

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

Crabmeat Roll delicate New England crabmeat

small 250.00 large 375.00

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

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

assorted mini desserts

small 125.00 large 180.00

Group Dinners

Dinner 1: Fintastic

First Course

New England Clam Chowder

House Salad

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

Entrée

Nutty HiddenFjord Faroe Island Salmon

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

Baked Stuffed Shrimp

jumbo shrimp, buttery crabmeat stuffing, seasonal vegetable

Marinated Grilled Chicken

broccoli, mashed potatoes, 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, pomegranate 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 HiddenFjord Faroe Island Salmon & Shrimp

jasmine rice, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium
mashed potatoes 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

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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

New England Clam Chowder

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 fingerling potatoes, cauliflower, kale

Red Onion Jam Swordfish

jasmine rice, sautéed sherry mushrooms and spinach

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters, corn, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium, mashed potatoes, broccoli

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

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Lobster Bake

Key Lime Pie

lime cream, pomegranate sauce

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

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

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

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 Shrimp

mashed potatoes, 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

Captain's Lunch

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

35.00 per person

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 HiddenFjord Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

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

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

vegetarian option available upon request

Chef's Seasonal Dessert

Key Lime Pie

lime cream, pomegranate sauce

45.00 per person

Dessert

PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco, Jeio, NV	39
Cremant de Bourgogne, JCB Brut Rosé, NV	42
Champagne, Taittinger, "La Francaise" Brut, NV	55
Champagne, Veuve Clicquot Rosé, NV	85
Champagne, Laurent-Perrier, Vintage	95

White

Chardonnay, Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	45
Chardonnay, Ramey Cellars	Russian River Valley	55
Chardonnay, Cakebread	Napa Valley	59
Chardonnay, Mayacamas	Mt. Veeder	65
Pouilly-Fuisse, Domaine Ferret	Macon	59
Sauvignon Blanc, Southern Right	Walker Bay	35
Sauvignon Blanc, Sidebar Cellars by David Ramey	High Valley	45
Sauvignon Blanc, Cloudy Bay	Marlborough	52
Sancerre, Domaine de la Perriere	Loire Valley	48
Pinot Grigio, Terlato	Friuli	39
Pinot Grigio, Santa Margherita	Valdadige	49
Pinot Gris, Trimbach Reserve	Alsace	39
Riesling, Domaine Zind-Humbrecht "Herrenweg de Turckheim"	Alsace	39
Albarino, Bodegas La Cana	Rias Baixas	39

Rosé

Dry Rosé, Caves d'Esclans "Whispering Angel"	Provence	45
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1.17

Red

Pinot Noir, DeLoach “Block 1950”	Sonoma Coast	39
Pinot Noir, Hamilton Russell Vineyards	Hemel-en-Aarde	49
Pinot Noir, Soter “North Valley”	Willamette Valley	52
Pinot Noir, EnRoute “Les Pommiers”	Russian River Valley	60
Syrah, Tulip Winery “Reserve”	Upper Galilee	55
Rioja, Muga Reserva	Spain	48
Malbec, Alcanza	Mendoza	39
Malbec, Vina Cobos “Bramare” by Paul Hobbs	Lujan de Cuyo	65
Merlot, Stags’ Leap Winery	Napa Valley	49
Cabernet Sauvignon, Noble Tree “Wickersham Ranch” Estate	Sonoma County	42
Cabernet Sauvignon, Buehler	Napa Valley	52
Cabernet Sauvignon, Ramey Cellars	Napa Valley	65
Cabernet Sauvignon, Jordan	Alexander Valley	74
Cabernet Sauvignon, Chappellet “Signature”	Napa Valley	89

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