



ABOUT GROUP DINING AT LEGAL CROSSING (LX)

Legal Crossing is an urban neighborhood restaurant inspired by the vibrancy of Downtown Crossing, then and now. It's a cross between all of the Legal Sea Foods concepts, evolved into a new, singular experience.

Inspired by the urban setting of its neighborhood, LX is slick, dark and modern with glossy black brick paired with glowing amber glass. In warmer months, we open our patio along Avenue de Lafayette.

Celebrate a special occasion, or host a corporate event with us. Group Dining at LX offers great food and hospitality and easy planning.

GROUP DINING CAPACITIES

room	seated	reception
Semi-Private Lounge		25
Partial Buy-Out	75	80
Full Buy-Out	125	160

Group reservations for 20 ppl +

Legal Crossing | 558 Washington Street | Boston, MA 02211
Private Dining: 617-530-9470 | privatedining@legalseafoods.com

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 pieces per order

skewer of seared tuna* sashimi wasabi crema 125

bacon wrapped scallops smoked maple vinaigrette 125

miniature crab cakes mustard hollandaise 125

bang bang cauliflower kung pao 125

lacquered pork ribs pickled vegetables 125

thai chicken satay peanut sauce 125

scallop ceviche* citrus, herbs 150

crab and pepperoni pizza 150

grilled vegetable skewers rosemary balsamic 100

grilled oysters garlic butter, parmesan 125

lobster ragoon apple gastrique 125

STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

shellfish* platter

classic small 250 large 400

freshly shucked & chilled oysters, clams, shrimp cocktail

executive small 450 large 650

addition of lobster tails & crab legs

petite lobster rolls

homemade potato chips

small 350 large 500

seared tuna sashimi* platter

wakame, wasabi, pickled ginger

small 250 large 400

colossal shrimp cocktail

cocktail sauce, lemon

small 200 large 350

cheese board

seasonal fruit, assorted crackers

small 150 large 300

chicken wings

buffalo – salt & pepper – kung pao – honey bbq

small 100 large 220

grilled vegetable platter

asparagus, roasted peppers, eggplant,
and seasonal vegetables

small 100 large 150

sweet endings

assorted mini desserts

small 125 large 250

*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

LX-EMPLARY

SOUPS + SALADS

new england clam chowder

oyster crackers

LX caesar salad

baby kale, romaine, yogurt dressing, white anchovy

seasonal house salad

MAINS

baked cod

chef selected seasonal sides

hoisin glazed salmon

pad thai noodles, seared vegetables, crushed peanuts

pan seared gianonne farms chicken

chef selected seasonal sides

DESSERTS

“sin free” chocolate mousse

whipped cream, almond tuile (no sugar added)

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

70 per person

inclusive of soft drinks, iced tea, coffee, hot tea

LX-TRAORDINARY

STARTERS

new england clam chowder

oyster crackers

crab cake

asparagus, pancetta, mustard hollandaise

wedge salad

great hill blue cheese, smoked bacon, roasted tomato

MAINS

seared sea scallops

charred corn, bacon, caramelized shallots

simply LX lobster

chef selected seasonal sides

roasted cod

carrot purée, baby artichokes, tarragon oil

prime sirloin* “aged 49 days”

creamed kale, hand cut pommes frites

DESSERTS

“sin free” chocolate mousse

whipped cream, almond tuile (no sugar added)

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

80 per person

inclusive of soft drinks, iced tea, coffee, hot tea

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GROUP LUNCHES

LX-CELLENT

SOUP + SALAD

new england clam chowder

oyster crackers

LX caesar salad

baby kale, romaine, yogurt dressing, white anchovy

MAINS

crabmeat roll

New England crabmeat on a warm buttery roll,
housemade potato chips, cider mustard slaw

fish tacos

guacamole, pickled cabbage, chipotle mayo,
housemade potato chips, cider mustard slaw

wedge salad

great hill blue cheese, smoked bacon, roasted tomato

DESSERTS

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

“sin free” chocolate mousse

whipped cream, almond tuile (no sugar added)

