

LEGAL C BAR

About Group Dining at Legal C Bar

From Legal Sea Foods, Legal C Bar emerges – a focused yet full-flavored social urban venue, casual in style. Classic “C” fare like clams, cod, calamari as well as custom cocktails provides a contemporary, comfortable experience.

Celebrate a special occasion or host a corporate event with us. We customize every menu and finishing detail to your preference. When you entertain at Legal Sea Foods, you’re guaranteed great food and wine, hospitality and easy planning.

Private Dining Capacities

ROOM	SEATED	RECEPTION
Mezzanine		50
Semi-Private Back Room	30	30
Partial Buy-Out	85	125
Full Buy-Out	150	200

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

balsamic glaze
small 75.00 large 110.00

Blackened Tuna* "Sashimi"

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% tax

Group Dinners

Dinner 1: Crave

Starters

New England Clam Chowder

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

Classic Mains

Hoisin Glazed Faroe Island Salmon

Hoisin sauce and vegetable pad thai with crushed peanuts

Char Grilled Shrimp

sweet potato mashed, chef's vegetable

Roasted Half Chicken

sweet potato mashed, chef's vegetable, herb chicken jus

Desserts

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Three Bon Bons

bite size scoops of ice cream dipped in chocolate

40.00 per person

Recommended Wine Pairings

by Sandy Block, MW

Cloudy Bay Sauvignon Blanc

Marlborough 48/bottle

Hamilton Russell Vineyards Pinot Noir

Hemel-en-Aarde 49/bottle

Dinner 2: Commemorate

Starters

New England Clam Chowder

Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Classic Mains

Seafood Paella

shrimp, calamari, clams, mussels, chicken and Spanish chorizo in a tomato saffron calasparra rice

Char Grilled Swordfish

sweet potato mashed, chef's vegetable

BBQ Steak Tips*

sweet potato mashed, chef's vegetable

Desserts

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Seasonal Bread Pudding

50.00 per person

Recommended Wine Pairings

by Sandy Block, MW

Cakebread Chardonnay

Napa Valley 59/bottle

Crossbarn by Paul Hobbs Pinot Noir

Sonoma Coast 55/bottle

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Group Dinners

Dinner 3: Celebrate

Chowder

New England Clam

Salad

Classic Iceberg Wedge

blue cheese, bacon, tomatoes, blue cheese vinaigrette

Classic Mains

Steamed 1.50-1.75 lb Lobster

sweet potato mashed, chef's vegetable

Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

Char Grilled Salmon & Shrimp

sweet potato mashed, chef's vegetable

Desserts

Seasonal Bread Pudding

Seasonal Crème Brûlée

60.00 per person

Recommended Wine Pairings

by Sandy Block, MW

Rombauer Vineyards Chardonnay

Carneros 65/bottle

Jordan Cabernet Sauvignon

Alexander Valley 69/bottle

Dinner 4: Lobster Bake

Chowder

New England Clam

Salad

House Salad

cherry tomato, shaved carrot and sunflower seeds

Classic Main

Steamed 1.25-1.5 lb Lobster

mussels, steamers, 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

Ramey Cellars Chardonnay

Russian River Valley 55/bottle

EnRoute "Les Pommiers" Pinot Noir

Russian River Valley 60/bottle

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Group Lunches

Lunch 1: Consume

Starters

New England Clam Chowder

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

Entrées

Fish Tacos

avocado, pickled cabbage, chipotle mayo,
ham hock braised black beans and rice

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce,
french fries and cole slaw

Cubano

pulled pork, ham, swiss, pickles, sweet & spicy mustard,
fried plantains, french fries and cole slaw

Lobster Roll...(available for supplemental charge +7.00)
traditional with mayo, french fries and cole slaw

25.00 per person

Recommended Wine Pairings

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 37/bottle

Beckmen Vineyards "LSF Cuvee" Syrah

Santa Ynez Valley 35/bottle

Lunch 2: Cheer On

Starters

New England Clam Chowder

Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Entrées

Fish & Chips

Crabmeat Roll

delicate Maine crabmeat on a warm buttery bun,

BBQ Chicken Sandwich

bacon, cheddar, corn salsa, onion strings

Lobster Roll...(available for supplemental charge +7.00)
traditional with mayo

all entrées served with french fries and cole slaw

Dessert

Three Bon Bons

bite size scoops of ice cream dipped in chocolate

35.00 per person

Recommended Wine Pairings

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 42/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	Borgoluce Superiore Brut, NV	35
Champagne	Taittinger "La Francaise" Brut, NV	52
	Veuve Clicquot Rosé, NV	75

White

Chardonnay	Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	42
	Hartford Court, <i>Russian River Valley</i>	49
	Jordan, <i>Russian River Valley</i>	52
	Cakebread, <i>Napa Valley</i>	59
	Rombauer Vineyards, <i>Carneros</i>	65
Sancerre	Domaine Fournier "Les Belles Vignes," <i>Loire Valley</i>	45
Sauvignon Blanc	Manawa, <i>Marlborough</i>	37
	Cloudy Bay, <i>Marlborough</i>	48
	Spottswoode, <i>Napa/Sonoma</i>	52
Pinot Grigio	Santa Margherita, <i>Valdadige</i>	42
Albarino	Bodegas La Cana, <i>Rias Baixas</i>	35
Vouvray	Domaine du Viking "Tendre," <i>Loire Valley</i>	35

Red

Pinot Noir	DeLoach "Block 1950," <i>Sonoma Coast</i>	39
	Elk Cove Vineyards, <i>Willamette Valley</i>	39
	Hamilton Russell Vineyards, <i>Hemel-en-Aarde</i>	49
	Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	55
Syrah	Beckmen "LSF Cuvee," <i>Santa Ynez Valley</i>	35
Malbec	Alcanza, <i>Mendoza</i>	39
Merlot	Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
	Stags' Leap Winery, <i>Napa Valley</i>	45
Meritage Blend	Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	48
Cabernet Sauvignon	Vina Cobos "Felino" by Paul Hobbs, <i>Mendoza</i>	37
	Sequoia Grove, <i>Napa Valley</i>	49
	Jordan, <i>Alexander Valley</i>	69
	Stag's Leap Wine Cellars "Artemis," <i>Napa Valley</i>	78

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