

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
Floor 2		
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
Floor 3 – Roof (reception only)		
<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 | legalseafoods.com/privatedining

COCKTAIL RECEPTION

passed hors d'oeuvres

25 pieces per order

50 piece minimum per item

skewer of sesame crusted tuna* 125
wasabi mayo

bacon wrapped scallop 125
smoked maple vinaigrette

lobster arancini 150
saffron aioli

crispy shrimp & grits 125
red eye aioli

wild mushroom arancini 150
truffle aioli

caprese skewers 125
bocconcini mozzarella, cherry tomato, basil,
balsamic reduction

papas bravas 125
chives, lemon garlic aioli

shrimp toast 125
spicy aioli, scallions, micro cilantro

calabrian pepper marinated shrimp 125

miniature crab cakes 125
mustard horseradish aioli

peppered beef filet* 125
horseradish, sourdough crouton

thai chicken satay 125
peanut sauce

lobster louis 150

tuna* poke 150
fried jicama chip, scallions

stationary displays

small serves 15-20 ppl

large serves 25-30 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 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
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, kalamata & fig

display of imported & domestic cheeses
small 150 large 300
seasonal fruit, assorted crackers

salad trio small 150 large 300
seasonal salad, classic caesar, kale salad

sweet ending small 125 large 250
cupcakes, cookies, brownies

Menu subject to gratuity, 3% administrative fee, plus 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.

BRUNCH RECEPTION

classic breakfast 35

included in all brunch receptions

Local Free-Range Scrambled Eggs

Applewood Smoked Bacon

Apple-Sage Breakfast Sausage

Toasted Brioche

Homefries with Rosemary, Caramelized Onions

Fresh Squeezed Orange, Grapefruit & Apple Juice

Coffee & Imported Teas

add-ons

3-station minimum required

small serves 20 ppl large serves 30 ppl

Assorted Muffins & Scones fruit preserves small 250 large 400

Individual Quiche Popovers (select one) small 250 large 400
mushroom/onion smoked salmon/dill ham/smoked cheddar

Display Of Imported & Domestic Cheeses And Seasonal Fruit assorted crackers small 150 large 300

Colossal Shrimp Cocktail cocktail sauce, lemon small 200 large 350

Petite Maine Jonah Crab Cakes mustard horseradish aioli small 250 large 400

Bananas Foster French Toast caramel rum sauce small 250 large 400

Ricotta Pancakes maple syrup small 250 large 400

Hendrick's Gin-Cured Smoked Salmon capers, tomato slices, red onion, lemon small 250 large 400

Yogurt, Granola, Seasonal Berries small 250 large 400

Baked Cod seasoned crumbs, tomato small 250 large 400

cocktails (optional)

choice of 2

Bloody Mary 9

sobieksi vodka, world famous LSF bloody mary mix

Maple Walnut Manhattan 12

knob creek bourbon, pierre ferrand amber cognac, russo nocino
walnut liqueur, maple syrup, angostura bitters

Bellini 11

crème de pêche, peach purée, sparkling wine

Mimosa 11

orange juice, sparkling wine

Legal Sangria 11

spanish red wine, peach liqueur, raspberry & citrus rums,
lemon-lime soda

White Sangria 11

skyy citrus vodka, st. germain, sauvignon blanc,
lemonade, lemon-lime soda

Top Deck Margarita 13

LSF barrel-selected Corazon tequila, bols triple sec, lemon

Mexican Coffee 9

patrón xo café, cinnamon, coffee, whipped cream

Espresso Martini 13

stoli vanil, bailey's irish cream, luxardo espresso

Iced-Irish Coffee 11

teeling small batch irish whiskey, cold-brew mexican organic fair
trade coffee, demerara sugar, cream

Menu subject to gratuity, 3% administrative fee, plus 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 LUNCHES

the starboard

select 2 options per course
50 per person

first course

new england clam chowder

tomato panzanella, heirloom tomato, buffalo mozzarella,
micro basil, toasted brioche

caesar salad, romaine hearts, croutons, shaved pecorino,
creamy dressing

mains

fish & chips, homemade tartar, cole slaw

baked cod, seasoned crumbs, tomato, pommes purée

chicken breast paillard, spinach salad, pancetta, goat cheese

lobster roll, light mayo, chives, lemon *available for supplemental charge +6*

vegetarian option available upon request

desserts

boston cream pie

lemon sorbet, seasonal fruit

strawberry shortcake, sweet basil chantilly

the port

select 2 options per course
60 per person

first course

new england clam chowder

lobster soup, oloroso sherry, puff pastry

chilled corn bisque, grilled corn, scallions, fresno chili,
micro cilantro

caesar salad, romaine hearts, croutons, shaved pecorino,
creamy dressing

tuscan garden salad, bibb lettuce, romaine hearts, raddichio,
tomato and radish, herb vinaigrette

mains

lobster roll, light mayo, chives, lemon

grilled swordfish kabob, mediterranean salad, tzatziki

beef tenderloin* sandwich, horseradish aioli, arugula, red onion jam

tuna niçoise*, haricot vert, marble potatoes, kalamata olives, heirloom tomatoes

vegetarian option available upon request

desserts

citrus almond torte, mixed berries, sweetened whipped cream

lemon sorbet, seasonal fruit

chocolate espresso cheesecake, crème anglaise,
chocolate sauce, chocolate-covered espresso beans

the captain

select 2 options per course (soups, salads, mains & desserts) from 'the port' & 'the starboard' menus
65 per person • custom 4-course lunch

