

# 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
<b>Floor 2</b>		
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
<b>Floor 3 – Roof (reception only)</b>		
<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](mailto:privatedining@legalseafoods.com) | [legalseafoods.com/privatedining](http://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

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## 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

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## the starboard

select 2 options per course  
50 per person

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### 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

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## the port

select 2 options per course  
60 per person

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### 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

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## 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

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## the anchor

select 2 options per course  
85 per person

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### 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

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## the compass

select 2 options per course  
95 per person

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### 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

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## 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

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## 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

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# BUY-OUT MENU

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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

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## 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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