



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 – 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*

Private Dining: 617-530-9352 | privatedining@legalseafoods.com | legalseafoods.com/privatedining

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

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Nutty Faroe Island Salmon

almond encrusted, sautéed in a lemon caper butter sauce

Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing

Marinated Chicken Breast

lemon chive butter sauce

all entrées served with mashed potatoes and broccoli

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Domaine Fournier "Les Belles Vignes" Sancerre

Loire Valley 45/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

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 Faroe Island Salmon & Shrimp Skewer

Char Grilled Creekstone 8 oz. Filet Mignon*

tomato cipollini onion jam

all entrées served with mashed potatoes and broccoli

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Ramey Cellars Chardonnay

Russian River Valley 55/bottle

Crossbarn by Paul Hobbs Pinot Noir

Sonoma Coast 55/bottle

Menu subject to gratuity, 3% administrative fee, 7% tax

GROUP DINNERS

DINNER 3: OFF THE HOOK

FIRST COURSE

Crispy Montauk Calamari

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

SECOND COURSE

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Baked North Atlantic Sea Scallops

sherry garlic butter, crumbs

Char Grilled Swordfish

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters

Char Grilled Creekstone 8 oz. Filet Mignon*

tomato cipollini onion jam

all entrées served with mashed potatoes and broccoli

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 69/bottle

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

Domaine Ferret Pouilly-Fuisse

Burgundy 55/bottle

Hamilton Russell Vineyards Pinot Noir

Hemel-en-Aarde 49/bottle

Menu subject to gratuity, 3% administrative fee, 7% tax

GROUP LUNCHES

CLASSIC LUNCH

FIRST COURSE

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Char Grilled Shrimp

mashed potatoes, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, mashed potatoes, broccoli

Grilled Chicken Sandwich

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

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 37/bottle

Louis Jadot "Burgundy Hills" Gamay/Pinot Noir

Burgundy 31/bottle

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)

Char Grilled Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 42/bottle

Elk Cove Vineyards Pinot Noir

Willamette Valley 39/bottle

Menu subject to gratuity, 3% administrative fee, 7% tax

PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco , Borgoluce Superiore Brut, NV	35
Champagne , Taittinger "La Francaise" Brut, NV	52
Champagne , Veuve Clicquot Rosé, NV	75

White

Chardonnay , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
Chardonnay , Hartford Court	Russian River Valley	49
Chardonnay , Ramey Cellars	Russian River Valley	55
Chardonnay , Cakebread	Napa Valley	59
Chardonnay , Rombauer Vineyards	Carneros	65
Pouilly-Fuisse , Domaine Ferret	Burgundy	55
Sancerre , Domaine Fournier "Les Belles Vignes"	Loire Valley	45
Sauvignon Blanc , Cloudy Bay	Marlborough	48
Pinot Grigio , Santa Margherita	Valdadige	42
Albarino , Bodegas La Cana	Rias Baixas	35
Vouvray , Domaine du Viking "Tendre"	Loire Valley	35

Red

Pinot Noir , DeLoach "Block 1950"	Sonoma Coast	39
Pinot Noir , Hamilton Russell Vineyards	Hemel-en-Aarde	49
Pinot Noir , Crossbarn by Paul Hobbs	Sonoma Coast	55
Pinot Noir , EnRoute "Les Pommiers"	Russian River Valley	60
Syrah , Beckmen "LSF Cuvee"	Santa Ynez Valley	35
Malbec , Alcanza	Mendoza	39
Merlot , Buena Vista "Raison d'Etre"	Sonoma	35
Merlot , Stags' Leap Winery	Napa Valley	45
Meritage Blend , Chappellet "The Mountain Cuvee"	Napa Valley	48
Cabernet Sauvignon , Vina Cobos "Felino" by Paul Hobbs	Mendoza	37
Cabernet Sauvignon , Sequoia Grove	Napa Valley	55
Cabernet Sauvignon , Jordan	Alexander Valley	69
Cabernet Sauvignon , Stag's Leap Wine Cellars "Artemis"	Napa Valley	78

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