40 per person

inclusive of soft drinks, iced tea, coffee, hot tea

LX-TRA SPECIAL

STARTERS

new england clam chowder

oyster crackers

LX caesar salad

baby kale, romaine, yogurt dressing, white anchovy

crab cake

asparagus, pancetta, mustard hollandaise

MAINS

lobster roll

traditional with mayo, housemade chips, cider mustard slaw

shrimp & garlic fresh pasta

white wine, tomato, mushrooms, asparagus

baked cod

buttered crumbs, chef's seasonal side dishes

DESSERTS

adult profiteroles I.D. required

eagle rare bourbon ice cream, vhalrhona chocolate sauce
must be 21 or older - contains alcohol

“sin free” chocolate mousse

whipped cream, almond tuile (no sugar added)

50 per person

inclusive of soft drinks, iced tea, coffee, hot tea

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BUY-OUT MENU

PASSED HORS D'OEUVRES

25 pieces per order

skewer of seared tuna* sashimi wasabi crema 125

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miniature crab cakes mustard hollandaise 125

bang bang cauliflower kung pao 125

lacquered pork ribs pickled vegetables 125

thai chicken satay peanut sauce 125

scallop ceviche* citrus, herbs 150

crab and pepperoni pizza 150

grilled vegetable skewers rosemary balsamic 100

grilled oysters garlic butter, parmesan 125

lobster rangoon apple gastrique 125

STATIONARY DISPLAYS

priced per person

raw bar**

cocktail sauce, champagne mignonette, horseradish, lemon

classic: oysters, clams, shrimp cocktail 24

executive: add crab and lobster tails 38

crispy duck buns

hoisin glaze, sriracha aioli 16

chicken wings

choose two: thai style, spicy kung pao,

sweet & spice, confit 14

lacquered pork ribs

pickled vegetables 18

swordfish & shrimp kabobs

pommes frites 16

pineapple kimchi fried rice

16

slider trio

certified angus beef*, salmon, tuna ,

housemade chips 16

new england clam chowder

oyster crackers 8

petite lobster rolls

traditional with mayo, housemade chips 20

LX pu pu platter*

lacquered pork ribs, salt & pepper shrimp, korean short ribs, lobster

rangoon 24

imported and domestic cheeses

seasonal fruits, assorted crackers 16

salad trio

seasonal, caesar, wedge 14

sweet endings

assorted mini desserts, seasonal fruits 15

*Station chef fee of \$150 will be added to the final bill.

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WINES

Our Corporate Sommelier is available to assist with wine selections.

SPARKLING WINE

Jeio Prosecco Brut, NV	39
JCB Brut Rosé Cremant de Bourgogne, NV	39
Taittinger "La Francaise" Champagne Brut, NV	55
Laurent Perrier Champagne Brut, 2006	95

WHITE WINE

chardonnay

Bartinney, Stellenbosch	42
FEL Chardonnay, Anderson Valley	55
Domaine Ferret Pouilly-Fuisse, Burgundy	55
Cakebread Cellars, Napa Valley	59
Far Niente, Napa Valley	85

sauvignon blanc

Manawa, Marlborough	37
Leeuwin Estate "Art Series," Margaret River	38
Roland Tissier Sancerre, Loire	49
Cloudy Bay, Marlborough	52

pinot grigio

Terlato, Friuli	39
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discovery white wines

Txomin Etxaniz Chakoli, Spain	35
Paumanok Chenin Blanc, North Fork	45

ROSÉ WINE

Le Roi des Pierres Sancerre Rosé, Loire	39
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RED WINE

pinot noir

DeLoach "Block 1950," Sonoma Coast	39
Elk Cove Vineyards, Willamette Valley	45
EnRoute "Les Pommiers," Russian River Valley	60
Louis Jadot Nuits-Saint-Georges, Burgundy	75

grenache/syrah/mourvedre blend

Beckmen Vineyards "LSF Cuvee," Santa Ynez	35
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malbec

Alcanza, Mendoza	39
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merlot

Stags' Leap Winery, Napa Valley	49
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cabernet sauvignon & meritage blends

Vina Cobos "Felino" by Paul Hobbs, Mendoza	39
Chappellet "The Mountain Cuvee," Napa Valley	48
Crossbarn by Paul Hobbs, Sonoma	59
Jordan, Alexander Valley	74
Stag's Leap Wine Cellars "Artemis," Napa Valley	78

discovery red wines

Ravines Cabernet Franc, Finger Lakes	31
Michele Chiarlo "Il Principe" Nebbiolo, Piemonte	39
Emiliana "Coyam" Red Blend, Colchagua	48
Santa Cruz de Artazu Garnacha, Navarra	59

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