Menu subject to gratuity, 3% administrative fee, plus 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

the anchor

select 2 options per course
85 per person

first course

new england clam chowder

chilled corn bisque, grilled corn, scallions, fresno chili,
micro cilantro

tomato panzanella, heirloom tomato, buffalo mozzarella,
micro basil, toasted brioche

grilled romaine, ciabatta croutons, shaved parmesan

mains

farro island salmon, spiced eggplant purée, saffron cous cous, tzatziki

north atlantic cod, provencal style, gremolata

misty knoll farms chicken, fregola risotto, asparagus, lemon herb sauce

creekstone farms filet mignon*, sauce béarnaise, whipped potatoes, seasonal vegetables

vegetarian option available upon request

desserts

citrus almond torte, mixed berries, sweetened whipped cream

strawberry shortcake, sweet basil chantilly

chocolate espresso cheesecake, crème anglaise,
chocolate sauce, chocolate-covered espresso beans

lemon sorbet, seasonal fruit

the compass

select 2 options per course
95 per person

first course

lobster soup, oloroso sherry, puff pastry

potato and leek soup, crispy leeks, micro celery

beet salad, beet emulsion, roasted heirloom beets,
mixed field greens, white balsamic

tuscan garden salad, romaine hearts, bibb lettuce, raddichio,
tomato, radish, herb vinaigrette

mains

north atlantic sea scallops, summer vegetable ratatouille, tomato-curry vinaigrette, fresh herbs

grilled swordfish, romesco, salt roasted fingerling potato, charred broccolini

farro island salmon, spiced eggplant purée, saffron cous cous, tzatziki

creekstone farms filet mignon*, king crab béarnaise, whipped potatoes, seasonal vegetables

vegetarian option available upon request

dessert

key lime pie, raspberry coulis, macadamia nut brittle

warm seasonal crisp, vanilla ice cream

boston cream pie

lemon sorbet, seasonal fruit

Menu subject to gratuity, 3% administrative fee, plus 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

the north star

select 2 options per course
105 per person

first course

lobster soup, oloroso sherry, puff pastry
new england clam chowder

chilled corn bisque, grilled corn, scallions, fresno chili,
micro cilantro

second course

tuscan garden salad, romaine hearts, bibb lettuce, raddichio,
tomato, radish, herb vinaigrette

tomato panzanella, heirloom tomato, buffalo mozzarella,
micro basil, toasted brioche

beet salad, beet emulsion, roasted heirloom beets,
mixed field greens, white balsamic

mains

butter poached lobster, pommes purée, summer succotash, truffle vinaigrette, watercress salad

seared tuna*, fennel-crusted, white beans, heirloom tomato, crispy prosciutto, shaved fennel, basil oil

north atlantic cod, provencal style, gremolata

creekstone farms filet mignon* & lobster tail, sauce béarnaise, puréed potatoes, asparagus

vegetarian option available upon request

desserts

key lime pie, raspberry coulis, macadamia nut brittle

boston cream pie

chocolate espresso cheesecake, crème anglaise,
chocolate sauce, chocolate-covered espresso beans

lemon sorbet, seasonal fruit

warm seasonal crisp, vanilla ice cream

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, chouriço, corn, marble potatoes

dessert

boston cream pie

Menu subject to gratuity, 3% administrative fee, plus 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.

BUY-OUT MENU

passed hors d'oeuvres

25 pieces per order - 50 piece minimum per item

skewer of sesame crusted tuna* 125
wasabi mayo

bacon wrapped scallop 125
smoked maple vinaigrette

lobster arancini 150
saffron aioli

crispy shrimp & grits 125
red eye aioli

wild mushroom arancini 150
truffle aioli

caprese skewers 125
bocconcini mozzarella, cherry tomato, basil,
balsamic reduction

papas bravas 125
chives, lemon garlic aioli

shrimp toast 125
spicy aioli, scallions, micro cilantro

calabrian pepper marinated shrimp 125

thai chicken satay 125
peanut sauce

lobster louis 150

tuna* poke 150
fried jicama chip, scallions

miniature crab cakes 125
mustard horseradish aioli

peppered beef filet* 125
horseradish, sourdough crouton

tuna* tartare 150
spicy sesame soy aioli, tobiko, sesame crisp

grilled cheese 125
brie, apple & fig

lobster BLT 150
aged cheddar & bacon jam

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

poke* station 38
tuna, salmon, or shrimp poke, accoutrements

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,
chimmi churri

mashed potato martini bar 24
vermont sweet cream butter, crème fraiche, chives,
bacon, cheese, broccoli

petite lobster rolls 20
homemade potato chips

korean beef steamed buns 19
pickled ginger aioli, kimchi

mushroom ravioli 14
foraged mushrooms, fine herbs

lobster risotto 18
spring peas, shaved parmesan
vegetarian option available

sliders* 16
angus beef with cheese
homemade potato chips

salad trio 14
seasonal salad, classic caesar, kale salad

sweet ending 14
cupcakes, cookies, brownies

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

Menu subject to gratuity, 3% administrative fee, plus 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