

## 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 100.00 large 120.00

### Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

### Petite Lobster Roll or Petite Crabmeat Roll

*select one*  
Lobster Roll freshly shucked native lobster, celery, mayo  
Crabmeat Roll delicate New England crabmeat  
small 250.00 large 375.00

### Sliders

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

### 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, white balsamic vinaigrette  
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

\*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

### 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

## LOBSTER BAKE

### 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

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## 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

35.00 per person

### CAPTAIN'S LUNCH

#### 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

<b>Prosecco</b> , Jeio, NV	39
<b>Cremant de Bourgogne</b> , JCB Brut Rosé, NV	39
<b>Champagne</b> , Moët & Chandon "Imperial" Brut, NV	75
<b>Champagne</b> , Veuve Clicquot "Yellow Label" Brut, NV	85

## White

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

## Red

<b>Pinot Noir</b> , DeLoach "Block 1950"	Sonoma Coast	39
<b>Pinot Noir</b> , Santa Barbera Winery	Sta. Rita Hills	42
<b>Pinot Noir</b> , Torii Mor	Willamette Valley	45
<b>Pinot Noir</b> , Joseph Phelps "Freestone Vineyards"	Sonoma Coast	49
<b>Pinot Noir</b> , Sonoma-Cutrer	Russian River Valley	59
<b>Gevrey-Chambertin</b> , Louis Jadot	Burgundy	85
<b>Chianti Classico</b> , Collazzi "I Bastioni"	Toscana	35
<b>Shiraz</b> , Mitolo "Jester"	McLaren Vale	35
<b>Malbec</b> , Alcanza	Mendoza	35
<b>Malbec</b> , Catena "Alta"	Mendoza	75
<b>Merlot</b> , Stags' Leap Winery	Napa Valley	55
<b>Cabernet Sauvignon</b> , Buehler	Napa Valley	49
<b>Cabernet Sauvignon</b> , Sequoia Grove	Napa Valley	65
<b>Cabernet Sauvignon</b> , Jordan	Alexander Valley	85
<b>Cabernet Sauvignon</b> , Joseph Phelps	Napa Valley	95
<b>Meritage Blend</b> , Overture by Opus One	Napa Valley	150

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