with us. We customize every menu and finishing detail to your preference. When you entertain at Legal Harborside, you're guaranteed great food and wine, hospitality and easy planning.

PRIVATE DINING CAPACITIES

ROOM	SEATED	RECEPTION
Floor 2		
Private Dining Room	60	75
Board Room	30	25
Deck Room (semi-private)	24	25
Bar & Lounge		50
Harbor Room (semi-private)	50	
Partial Buy-Out	100	175
Full Buy-Out	175	250
Floor 3 – Roof (reception only)		
<i>Fall/Winter Season</i>		
Interior Lounge		
Semi Private		75
Full Buy-Out		150
<i>Spring/Summer Season</i>		
West Deck		50
East Deck		75
Partial Buy-Out		125
Full Buy-Out		250

Legal Harborside | 270 Northern Avenue | Boston MA 02210

Private Dining: 617-530-9470 | privatedining@legalseafoods.com | legalseafoods.com/privatedining

COCKTAIL RECEPTION

passed hors d'oeuvres

25 pieces per order

50 piece minimum per item

skewer of sesame crusted tuna* 150
wasabi mayo

bacon wrapped scallops 150
smoked maple vinaigrette

lobster arancini 150
saffron aioli

spinach & artichoke stuffed mushrooms 125
buttery crumb topping

wild mushroom arancini 150
truffle aioli

melon & prosciutto skewers 125
watermelon, cantaloupe, mozzarella, balsamic

street corn taro chips 125
chipotle aioli

caprese bites 125
brioche toast, heirloom tomato, mozzarella, balsamic

miniature crab cakes 125
mustard horseradish aioli

peppered beef filet* 125
horseradish, sourdough crouton

thai chicken satay 125
peanut sauce

lobster skewer 150
louis sauce

moroccan spiced chicken skewers 150
cucumber yogurt sauce

blackened shrimp 125
cucumber rounds, avocado crema

stationary displays

small serves 20 large serves 30

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 small 350 large 500
homemade potato chips

sushi display* small 250 large 400
chef's selection of classic and specialty maki,
wasabi, pickled ginger and soy sauce
vegetarian option available upon request

colossal shrimp cocktail small 200 large 350
cocktail sauce, lemon

sliders* small 300 large 475
angus beef with cheese
bbq pulled pork, ranch coleslaw
served with homemade potato chips

korean beef steamed buns small 300 large 475
pickled ginger aioli, kimchi

spreads with toasted pita & olives small 150 large 300
hummus & olive oil, roasted sweet pepper, spinach & artichoke

display of imported & domestic cheeses
small 150 large 300
seasonal fruit, assorted crackers

sweet ending small 125 large 250
cupcakes, cookies, brownies

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. 4-18

BRUNCH RECEPTION

classic breakfast

35 per person

included in all brunch receptions

local free-range scrambled eggs

applewood smoked bacon

apple-sage breakfast sausage

home fries with rosemary, caramelized onions

fresh squeezed orange, grapefruit & apple juice

coffee & imported teas

add-ons

3-station minimum required

small serves 20 large serves 30

assorted muffins & scones fruit preserves small 250 large 400

miniature quiches (select one) small 250 large 400
mushroom/onion smoked salmon/dill* ham/smoked cheddar

display of imported & domestic cheeses, seasonal fruit assorted crackers small 150 large 300

colossal shrimp cocktail cocktail sauce, lemon small 200 large 350

petite maine jonah crab cakes mustard horseradish aioli small 250 large 400

bananas foster french toast caramel rum sauce small 250 large 400

ricotta pancakes maple syrup small 250 large 400

cured smoked salmon* capers, tomato slices, red onion, toasted brioche, lemon small 250 large 400

yogurt, granola, seasonal berries small 250 large 400

baked cod seasoned crumbs, tomato small 250 large 400

cocktails (optional)

choice of 2

harborside bloody mary 10

sobieksi vodka, world famous lsf bloody mary mix

caribbean old fashioned 11

plantation original dark & o.f.t.d. rums,
giffard banana de bresil liqueur, demerara, angostura bitters

