

Passed Hors d'oeuvres

25 piece increments

- Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 5.00
- Bang Bang Cauliflower kung pao** 4.00
- Hot Lump Crab Dip** horseradish, cheddar and cream cheese, seafood chips 4.00
- Scallop Wrapped in Bacon** 4.00
- Tuna Sashimi*** 4.00
- Lobster, Avocado Toast** 6.00
- Grilled Shrimp @ Chorizo Lollipop** 4.00
- Seasonal Bruschetta** 3.00
 - tomato, scallion, basil, garlic
 - mushrooms, olives, truffle oil
- Chicken Satay** peanut sauce 4.00
- Beef @ Goat Cheese Crostini** sliced tenderloin, herbed cheese 4.00

Stationary Displays

small serves 20 ppl large serves 30 ppl

Treasures of the Reef*

available as a raw bar for parties of 50 or more
an assortment of freshly shucked and chilled
raw shellfish

small 180.00 large 270.00

New England Clam Chowder

small 125.00 large 180.00

Seafood Antipasto

grilled shrimp, calamari, marinated clams,

mussels

small 125.00 large 175.00

Grilled Vegetable Skewers

balsamic glaze

small 75.00 large 110.00

Sushi Boat*

available in Peabody @ Burlington only

Chef's choice – maki, nigiri, sashimi

small 130.00 large 330.00

Kung Pao Jumbo Chicken Wings

small 75.00 large 110.00

Sliders

select one

Tuna Burger freshly ground tuna, chili paste, crumbs, spices

Beef Burger with cheese

small 120.00 large 180.00

Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

Salad Trio

Caesar Salad romaine, garlic croutons, shaved romano,
creamy dressing

House Salad cherry tomato, shaved carrot and sunflower
seeds,

creamy romano peppercorn dressing

Vine Ripe Tomato @ Manouri Cheese Salad cucumber,
basil,

pickled red onion, extra virgin olive oil

small 115.00 large 175.00

Cheese Board

seasonal fruit, assorted crackers

small 115.00 large 175.00

Dessert Platter

assorted mini desserts

small 125.00 large 180.00

*Asterisked items are served raw or undercooked, or contain (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.

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

Group Dinners

Dinner 1: Fintastic

First Course

Maryland Cream of Crab Soup

House Salad

cherry tomato, shaved carrot and sunflower seeds,
creamy peppercorn dressing

Entrée

Nutty HiddenFjord Faroe Island Salmon

almond encrusted, sautéed in a lemon caper butter sauce,
mushroom ravioli and spinach

Shrimp and Stone Ground Grits

cheddar cheese grits, bacon wrapped shrimp
and braised greens

Marinated Grilled Chicken

broccoli, sweet potato mashed, lemon chive butter sauce

vegetarian option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

55.00 per person

Dinner 2: Crabulous

First Course

New England Clam Chowder

Second Course

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Entrée

Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad

Char Grilled HiddenFjord

Faroe Island Salmon & Shrimp

jasmine rice, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium
sweet potato mashed and broccoli

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

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Group Dinners

Dinner 3: Off the Hook

Lobster Bake

First Course

Crispy Point Judith Calamari

Rhode Island style (hot peppers and garlic), served family style

Second Course

Shrimp Gumbo

spicy andouille sausage, crispy fried okra, jasmine rice

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Entrée

Seafood Casserole

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower, kale

Baked Stuffed Trout

andouille cornbread stuffing, collard greens

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters, corn, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium, sweet potato mashed, broccoli

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

First Course

New England Clam Chowder

Second Course

House Salad

cherry tomato, shaved carrot and sunflower seeds
creamy romano peppercorn dressing

Entrée

Mussels @ Steamers

garlic, white wine

Steamed 1.25-1.5 lb Lobster

from crisp, cold North Atlantic waters

Chouriço

Corn on the Cob

Cole Slaw

vegetarian option available upon request

non seafood option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

Group Lunches

Classic Lunch

First Course

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds,
creamy romano peppercorn dressing

Entrée

Char Grilled Cajun Shrimp

sweet potato mashed, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, spinach

Grilled Chicken Rice Bowl

brown rice, kimchi, shiitake, seaweed salad, spinach,
gochujang sauce and sesame vinaigrette

vegetarian option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

Captain's Lunch

35.00 per person

First Course

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Entrée

Lobster Roll

traditional with mayo (additional 5.00 per person, per order)
french fries, cole slaw

Char Grilled HiddenFjord Faroe Island Salmon

jasmine rice, broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce,
french fries, cole slaw

Marinated Chicken Breast

lemon chive butter sauce, sweet potato mashed, broccoli

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

Key Lime Pie
lime cream, pomegranate sauce

45.00 per person

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PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco, Jeio, NV	39
Cremant de Bourgogne, JCB Brut Rosé, NV	39
Champagne, Moët & Chandon “Imperial” Brut, NV	75
Champagne, Veuve Clicquot “Yellow Label” Brut, NV	85

White

Chardonnay, Adelsheim	Willamette Valley	39
Chardonnay, Sonoma-Cutrer “Russian River Ranches”	Sonoma Coast	45
Chardonnay, Ramey Cellars	Russian River Valley	55
Chardonnay, Cakebread	Napa Valley	69
Chardonnay, Far Niente	Napa Valley	85
Sauvignon Blanc, Manawa	Marlborough	37
Sauvignon Blanc, Sidebar Cellars by David Ramey	High Valley	45
Sauvignon Blanc, Cloudy Bay	Marlborough	55
Sancerre, Domaine de la Perriere	Loire Valley	48
Pinot Grigio, Terlato	Friuli	39
Pinot Grigio, Santa Margherita	Valdadige	49
Riesling, Dr. Heyden Oppenheimer Kabinett	Rheinhessen	31
Riesling, Hugel	Alsace	39
Moscato, Castello del Poggio	Provincia de Pavia IGT	31

Red

Pinot Noir, DeLoach “Block 1950”	Sonoma Coast	39
Pinot Noir, Santa Barbera Winery	Sta. Rita Hills	42
Pinot Noir, Torii Mor	Willamette Valley	45
Pinot Noir, Joseph Phelps “Freestone Vineyards”	Sonoma Coast	49
Pinot Noir, Sonoma-Cutrer	Russian River Valley	59
Gevrey-Chambertin, Louis Jadot	Burgundy	85

Chianti Classico, Collazzi “I Bastioni”	Toscana	35
Shiraz, Mitolo “Jester”	McLaren Vale	35
Malbec, Alcanza	Mendoza	35
Malbec, Catena “Alta”	Mendoza	75
Merlot, Stags’ Leap Winery	Napa Valley	55
Cabernet Sauvignon, Buehler	Napa Valley	49
Cabernet Sauvignon, Sequoia Grove	Napa Valley	65
Cabernet Sauvignon, Jordan	Alexander Valley	85
Cabernet Sauvignon, Joseph Phelps	Napa Valley	95
Meritage Blend, Overture by Opus One	Napa Valley	150

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