



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 guests are hooked on Legal. Amidst a boatload of accolades, a couple stand out: named "#1 Seafood Restaurant in the Country" (*USA Today*, 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 — LOCATION NAME

ROOM	SEATED	RECEPTION
Name of private dining room	60	75
Name of private dining room*	30	25
Name of semi-private dining room	24	30
Name of semi-private dining room		
Name of reception space	50	
Partial Buy-Out	100	175
Full Buy-Out	175	250

**Rooms can be combined to accommodate larger groups*

PASSED HORS D'OEUVRES

25 piece minimum per item

Petite Legal's Signature Crab Cake jumbo lump crab, mustard sauce 5.00

Crabmeat Stuffed Mushroom buttery crumbs 4.00

Scallop Wrapped in Bacon 4.00

Tuna Poke* sesame vinaigrette 4.00

Lobster, Avocado Cocktail Tartlet 6.00

Grilled Shrimp & Chorizo Lollipop 4.00

Seasonal Bruschetta 3.00

- tomato, scallion, basil, garlic
- mushrooms, olives, truffle oil

Grilled Vegetable Skewer balsamic glaze 3.00

Chicken Satay peanut sauce 4.00

Beef & Goat Cheese Crostini sliced tenderloin, herbed cheese 4.00

Tempura Chicken Skewer kung pao sauce 4.00

STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 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

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

Blackened Raw Tuna* "Sashimi"

pan seared and sliced with sesame chili vinaigrette,
seaweed salad and wasabi
small 180.00 large 240.00

Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

Cheese Board

seasonal fruit, assorted crackers
small 115.00 large 175.00

New England Clam Chowder

small 125.00 large 180.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

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

GROUP DINNERS

DINNER 1: FINTASTIC

FIRST COURSE SELECTION

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, seasonal vegetable

Char Grilled Shrimp

mashed potatoes, seasonal vegetable

Char Grilled Faroe Island Salmon

mashed potatoes, seasonal vegetable

DESSERT

Chocolate Layer Cake

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Domaine de la Perriere Sancerre

Loire Valley 42/bottle

Torii Mor Pinot Noir

Willamette Valley 42/bottle

DINNER 2: CRABULOUS

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, mashed potatoes, seasonal vegetable

Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad, mashed potatoes, seasonal vegetable

Char Grilled Faroe Island Salmon with Grilled Shrimp Skewer

mashed potatoes, seasonal vegetable

Char Grilled Creekstone 8 oz. Filet Mignon*

tomato cipollini onion jam, mashed potatoes, seasonal vegetable

Steamed 1.25-1.50 lb Lobster

from crisp, cold North Atlantic waters
mashed potatoes, seasonal vegetable

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Patz & Hall Chardonnay

Sonoma Coast 49/bottle

Stags' Leap Winery Merlot

Napa Valley 49/bottle

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GROUP DINNERS

DINNER 3: OFF THE HOOK

FIRST COURSE SELECTION

Blackened Raw Tuna* "Sashimi"

pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Legal's Signature Crab Cake

jumbo lump crab, mustard sauce, seasonal salad

SECOND COURSE SELECTION

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Baked Scallop Gratin

Char Grilled Swordfish

mashed potatoes, seasonal vegetable

Grilled Shrimp, Scallops & Filet*

Creekstone 6 oz. filet, tomato cipollini onion jam, mashed potatoes, seasonal vegetable

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters, mashed potatoes, seasonal vegetable

DESSERT

Key Lime Pie

lime cream, pomegranate sauce

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Cakebread Chardonnay Napa Valley 59/bottle

Jordan Cabernet Sauvignon Alexander Valley 68/bottle

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LOBSTER BAKE

FIRST COURSE

New England Clam Chowder

SECOND COURSE

House Salad

cherry tomato, shaved carrot and sunflower seeds

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

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Stags' Leap Winery Chardonnay

Napa Valley 52/bottle

Sonoma-Cutrer Pinot Noir

Russian River Valley 55/bottle

GROUP LUNCHES

FRESH CATCH LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Caesar Salad with Grilled Chicken or Shrimp

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, mashed potatoes, seasonal vegetable

Fried Fisherman's Trio

shrimp, scallops, clams, french fries, cole slaw

DESSERT

Bon Bon

bite size scoop of ice cream dipped in chocolate

25.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Esperto Pinot Grigio

delle Venezie 29/bottle

Los Dos Garnacha/Syrah

Campo de Borja 25/bottle

CLASSIC LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Caesar Salad with Crabmeat

romaine, garlic croutons, shaved romano, creamy dressing

Grilled Chicken Sandwich

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, mashed potatoes, seasonal vegetable

Char Grilled Shrimp

mashed potatoes, seasonal vegetable

DESSERT

Cheesecake

seasonal fruit

Chocolate Layer Cake

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 35/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

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GROUP LUNCHES

CAPTAIN'S LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

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

Legal's Crab Cake Sandwich jumbo lump crab on a bun with mustard sauce, french fries, cole slaw

Marinated Grilled Chicken lemon chive butter sauce, mashed potatoes, seasonal vegetable

Char Grilled Faroe Island Salmon mashed potatoes, seasonal vegetable

DESSERT

Key Lime Pie lime cream, pomegranate sauce

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay Sonoma Coast 42/bottle

Belle Glos "Meiomi" Pinot Noir California 45/bottle

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PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Cremant de Bourgogne , JCB "No. 21," NV	35
Champagne , Moet & Chandon "Imperial" Brut, NV	68
Champagne , Veuve Clicquot "Yellow Label" Brut, NV	75
Champagne , Dom Perignon, Vintage	195

White

Chardonnay , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
Chardonnay , Patz & Hall	Sonoma Coast	49
Chardonnay , Cakebread	Napa Valley	59
Chardonnay , Far Niente	Napa Valley	75
Sancerre , Domaine de la Perriere	Loire Valley	42
Sauvignon Blanc , Manawa	Marlborough	35
Sauvignon Blanc , Cloudy Bay	Marlborough	49
Pinot Grigio , Santa Margherita	Valdadige	42
Riesling , Milbrandt "Traditions" Evergreen Vineyard	Columbia Valley	31
White Blend , Conundrum	California	39

Red

Pinot Noir , DeLoach "Block 1950"	Sonoma Coast	39
Pinot Noir , Torii Mor	Willamette Valley	42
Pinot Noir , Belle Glos "Meiomi,"	California	45
Pinot Noir , Sonoma-Cutrer	Russian River Valley	55
Shiraz , Mitolo "Jester" Shiraz	McLaren Vale	35
Malbec , Catena "Vista Flores"	Mendoza	35
Merlot , Stags' Leap Winery	Napa Valley	49
Cabernet Sauvignon , Buehler	Napa Valley	49
Cabernet Sauvignon , Jordan	Alexander Valley	68
Cabernet Sauvignon , Chimney Rock "Stags Leap District"	Stags Leap	79

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