

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
small 300.00 large 450.00
Crabmeat Roll delicate New England crabmeat
small 150.00 large 300.00

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

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.

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 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 Organic 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, raspberry 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 Salmon & Shrimp

jasmine rice, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

bacon shallot brown 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

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.

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 mushrooms

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*

bacon shallot brown 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

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.

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, raspberry 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 Salmon

jasmine rice, broccoli

Legal's Crab Cake Sandwich

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

Marinated Organic 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, raspberry sauce

45.00 per person

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.

