



## ABOUT PRIVATE DINING AT LEGAL SEA FOODS

Sixty years ago, Legal Sea Foods opened as a fish market in Cambridge, MA and has since cast a wider net - having grown to a restaurant group with locations throughout the Boston area and several others along the Eastern Seaboard. Our tagline, “If it isn’t Fresh, it isn’t Legal” speaks to our legendary fanaticism for seafood quality and safety. We serve over 40 varieties of fresh fish and shellfish throughout the year, paired with an award-winning wine list. The Berkowitz family is still at the helm and generations of Bostonians are hooked on Legal. Amidst a boatload of accolades, a few stand out: named “#1 Seafood Restaurant in the Country” (*USA Today*, 2013), “Boston’s Most Popular Restaurant” (*Zagat*, 2013) and the honor of serving our famous New England Clam Chowder at every Presidential Inauguration since 1981.

Make a splash when you 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 Sea Foods, you’re guaranteed great food and wine, hospitality and easy planning.

## LEGAL SEA FOODS – ATLANTA

ROOM	SEATED	RECEPTION
Wine Room*	35	40
Oyster Bar & Lounge	40	75
Atlantic Room	80	
Main Dining Room Buy-Out	100	175

*\*Rooms are semi-private*

Private Dining: 617-530-9352 | [privatedining@legalseafoods.com](mailto:privatedining@legalseafoods.com) | [legalseafoods.com/privatedining](http://legalseafoods.com/privatedining)

☞ can be prepared without gluten

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

\*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.

# 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
- Hot Lump Crab Dip** horseradish, cheddar and cream cheese, seafood chips 100.00
- Scallop Wrapped in Bacon** 100.00 🍴
- Tuna Sashimi\*** 100.00 🍴
- Lobster, Avocado Toast** 150.00
- Grilled Shrimp & Chorizo Lollipop** 100.00
- Seasonal Bruschetta** 75.00
  - tomato, scallion, basil, garlic
  - mushrooms, olives, truffle oil
- Chicken Satay** peanut sauce 100.00 🍴
- Beef & Goat Cheese Crostini** sliced tenderloin, herbed cheese 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

freshly shucked raw shellfish  
small 180.00 large 270.00

### Seafood Antipasto 🍴

grilled shrimp, calamari, marinated clams, mussels  
small 125.00 large 175.00

### Cheese Board

seasonal fruit, assorted crackers  
small 115.00 large 175.00

### Kung Pao Jumbo Chicken Wings

small 100.00 large 120.00

### Jumbo Shrimp Cocktail 🍴

45.00 per pound (15-17 pieces each)

### Petite Lobster Roll

traditional with mayo  
small 300.00 large 450.00

### New England Clam Chowder

small 125.00 large 180.00

### Sliders

select one

Tuna Burger freshly ground tuna, chili paste, crumbs and spices  
Beef Burger with cheese  
small 120.00 large 180.00

### Salad Trio

Caesar Salad 🍴

romaine hearts, garlic croutons, shaved romano, creamy dressing

House Salad 🍴

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

Vine Ripe Tomato & Burrata Salad

arugula, radicchio, pesto vinaigrette

small 115.00 large 175.00

### Dessert Platter

assorted mini desserts  
small 125.00 large 180.00

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# GROUP DINNERS

## DINNER 1: FINTASTIC

### STARTERS

#### Maryland Cream of Crab Soup

#### House Salad 🌿

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

### CLASSICS

#### Nutty Salmon\*

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

#### Shrimp & Stone Ground Grits

cheddar cheese grits, bacon wrapped shrimp and braised greens

#### Marinated Grilled Organic Chicken 🌿

lemon butter sauce, broccoli, mashed sweet potatoes

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, mashed sweet potatoes, broccoli, prepared medium

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

55.00 per person

## DINNER 2: CRABULOUS

### SOUP

#### New England Clam Chowder

### SALAD

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad

#### Grilled Salmon\* & Shrimp 🌿

jasmine rice, seasonal vegetable

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, mashed sweet potatoes, broccoli, prepared medium

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Bourbon and Pecan Torte

caramel, whipped cream

#### Key Lime Pie

lime cream, raspberry sauce

65.00 per person

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# GROUP DINNERS

## DINNER 3: OFF THE HOOK

### STARTER

#### **Crispy Calamari** 🌊

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

### SOUP OR SALAD

#### **New England Clam Chowder**

#### **Classic Caesar Salad** 🌊

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### **Seafood Casserole** 🌊

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, bacon braised greens

#### **Baked Stuffed Trout**

andouille cornbread stuffing, collard greens

#### **Steamed 1.50-1.75 lb Lobster** 🌊

from crisp, cold North Atlantic waters, corn on the cob, seasonal vegetable

#### **Grilled 8 oz. Filet Mignon\*** 🌊

herbes de provence butter, mashed sweet potatoes, broccoli, prepared medium

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

#### **Bourbon and Pecan Torte**

caramel, whipped cream

75.00 per person

## LOBSTER BAKE

### SOUP

#### **New England Clam Chowder**

### SALAD

#### **House Salad** 🌊

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

### MAIN

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

#### **Steamed 1.25-1.5 lb Lobster** 🌊

from crisp, cold North Atlantic waters

#### **Mussels & Steamed Littlenecks** 🌊

garlic, white wine

#### **Chouriço** 🌊

#### **Corn on the Cob** 🌊

#### **Coleslaw** 🌊

*non-seafood option available upon request*

### SIGNATURE DESSERT

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

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# GROUP LUNCHES

## CLASSIC LUNCH

### STARTERS

#### **New England Clam Chowder**

#### **House Salad** 🌱

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

### CLASSICS

#### **Grilled Cajun Shrimp** 🌱

mashed sweet potatoes, broccoli

#### **Anna's Baked Boston Cod** 🌱

seasoned crumbs, roasted tomato, spinach, jasmine rice

#### **Grilled Organic Chicken Caesar Salad** 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

*vegetarian option available upon request*

### SIGNATURE DESSERT

#### **Three Bon Bons**

bite size scoops of ice cream dipped in chocolate

35.00 per person

## CAPTAIN'S LUNCH

### STARTERS

#### **New England Clam Chowder**

#### **Classic Caesar Salad** 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### **Lobster Roll** 🌱

traditional with mayo (additional 7.00 per person, per order)  
fries, coleslaw

#### **Grilled Salmon\*** 🌱

mashed sweet potatoes, broccoli

#### **Legal's Crab Cake Sandwich**

jumbo lump crab on a bun with mustard sauce,  
fries, coleslaw

#### **Marinated Organic Chicken Breast** 🌱

lemon butter sauce, mashed sweet potatoes, broccoli

*vegetarian option available upon request*

### SIGNATURE DESSERT

#### **Key Lime Pie**

lime cream, raspberry sauce

45.00 per person

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