bellini 11

peach purée, sparkling wine

mimosa 11

orange juice, sparkling wine

raspberry sangria 11

moscato, raspberry & citrus rums, luxard maraschino liqueur,
st. george raspberry liqueur, botanicals, soda

white sangria 11

sauvignon blanc, st. germain, citrus vodka, lemonade,
lemon-lime soda, lemon bitters

top deck margarita 12

libélula tequila, bols triple sec, lime, lemon

chronic gin & tonic 11

lsf-curated st. george gin, tonic, lemon, mint

cucumber collins 11

cucumber vodka, muddled cucumber, lime,
lemon-lime soda, grapefruit bitters

endless summer 11

malibu rum, gosling's black seal rum, pineapple, lime

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GROUP LUNCHES

the starboard

select 2 options per course
50 per person

first course

new england clam chowder

heirloom tomato panzanella salad, buffalo mozzarella, ciabatta, red onion, balsamic

caesar salad, romaine hearts, croutons, shaved pecorino, creamy dressing

mains

crab cake sandwich, bibb lettuce, tomato, remoulade, cole slaw, hand-cut potato chips

baked cod, seasoned crumbs, tomato, pommes purée

chicken breast paillard, spinach salad, pancetta, goat cheese

lobster roll, light mayo, chives, lemon, hand-cut potato chips *available for supplemental charge +6*

vegetarian option available upon request

desserts

boston cream pie

lemon sorbet, seasonal fruit

chocolate bundt cake, strawberry ice cream

the port

select 2 options per course
60 per person

first course

new england clam chowder

lobster soup, oloroso sherry, puff pastry

carrot gazpacho, turmeric cream, charred spring onion

baby iceberg wedge salad, blue cheese, bacon lardons, blistered cherry tomatoes, blue cheese dressing, balsamic glaze

mixed baby greens, shaved fennel, cherry tomato, radish, carrot, goat cheese, citrus vinaigrette

mains

lobster roll, light mayo, chives, lemon, hand-cut potato chips

grilled swordfish kabob, mediterranean salad, tzatziki

beef tenderloin sandwich*, horseradish aioli, arugula, red onion jam, hand-cut potato chips

salmon, couscous, seasonal vegetables

vegetarian option available upon request

desserts

angel food cake, fresh berries, whipped cream

lemon sorbet, seasonal fruit

passion fruit cheesecake, tropical fruit compote

the captain

select 2 options per course (soups, salads, mains & desserts) from 'the starboard' & 'the port' menus
65 per person • custom 4-course lunch

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GROUP DINNERS

the anchor

select 2 options per course
85 per person

first course

new england clam chowder

mixed baby greens, shaved fennel, cherry tomato, radish, carrot, goat cheese, citrus vinaigrette, balsamic

truffle english pea soup, smoked ham hock, crispy peas

heirloom tomato panzanella salad, buffalo mozzarella, ciabatta, red onion, balsamic

mains

salmon, heirloom carrots, roasted marble potatoes, truffle pea purée

roasted cod escabeche, baby fennel, heirloom carrots, citrus marinade

seared chicken breast, parmesan polenta, asparagus, crispy prosciutto, balsamic glaze

8 oz. filet mignon*, béarnaise sauce, whipped potatoes, seasonal vegetables

vegetarian option available upon request

desserts

s'mores ice cream cake

chocolate bundt cake, strawberry ice cream

passion fruit cheesecake, tropical fruit compote

lemon sorbet, seasonal fruit

the compass

select 2 options per course
95 per person

first course

lobster soup, oloroso sherry, puff pastry

baby iceberg wedge, blue cheese, bacon lardons, blistered cherry tomatoes, blue cheese dressing, balsamic glaze

carrot gazpacho, turmeric cream, charred spring onion

heirloom tomato panzanella salad, buffalo mozzarella, ciabatta, red onion, balsamic

mains

pan seared sea scallops, corn haricot vert succotash, red pepper coulis, basil butter

