

## 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

#### Roland Tissier Sancerre

Loire Valley 48/bottle

#### Hamilton Russell Vineyards Pinot Noir

Hemel-en-Aarde 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

mashed potatoes and broccoli

#### Char Grilled Creekstone 8 oz. Filet Mignon\*

lemon, parsley, anchovy butter, served medium  
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

#### Tulip Winery "Reserve" Syrah

Upper Galilee 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 75/bottle

## LOBSTER BAKE

### 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

### 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, french fries and coleslaw

*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

#### Tormentoso "Old Vine" Cinsault

Paarl 31/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)

french fries and coleslaw

#### Char Grilled Faroe Island Salmon

mashed potatoes, broccoli

#### Legal's Crab Cake Sandwich

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

#### 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 45/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

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

## White

|   |                      |    |
|---|----------------------|----|
| Chardonnay, Bartinney                             | Stellenbosch         | 39 |
| 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, Joseph Phelps                    | Napa Valley          | 49 |
| Sauvignon Blanc, Cloudy Bay                       | Marlborough          | 52 |
| Sancerre, Roland Tissier                          | Loire Valley         | 48 |
| Pinot Grigio, Terlato                             | Friuli               | 39 |
| Pinot Gris, Trimbach Reserve                      | Alsace               | 39 |
| Riesling, J.J. Prum Graacher Himmelreich Kabinett | Mosel                | 45 |

## Rosé

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

## Red

|  |                      |     |
|--|----------------------|-----|
| Pinot Noir, DeLoach "Block 1950"           | Sonoma Coast         | 39  |
| Pinot Noir, Elk Cove Vineyards             | Willamette Valley    | 42  |
| Pinot Noir, Hamilton Russell Vineyards     | Hemel-en-Aarde       | 49  |
| Pinot Noir, FEL                            | Anderson Valley      | 55  |
| Pinot Noir, EnRoute "Les Pommiers"         | Russian River Valley | 60  |
| Chianti Classico, Querceto                 | Toscana              | 35  |
| Syrah, Tulip Winery "Reserve"              | Upper Galilee        | 55  |
| Malbec, Alcanza                            | Mendoza              | 39  |
| Malbec, Vina Cobos "Bramare" by Paul Hobbs | Lujan de Cuyo        | 65  |
| Merlot, Stags' Leap Winery                 | Napa Valley          | 49  |
| Cabernet Sauvignon, Buehler                | Napa Valley          | 49  |
| Cabernet Sauvignon, Sequoia Grove          | Napa Valley          | 55  |
| Cabernet Sauvignon, Jordan                 | Alexander Valley     | 75  |
| Cabernet Sauvignon, Chappellet "Signature" | Napa Valley          | 89  |
| Meritage Blend, Overture by Opus One       | Napa Valley          | 145 |

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