



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

white clam pizzetta pancetta, arugula 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

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

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

corn-haricot vert succotash, warm serrano vinaigrette

simply LX lobster

chef selected seasonal sides

roasted cod

maitake mushrooms, sugar snap peas, miso demi

prime sirloin* “aged 49 days”

baby bok choy, 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 LUNCHESES

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

white wine, tomato, mushrooms, asparagus with fresh pasta

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
- 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
- white clam pizzetta** 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 16

hoisin glaze, sriracha aioli

chicken wings 14

choose two: thai style, spicy kung pao, sweet & spice, confit

lacquered pork ribs 18

pickled vegetables

swordfish & shrimp kabobs 16

pommes frites

pineapple kimchi fried rice 16

slider trio 16

certified angus beef*, salmon, tuna, housemade chips

new england clam chowder 8

oyster crackers

petite lobster rolls 20

traditional with mayo, housemade chips

LX pu pu platter 24

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

imported and domestic cheeses 16

seasonal fruits, assorted crackers

salad trio 14

seasonal, caesar, wedge

sweet endings 15

assorted mini desserts, seasonal fruits

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