

# LEGAL *Harborside*

## ABOUT PRIVATE DINING AT LEGAL HARBORSIDE

Legal Harborside is Legal Sea Foods' 20,000 square foot flagship property on the Boston Waterfront, comprising three floors and three different concepts under one (retractable) roof. You'll find a nod to our heritage on the first floor hull, with a casual menu of seafood favorites with a twist, an oyster bar and a market. The second floor dining room offers cuisine prepared with sensible creativity for celebratory eating and private dining events. And those that visit the third floor promenade deck will enjoy a four-season rooftop lounge with a retractable glass roof and walls for cocktails and bites. All aboard!

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 Harborside, you're guaranteed great food and wine, hospitality and easy planning.

## PRIVATE DINING CAPACITIES

ROOM	SEATED	RECEPTION
<b>Floor 2</b>		
Private Dining Room	60	75
Board Room	30	25
Deck Room (semi-private)	24	25
Bar & Lounge		50
Harbor Room (semi-private)	50	
Partial Buy-Out	100	175
Full Buy-Out	175	250
<b>Floor 3 – Roof (reception only)</b>		
<i>Fall/Winter Season</i>		
Interior Lounge		
Semi Private		75
Full Buy-Out		150
<i>Spring/Summer Season</i>		
West Deck		50
East Deck		75
Partial Buy-Out		125
Full Buy-Out		250

Legal Harborside | 270 Northern Avenue | Boston MA 02210

Private Dining: 617-530-9470 | [privatedining@legalseafoods.com](mailto:privatedining@legalseafoods.com) | [legalseafoods.com/privatedining](http://legalseafoods.com/privatedining)

# COCKTAIL RECEPTION

## passed hors d'oeuvres

25 pieces per order

50 piece minimum per item

**skewer of sesame crusted tuna\*** 150  
wasabi mayo

**bacon wrapped scallops** 150  
smoked maple vinaigrette

**lobster arancini** 150  
saffron aioli

**spinach & artichoke stuffed mushrooms** 125  
buttery crumb topping

**wild mushroom arancini** 150  
truffle aioli

**short rib spoons** 150  
herb crouton, bali bbq sauce

**pumpkin beignets** 125  
maple glaze, whipped brie

**spaghetti squash cakes** 125  
goat cheese, craisins, micro basil

**miniature crab cakes** 125  
mustard horseradish aioli

**peppered beef filet\*** 125  
horseradish, sourdough crouton

**thai chicken satay** 125  
peanut sauce

**lobster skewer** 150  
louis sauce

**moroccan spiced chicken skewers** 150  
cucumber yogurt sauce

**honey garlic tempura shrimp** 125  
micro cilantro

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## stationary displays

small serves 20    large serves 30

### 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** small 350 large 500  
homemade potato chips

**sushi display\*** small 250 large 400  
chef's selection of classic and specialty maki,  
wasabi, pickled ginger and soy sauce  
*vegetarian option available upon request*

**colossal shrimp cocktail** small 200 large 350  
cocktail sauce, lemon

**sliders\*** small 300 large 475

angus beef with cheese  
buffalo chicken, crumbled blue cheese dressing, buffalo sauce  
served with homemade potato chips

**korean beef steamed buns** small 300 large 475  
pickled ginger aioli, kimchi

**spreads with toasted pita & olives** small 150 large 300  
hummus & olive oil, roasted sweet pepper, spinach & artichoke

### display of imported & domestic cheeses

small 150 large 300  
seasonal fruit, assorted crackers

**sweet ending** small 125 large 250  
cupcakes, cookies, brownies

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

\*Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

\*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. 9.18

# BRUNCH RECEPTION

## classic breakfast

35 per person

included in all brunch receptions

local free-range scrambled eggs

applewood smoked bacon

apple-sage breakfast sausage

home fries with rosemary, caramelized onions

fresh squeezed orange, grapefruit & apple juice

coffee & imported teas

## add-ons

3-station minimum required

small serves 20 large serves 30

**assorted muffins & scones** small 250 large 400  
fruit preserves

**miniature quiches** small 250 large 400

select one:

