

# 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

### Treasures of the Reef\* 🌿

available as a raw bar for parties of 50 or more

freshly shucked 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

### 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

### Sliders

select one

Tuna Burger chili spiced fresh ground tuna, herb crumbs, roasted red pepper sauce

Cheeseburger

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

### Sushi Boat\*

available in Burlington, Chestnut Hill and Peabody only

Chef's choice – specialty & classic maki and nigiri

small 130.00 large 330.00

### Dessert Platter

assorted mini desserts

small 125.00 large 180.00

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🌿 can be prepared without gluten

Menu subject to gratuity, tax, 3% administrative fee

\*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

### STARTERS

#### New England Clam Chowder

#### House Salad 🌿

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

### CLASSICS

#### Nutty Salmon\*

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

#### Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing, broccoli

#### Roasted Boneless Half Chicken 🌿

lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, smashed fingerling potatoes with lemon garlic yogurt sauce, roasted mushrooms (prepared medium)

vegetarian option available upon request

### SIGNATURE DESSERTS

#### Chocolate Layer Cake

#### Cheesecake

featured seasonal topping

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 Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad (may contain nuts)

#### Grilled Salmon\* & Shrimp 🌿

garlic leek brown rice, butternut squash

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, smashed fingerling potatoes with lemon garlic yogurt sauce, roasted mushrooms (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

65.00 per person

🌿 can be prepared without gluten

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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 monterey jack cheese baked with sherry garlic butter, garlic leek brown rice, roasted carrots with romesco sauce

#### **Red Onion Jam Swordfish** 🌿

cheddar jalapeño polenta, roasted mushrooms

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

from crisp, cold North Atlantic waters, corn, broccoli

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

herbes de provence butter, smashed fingerling potatoes with lemon garlic yogurt sauce, roasted mushrooms (*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

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 & Steamers** 🌿

#### **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

70.00 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 Shrimp 🌿

cheddar jalapeño polenta, lemon kale salad

#### Anna's Baked Boston Cod 🌿

seasoned crumbs, roasted tomato, jasmine rice, butternut squash

#### Grilled Organic Chicken Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Cheesecake

featured seasonal topping

#### Chocolate Layer Cake

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\* 🌿

garlic leek brown rice, butternut squash

#### Legal's Crab Cake Sandwich

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

#### Roasted Boneless Half Chicken 🌿

lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

*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

45.00 per person

🌿 can be prepared without gluten

Menu subject to gratuity, tax, 3% administrative fee

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