

## 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 75.00 large 110.00

### Sliders

select one  
Tuna Burger freshly ground tuna, chili paste, crumbs, spices  
Beef Burger with cheese  
small 120.00 large 180.00

### Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

### 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, extra virgin olive oil  
small 115.00 large 175.00

### Cheese Board

seasonal fruit, assorted crackers  
small 115.00 large 175.00

### Dessert Platter

assorted mini desserts  
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,  
creamy peppercorn dressing

### ENTRÉE

#### **Nutty 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 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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

# 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**

#### **Key Lime Pie**

lime cream, pomegranate sauce

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

## 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**

*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

\*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 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

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

#### **Key Lime Pie**

lime cream, pomegranate sauce

35.00 per person

## 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)

french fries, cole slaw

#### **Char Grilled Faroe Island Salmon**

mashed potatoes, broccoli

#### **Legal's Crab Cake Sandwich**

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*

### DESSERT

#### **Chef's Seasonal Dessert**

#### **Key Lime Pie**

lime cream, pomegranate sauce

45.00 per person

\*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, 7% tax

# LEGAL SEA FOODS PRIVATE DINING WINE LIST

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

## Sparkling

<b>Prosecco</b> , Jeio, NV		39
<b>Cremant de Bourgogne</b> , JCB Brut Rosé, NV		42
<b>Champagne</b> , Taittinger, "La Francaise" Brut, NV		55
<b>Champagne</b> , Veuve Clicquot Rosé, NV		79
<b>Champagne</b> , Laurent-Perrier, Vintage		95

## White

<b>Chardonnay</b> , Bartinney	Stellenbosch	39
<b>Chardonnay</b> , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	45
<b>Chardonnay</b> , Ramey Cellars	Russian River Valley	55
<b>Chardonnay</b> , Cakebread	Napa Valley	59
<b>Chardonnay</b> , Mayacamas	Mt. Veeder	65
<b>Pouilly-Fuisse</b> , Domaine Ferret	Macon	59
<b>Sauvignon Blanc</b> , Southern Right	Walker Bay	35
<b>Sauvignon Blanc</b> , Cakebread	Napa Valley	45
<b>Sauvignon Blanc</b> , Cloudy Bay	Marlborough	52
<b>Sancerre</b> , Roland Tissier	Loire Valley	48
<b>Pinot Grigio</b> , Terlato	Friuli	39
<b>Pinot Grigio</b> , Santa Margherita	Valdadige	49
<b>Pinot Gris</b> , Trimbach Reserve	Alsace	39
<b>Riesling</b> , Dr. Loosen "Fischerei" Urziger Wurzgarten Spatlese	Mosel	49

## Rosé

<b>Dry Rosé</b> , Caves d'Esclans "Whispering Angel"	Provence	45
--	----------	----

## Red

<b>Pinot Noir</b> , DeLoach "Block 1950"	Sonoma Coast	39
<b>Pinot Noir</b> , Elk Cove Vineyards	Willamette Valley	42
<b>Pinot Noir</b> , Hamilton Russell Vineyards	Hemel-en-Aarde	49
<b>Pinot Noir</b> , FEL	Anderson Valley	55
<b>Pinot Noir</b> , EnRoute "Les Pommiers"	Russian River Valley	60
<b>Chianti Classico</b> , Querceto	Toscana	35
<b>Syrah</b> , Tulip Winery "Reserve"	Upper Galilee	55
<b>Malbec</b> , Alcanza	Mendoza	39
<b>Malbec</b> , Vina Cobos "Bramare" by Paul Hobbs	Lujan de Cuyo	65
<b>Merlot</b> , Stags' Leap Winery	Napa Valley	49
<b>Cabernet Sauvignon</b> , Buehler	Napa Valley	49
<b>Cabernet Sauvignon</b> , Sequoia Grove	Napa Valley	55
<b>Cabernet Sauvignon</b> , Jordan	Alexander Valley	74
<b>Cabernet Sauvignon</b> , Chappellet "Signature"	Napa Valley	89
<b>Meritage Blend</b> , Overture by Opus One	Napa Valley	145

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