mushroom/onion

ham/smoked cheddar

**display of imported & domestic cheeses, seasonal fruit**

small 150 large 300

assorted crackers

**colossal shrimp cocktail** small 200 large 350

cocktail sauce, lemon

**yogurt, granola, seasonal berries** small 250 large 400

**petite crab cakes** small 250 large 400

mustard horseradish aioli

**bananas foster french toast** small 250 large 400

caramel rum sauce

**ricotta pancakes** small 250 large 400

maple syrup

**cured smoked salmon\*** small 250 large 400

capers, tomato slices, red onion, toasted brioche, lemon

**baked cod** small 250 large 400

seasoned crumbs, tomato

## cocktails (optional)

choice of 2

**harborside bloody mary** 10

sobieksi vodka, world famous lsf bloody mary mix

**cranberry-lemon drop** 12

citrus vodka, botanicals, cranberry syrup, lemon

**bellini** 11.50

peach purée, sparkling wine

**mimosa** 11.50

orange juice, sparkling wine

**anjou pear sangria** 11

st. george spiced pear liqueur, pierre ferrand ambre cognac,

pear vodka, st. germain, moscato, lemon, soda

**mandarin sangria** 12

moscato, hanson organic mandarin vodka,  
captain morgan spiced rum, pierre ferrand 1840 cognac,  
bols triple sec, orange, lime, Italian soda

**top deck margarita** 12

libélula joven tequila, bols triple sec, lime, lemon

**cucumber collins** 11

cucumber vodka, muddled cucumber, lime,  
lemon-lime soda, grapefruit bitters

**spicy grapefruit margarita** 11

libélula joven & tanteo habenero tequilas,  
combiér pamplemousse rose, grapefruit, lime

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# GROUP LUNCHES

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## the starboard

select 2 options per course  
50 per person

### first course

new england clam chowder

grilled romaine, ciabatta croutons, shaved parmesan

fall panzanella salad, pancetta, butternut squash,  
baby arugula, frisée, rosemary red wine vinaigrette

### mains

crab cake sandwich, bibb lettuce, tomato, remoulade, coleslaw, hand-cut potato chips

baked cod, seasoned crumbs, tomato, pommes purée

chicken breast paillard, spinach salad, pancetta, goat cheese

lobster roll, light mayo, chives, lemon, hand-cut potato chips *available for supplemental charge +6*

*vegetarian option available upon request*

### desserts

boston cream pie

baked chocolate mousse, crème anglaise, chocolate sauce,  
rum soaked raisins

lemon sorbet, seasonal fruit

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## the port

select 2 options per course  
60 per person

### first course

new england clam chowder

baby iceberg wedge salad, blue cheese, bacon lardons,  
blistered cherry tomatoes, blue cheese dressing, balsamic glaze

lobster soup, oloroso sherry, puff pastry

mixed baby greens, blue cheese, candied pecans,  
pomegranates, green apple, maple cider dressing

butternut squash bisque, coconut, crème fraîche

### mains

lobster roll, light mayo, chives, lemon, hand-cut potato chips

grilled swordfish kabob, mediterranean salad, tzatziki

beef tenderloin sandwich\*, horseradish aioli, arugula, red onion jam, hand-cut potato chips

pan-seared salmon\*, couscous, seasonal vegetables

*vegetarian option available upon request*

### desserts

apple baklava, cinnamon crème anglaise, walnut brittle,  
vanilla ice cream

lemon sorbet, seasonal fruit

banana rum cheesecake, caramelized bananas

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# GROUP DINNERS

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## the anchor

select 2 options per course  
85 per person

### first course

new england clam chowder

mixed baby greens, blue cheese, candied pecans,  
pomegranates, green apple, maple cider dressing

creamy tomato soup, parmesan croutons

fall panzanella salad, pancetta, butternut squash,  
baby arugula, frisée, rosemary red wine vinaigrette

### mains

pan-seared salmon, roasted brussels sprouts, parsnip purée, bacon lardons

roasted cod, brandade cake, tomato nage, littleneck clams

pan-roasted chicken, parmesan polenta, asparagus, crispy prosciutto, balsamic glaze

braised short rib, demi-glaze, whipped potatoes, seasonal vegetables

*vegetarian option available upon request*

### desserts

vanilla bean crème brûlée, chocolate almond macarons,  
raspberries

banana rum cheesecake, caramelized bananas

baked chocolate mousse, crème anglaise, chocolate sauce,  
rum soaked raisins

lemon sorbet, seasonal fruit

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## the compass

select 2 options per course  
95 per person

### first course

lobster soup, oloroso sherry, puff pastry

baby iceberg wedge, blue cheese, bacon lardons, blistered  
cherry tomatoes, blue cheese dressing, balsamic glaze

butternut squash bisque, coconut, crème fraiche

fall panzanella salad, pancetta, butternut squash,  
baby arugula, frisée, rosemary red wine vinaigrette

