

PASSED HORS D'OEUVRES

25 piece minimum per item

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

wood grilled, 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, 7% applicable tax

GROUP DINNERS

DINNER 1: FINTASTIC

FIRST COURSE SELECTION

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Nutty Faroe Island Salmon

almond encrusted, sautéed in a lemon caper butter sauce, mashed potatoes, seasonal vegetable

Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing, mashed potatoes, seasonal vegetable

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, seasonal vegetable

DESSERT

Chocolate Layer Cake

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 39/bottle

Kim Crawford Pinot Noir

Marlborough 39/bottle

DINNER 2: CRABULOUS

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, mashed potatoes, seasonal vegetable

Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad, mashed potatoes, seasonal vegetable

Wood Grilled Faroe Island Salmon with Grilled Shrimp Skewer

red onion jam, mashed potatoes, seasonal vegetable

Wood Grilled Creekstone 8 oz. Filet Mignon*

smoked shrimp butter, mashed potatoes, seasonal vegetable

Steamed 1.25-1.50 lb Lobster

from crisp, cold North Atlantic waters
mashed potatoes, seasonal vegetable

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Benziger Chardonnay

Sonoma 42/bottle

Castle Rock Cabernet Sauvignon

Columbia Valley 42/bottle

*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% applicable tax

GROUP DINNERS

DINNER 3: OFF THE HOOK

FIRST COURSE SELECTION

Blackened Raw Tuna* "Sashimi"

pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

Legal's Signature Crab Cake

jumbo lump crab, mustard sauce, seasonal salad

SECOND COURSE SELECTION

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Baked Scallop Gratin

Wood Grilled Swordfish

red onion jam, mashed potatoes, seasonal vegetable

Grilled Shrimp, Scallops & Filet*

Creekstone 6 oz. filet, smoked shrimp butter, mashed potatoes, seasonal vegetable

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters, mashed potatoes, seasonal vegetable

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

De Morgenzon Chenin Blanc Stellenbosch 55/bottle

Buehler Cabernet Sauvignon Napa Valley 49/bottle

*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% applicable tax

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

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 49/bottle

Cloudy Bay Pinot Noir

Marlborough 52/bottle

GROUP LUNCHES

FRESH CATCH LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

SECOND COURSE SELECTION

Caesar Salad with Grilled Chicken or Shrimp

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, mashed potatoes, seasonal vegetable

Fried Fisherman's Trio

shrimp, scallops, clams, french fries, cole slaw

DESSERT

Bon Bon

bite size scoop of ice cream dipped in chocolate

25.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Esperto Pinot Grigio

delle Venezie 35/bottle

Los Dos Garnacha/Syrah

Campo de Borja 31/bottle

CLASSIC LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Caesar Salad with Crabmeat

romaine, garlic croutons, shaved romano, creamy dressing

Grilled Chicken Sandwich

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, mashed potatoes, seasonal vegetable

Wood Grilled Shrimp

mashed potatoes, seasonal vegetable

DESSERT

Cheesecake

seasonal fruit

Chocolate Layer Cake

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 39/bottle

Peter Lehmann "Portrait" Shiraz

Barossa Valley 39/bottle

*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% applicable tax

GROUP LUNCHES

CAPTAIN'S LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Lobster Roll freshly shucked native lobster, celery mayo, brioche bun, french fries, cole slaw

Legal's Crab Cake Sandwich jumbo lump crab on a bun with mustard sauce, french fries, cole slaw

Marinated Grilled Chicken lemon chive butter sauce, mashed potatoes, seasonal vegetable

Wood Grilled Faroe Island Salmon mashed potatoes, seasonal vegetable

DESSERT

Key Lime Pie lime cream, pomegranate sauce

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Benziger Chardonnay Sonoma 42/bottle

DeLoach "Block 1950" Pinot Noir Sonoma Coast 42/bottle

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

PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Cava , Poema Brut, NV	33
Champagne , Moët & Chandon "Imperial" Brut, NV	65

White

Chardonnay , Kilda	Southeast Australia	35
Chardonnay , Benziger	Sonoma	42
Chardonnay , Sonoma - Cutrer "Russian River Ranches"	Sonoma Coast	49
Chardonnay , Cakebread	Napa Valley	75
Sancerre , Domaine de la Perriere	Loire Valley	52
Sauvignon Blanc , Manawa	Marlborough	39
Sauvignon Blanc , Kim Crawford	Marlborough	42
Pinot Grigio , Esperto	delle Venezie	35
Pinot Grigio , Santa Margherita	Valdadige	49
Pinot Gris , Trimbach Reserve	Alsace	39
Riesling , Heinz Eifel, Spatlese	Mosel	35
Chenin Blanc , De Morgenzon	Stellenbosch	55

Red

Pinot Noir , Kim Crawford	Marlborough	39
Pinot Noir , DeLoach "Block 1950"	Sonoma Coast	42
Pinot Noir , Adelsheim	Willamette Valley	59
Garnacha/Syrah , Los Dos	Campo de Borja	31
Shiraz , Peter Lehmann "Portrait"	Barossa Valley	39
Chianti Classico , Cecchi	Toscana	37
Malbec , Punto Final "Clasico"	Mendoza	39
Merlot , Seven Falls	Wahluke Slope	39
Cabernet Sauvignon , Castle Rock	Columbia Valley	42
Cabernet Sauvignon , Buehler	Napa Valley	49
Cabernet Sauvignon , Kenwood "Jack London"	Sonoma Valley	55