

## 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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