

## PASSED HORS D'OEUVRES

25 piece increments

**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

*vegetarian option available upon request*

### 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

#### **Cloudy Bay Sauvignon Blanc**

Marlborough 48/bottle

#### **Adelsheim Pinot Noir**

Willamette Valley 49/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\***

lemon, parsley, anchovy butter, served medium

all entrées served with mashed potatoes and broccoli

*vegetarian option available upon request*

### DESSERT

#### **Chocolate Layer Cake**

#### **Cheesecake**

seasonal fruit

65.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Cakebread Chardonnay**

Napa Valley 59/bottle

#### **Vino Cobos "Bramare" by Paul Hobbs Malbec**

Lujan de Cuyo 55/bottle

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# 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 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\***

lemon, parsley, anchovy butter, served medium

all entrées served with mashed potatoes and broccoli

*vegetarian option available upon request*

### 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

#### **Stony Hill Vineyard Chardonnay**

Napa Valley 69/bottle

#### **Jordan Cabernet Sauvignon**

Alexander Valley 72/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

#### **Ramey Cellars Chardonnay**

Russian River Valley 55/bottle

#### **EnRoute "Les Pommiers" Pinot Noir**

Russian River Valley 60/bottle

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# 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

*vegetarian option available upon request*

### 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

#### **Beckmen Vineyards "LSF Cuvee" Syrah**

Santa Ynez Valley 35/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

*vegetarian option available upon request*

### 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

#### **DeLoach "Block 1950" Pinot Noir**

Sonoma Coast 39/bottle

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# PRIVATE DINING WINE LIST

*Our Corporate Sommelier is available to assist with wine selections.*

## Sparkling

<b>Prosecco</b> , Borgoluce Superiore, NV	35
<b>Champagne</b> , Taittinger, "La Francaise" Brut, NV	52
<b>Champagne</b> , Veuve Clicquot Rosé, NV	75
<b>Champagne</b> , Laurent-Perrier, Vintage	85
<b>Champagne</b> , Dom Perignon, Vintage	175

## White

<b>Chardonnay</b> , Bartinney	Stellenbosch	39
<b>Chardonnay</b> , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
<b>Chardonnay</b> , Hamilton Russell Vineyards	Hemel-en-Aarde	45
<b>Chardonnay</b> , Ramey Cellars	Russian River Valley	55
<b>Chardonnay</b> , Cakebread	Napa Valley	59
<b>Chardonnay</b> , Rombauer Vineyards	Carneros	65
<b>Pouilly-Fuisse</b> , Domaine Ferret	Macon	55
<b>Sancerre</b> , Domaine Fournier "Les Belles Vignes"	Loire Valley	45
<b>Sancerre</b> , Domaine Vacheron "Les Romains"	Loire Valley	72
<b>Sauvignon Blanc</b> , Cloudy Bay	Marlborough	48
<b>Sauvignon Blanc</b> , Joseph Phelps	Napa Valley	49
<b>Pinot Grigio</b> , Terlato	Friuli	39
<b>Pinot Gris</b> , Trimbach Reserve	Alsace	39
<b>Riesling</b> , J.J. Prum Graacher Himmelreich Kabinett	Mosel	45

## Rosé

<b>Dry Rosé</b> , Chateau d'Esclans "Whispering Angel"	Provence	45
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## Red

<b>Pinot Noir</b> , DeLoach "Block 1950"	Sonoma Coast	39
<b>Pinot Noir</b> , Adelsheim	Willamette Valley	49
<b>Pinot Noir</b> , Foley "Rancho Santa Rosa"	Sta. Rita Hills	52
<b>Pinot Noir</b> , EnRoute "Les Pommiers"	Russian River Valley	60
<b>Shiraz</b> , Barossa Valley Estate	Barossa Valley	39
<b>Rioja</b> , Muga Reserva	Spain	42
<b>Malbec</b> , Alcanza	Mendoza	39
<b>Malbec</b> , Vina Cobos "Bramare" by Paul Hobbs	Lujan de Cuyo	55
<b>Merlot</b> , Stags' Leap Winery	Napa Valley	45
<b>Cabernet Sauvignon</b> , Buehler	Napa Valley	48
<b>Cabernet Sauvignon</b> , Sequoia Grove	Napa Valley	55
<b>Cabernet Sauvignon</b> , Jordan	Alexander Valley	72
<b>Cabernet Sauvignon</b> , Chappellet "Signature"	Napa Valley	79
<b>Cabernet Sauvignon</b> , Joseph Phelps	Napa Valley	89

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