### mains

pan-seared sea scallops, squash purée, roasted root vegetables, sage butter

roasted swordfish, saffron braised chick peas, swiss chard

pan-seared salmon, roasted brussels sprouts, parsnip purée, bacon lardons

8 oz. filet mignon\*, king crab béarnaise, whipped potatoes, seasonal vegetables

*vegetarian option available upon request*

### dessert

red wine poached pear, gianduja ice cream, hazelnut brittle

baked chocolate mousse, crème anglaise, chocolate sauce,  
rum soaked raisins

boston cream pie

lemon sorbet, seasonal fruit

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# GROUP DINNERS

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## the north star

select 2 options per course  
105 per person

### first course

lobster soup, oloroso sherry, puff pastry

new england clam chowder

creamy tomato soup, parmesan croutons

butternut squash bisque, coconut, crème fraiche

### second course

baby kale salad, local greens, candied walnuts, figs,  
roasted apples, goat cheese, maple cider vinaigrette

iceberg wedge salad, blue cheese, bacon lardons, blistered  
cherry tomatoes, blue cheese dressing, balsamic glaze

fall panzanella salad, pancetta, butternut squash,  
baby arugula, frisée, rosemary red wine vinaigrette

grilled romaine, ciabatta croutons, shaved parmesan

### mains

butter poached lobster, wild mushroom risotto, wildcress pesto, romanesco

seared tuna\*, coconut ginger bamboo rice, bunashimeji mushrooms, fried eggplant

roasted cod, brandade cake, tomato nage, littleneck clams

8 oz. filet mignon & lobster tail\*, béarnaise sauce, whipped potatoes, seasonal vegetable

*vegetarian option available upon request*

### desserts

vanilla bean crème brûlée, chocolate almond macarons,  
raspberries

apple baklava, cinnamon crème anglaise, walnut brittle,  
vanilla ice cream

banana rum cheesecake, caramelized bananas

lemon sorbet, seasonal fruit

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## the lobster bake

100 per person

### first course

jonah crab cake, horseradish mustard aioli, watercress salad

### second course

new england clam chowder

### main

1.5-1.75 lb. steamed lobster, steamers, mussels, chorizo, corn, marble potatoes

### dessert

boston cream pie

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# BUY-OUT MENU

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wasabi mayo

**bacon wrapped scallops** 150  
smoked maple vinaigrette

**lobster arancini** 150  
saffron aioli

**spinach & artichoke stuffed mushrooms** 125  
buttery crumb topping

**wild mushroom arancini** 150  
truffle aioli

**short rib spoons** 150  
herb crouton, bali bbq sauce

**pumpkin beignets** 125  
maple glaze, whipped brie

**spaghetti squash cakes** 125  
goat cheese, craisins, micro basil

**miniature crab cakes** 125  
mustard horseradish aioli

**peppered beef filet\*** 125  
horseradish, sourdough crouton

**thai chicken satay** 125  
peanut sauce

**lobster skewer** 150  
louis sauce

**honey garlic tempura shrimp** 125  
micro cilantro

**moroccan spiced chicken skewers** 150  
cucumber yogurt sauce

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## stationary displays

priced per person

### legal sea foods raw bar\*\*

**classic** 24

freshly shucked & chilled oysters, clams, shrimp cocktail

**executive** 38

addition of lobster tails & crab legs

**new england clam chowder** 8

award winning clam chowder, oyster crackers

**sushi display\*** 24

chef's selection of classic and specialty maki,  
wasabi, pickled ginger and soy sauce  
*vegetarian option available upon request*

**tenderloin of beef\*** 28

roasted tenderloin, horseradish mustard, french onion spread,  
chimichurri

**mashed potato martini bar\*** 24

vermont sweet cream butter, crème fraiche, chives, bacon,  
cheese, broccoli

**warm lobster**, scallion butter 8

**crabmeat** 5

**lobster risotto** 18

spring peas, shaved parmesan  
*vegetarian risotto option available*

### taco bar\*

pico de gallo, avocado crema, corn salsa, cilantro, queso fresco,  
sour cream, chipotle aioli, hard shelled tortillas, soft corn tortillas

**blackened fish, grilled shrimp & marinated chicken** 18

**poached lobster, lump crab & short rib** 24

**petite lobster rolls** 20

homemade potato chips

**korean beef steamed buns** 19

pickled ginger aioli, kimchi

**pumpkin ravioli** 14

brown butter, fried sage

**sliders\*** 16

angus beef with cheese

buffalo chicken, crumbled blue cheese dressing, buffalo sauce  
served with homemade potato chips

**salad trio** 14

baby kale, classic caesar, fall panzanella

**sweet ending** 16

miniature desserts, cupcakes, chocolate dipped strawberries

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

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