swordfish, saffron braised chick peas, swiss chard

salmon, heirloom carrots, roasted marble potatoes, truffle pea purée

8 oz. filet mignon*, king crab béarnaise, whipped potatoes, seasonal vegetables

vegetarian option available upon request

dessert

snickerdoodle crème brûlée, snickerdoodle macaron

chocolate bundt cake, strawberry ice cream

boston cream pie

lemon sorbet, seasonal fruit

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GROUP DINNERS

the north star

select 2 options per course
105 per person

first course

lobster soup, oloroso sherry, puff pastry

new england clam chowder

carrot gazpacho, turmeric cream, charred spring onion

truffle english pea soup, smoked ham hock, crispy peas

second course

mixed baby greens, shaved fennel, cherry tomato, radish,
carrot, goat cheese, citrus vinaigrette, sunflower seeds

heirloom tomato panzanella salad, buffalo mozzarella,
ciabatta, red onion, balsamic

grilled romaine, ciabatta croutons, shaved parmesan

baby iceberg wedge salad, blue cheese, bacon lardons,
blistered cherry tomatoes, blue cheese dressing, balsamic glaze

mains

butter poached lobster, german potato salad, cider braised savoy cabbage

seared tuna*, coconut ginger bamboo rice, bunashimeji mushrooms, fried eggplant

roasted cod escabeche, baby fennel heirloom carrots, citrus marinade

8 oz. filet mignon & lobster tail*, béarnaise sauce, puréed potatoes, seasonal vegetable

vegetarian option available upon request

desserts

angel food cake, fresh berries, whipped cream

boston cream pie

passion fruit cheesecake, tropical fruit compote

lemon sorbet, seasonal fruit

the lobster bake

100 per person

first course

jonah crab cake, horseradish mustard aioli, watercress salad

second course

new england clam chowder

main

1.5-1.75 lb. steamed lobster, steamers, mussels, chorizo, corn, marble potatoes

dessert

boston cream pie

BUY-OUT MENU

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passed hors d'oeuvres

25 pieces per order
50 piece minimum per item

skewer of sesame crusted tuna* 150
wasabi mayo

bacon wrapped scallops 150
smoked maple vinaigrette

lobster arancini 150
saffron aioli

spinach & artichoke stuffed mushrooms 125
buttery crumb topping

wild mushroom arancini 150
truffle aioli

melon & prosciutto skewers 125
watermelon, cantaloupe, mozzarella, balsamic

street corn taro chips 125
chipotle aioli

caprese bites 125
brioche toast, heirloom tomato mozzarella, basil pesto

miniature crab cakes 125
mustard horseradish aioli

peppered beef filet* 125
horseradish, sourdough crouton

thai chicken satay 125
peanut sauce

lobster skewer 150
louis sauce

blackened shrimp 150
cucumber rounds, avocado crema

moroccan spiced chicken skewers 150
cucumber yogurt sauce

grilled cheese 125
brie, apple & fig

lobster BLT 150
aged cheddar & bacon jam

stationary displays

priced per person

legal sea foods raw bar*

classic 24

freshly shucked & chilled oysters, clams, shrimp cocktail

executive 38

addition of lobster tails & crab legs

new england clam chowder 8

award winning clam chowder, oyster crackers

sushi display* 24

chef's selection of classic and specialty maki,
wasabi, pickled ginger and soy sauce
vegetarian option available upon request

tenderloin of beef* 28

roasted tenderloin, horseradish mustard, french onion spread,
chimichurri

mashed potato martini bar 24

vermont sweet cream butter, crème fraiche, chives, bacon,
cheese, broccoli

warm lobster, scallion butter 8

crabmeat 5

petite lobster rolls 20

homemade potato chips

korean beef steamed buns 19

pickled ginger aioli, kimchi

mushroom ravioli 14

fine herbs, foraged mushrooms, parmesan cheese

lobster risotto 18

spring peas, shaved parmesan
vegetarian option available

sliders* 16

angus beef with cheese
bbq pulled pork, ranch coleslaw
served with homemade potato chips

salad trio 14

mixed baby greens, classic caesar, heirloom tomato panzanella

sweet ending 16

miniature desserts, cupcakes, chocolate dipped strawberries

~ Station chef fee of \$150 will be added to the final bill ~

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