

# 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\*** 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

**pumpkin beignets** 125  
maple glaze, brie

**mushroom tart** 125  
duxelles, mascarpone

**pumpkin & shrimp bruschetta** 125  
pumpkin spread, goat cheese, candied pumpkin seeds

**mini sweet potato & chicken kabob** 125  
sweet onion, honey cider glaze

**miniature crab cakes** 125  
mustard horseradish aioli

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

**thai chicken satay** 125  
peanut sauce

**lobster louis** 150

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

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## 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  
turkey sliders - cranberry relish, cornbread stuffing, chipotle mayo  
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** 14  
seasonal salad, classic caesar, kale salad

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

\*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

# 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

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# GROUP LUNCHES

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## the starboard

select 2 options per course  
50 per person

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### first course

new england clam chowder

kale salad, frisée, roasted pears, candied pecans, pomegranates,  
goat cheese, maple balsamic dressing

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

warm maple bread pudding, vanilla ice cream

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## the port

select 2 options per course  
60 per person

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### first course

new england clam chowder

lobster soup, oloroso sherry, puff pastry

squash bisque, spiced crème fraîche, candied pumpkin seeds

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

mixed field greens, roasted delicata squash,  
candied pumpkin seeds, cranberry ginger 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

warm apple turnovers, cinnamon chantilly, crème anglaise  
caramel sauce

lemon sorbet, seasonal fruit

drunken chocolate cake, chocolate sauce, crème anglaise,  
crunchy cocoa nibs

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## the captain

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

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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

kale salad, frisée, roasted pears, candied pecans, pomegranates,  
goat cheese, maple balsamic dressing

squash bisque, spiced crème fraiche, candied pumpkin seeds

grilled romaine, ciabatta croutons, shaved parmesan

### mains

farro island salmon, green bean almondine, sweet potato purée, celeriac and apple slaw

north atlantic cod, corn purée, root vegetable hash, fried parsnips, apples, micro celery

misty knoll farms chicken, confit butterball potatoes, haricot vert, roasted apples, cider demi-glace

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

*vegetarian option available upon request*

### desserts

boston cream pie

milk chocolate cheesecake, cocoa nib crunch, chantilly cream

warm maple bread pudding, vanilla ice cream

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

kale salad, frisée, roasted pears, candied pecans, pomegranates,  
goat cheese, maple balsamic dressing

squash bisque, spiced crème fraiche, candied pumpkin seeds

mixed field greens, roasted delicata squash,  
candied pumpkin seeds, cranberry ginger vinaigrette

### mains

north atlantic sea scallops, sweet potato succotash, celery root purée, brown butter sauce, toasted hazelnut, pomegranate

grilled swordfish, chestnut and butternut squash risotto, parsley pistou, cranberry orange chutney

farro island salmon, green bean almondine, sweet potato purée, celeriac and apple slaw

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

*vegetarian option available upon request*

### dessert

poached pear, walnut cream

drunken chocolate cake, chocolate sauce, crème anglaise,  
crunchy cocoa nibs

warm apple turnovers, cinnamon chantilly, crème anglaise  
caramel sauce

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

roasted cauliflower soup, fried leeks, truffle oil, garlic

new england clam chowder

### second course

kale salad, frisée, roasted pears, candied pecans, pomegranates,  
goat cheese, maple balsamic dressing

grilled romaine, ciabatta croutons, shaved parmesan

mixed field greens, roasted delicata squash,  
candied pumpkin seeds, cranberry ginger vinaigrette

### mains

lobster thermidor, haricot vert, herbs, roasted fingerling potatoes

seared tuna\*, shiitake mushrooms, baby bok choy, chinese long beans, 5 spice broth

north atlantic cod, corn purée, root vegetable hash, fried parsnips, apples, micro celery

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

*vegetarian option available upon request*

### desserts

warm apple turnovers, cinnamon chantilly, crème anglaise  
caramel sauce

boston cream pie

milk chocolate cheesecake, cocoa nib crunch, chantilly cream

poached pear, walnut cream

warm maple bread pudding, vanilla ice cream

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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, chouriço, corn, marble potatoes

### dessert

boston cream pie

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# 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

**miniature crab cakes** 125  
mustard horseradish aioli

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

**southern style crab salad** 125  
fried green tomato, bacon aioli, sweet pepper relish

**stuffed mushroom** 125  
duxelle, parm, buttery crumbs

**thai chicken satay** 125  
peanut sauce

**lobster louis** 150

**heirloom tomato & berry toast** 125  
whipped burrata, grilled sourdough

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

**grilled cheese**  
brie, apple & fig 125  
lobster BLT with aged cheddar & bacon jam 150

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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*

**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  
*vegetarian option available*

**salad trio** 14  
seasonal salad, classic caesar, kale salad

**sweet ending** 14  
assorted petit fours, cupcakes, chocolate dipped strawberries

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

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## FLOOR 2 WINE LIST

### SPARKLING

Champagne	Taittinger, “La Francaise” Brut, NV	75
Champagne	Veuve Clicquot Rosé, NV	85
Champagne	Laurent-Perrier, Vintage	95
Champagne	Dom Perignon, Vintage	225

### WHITE

Chardonnay	Sonoma-Cutrer “Russian River Ranches” (Sonoma Coast)	49
Chardonnay	Brewer-Clifton (Sta. Rita Hills)	59
Chardonnay	Ramey Cellars (Russian River Valley)	62
Chardonnay	Cakebread Cellars (Napa Valley)	68
Chardonnay	Stony Hill Vineyard (Napa Valley)	85
Sauvignon Blanc	Cakebread Cellars (Napa Valley )	52
Sauvignon Blanc	Cloudy Bay (Marlborough)	59
Sancerre	Henry Natter (Loire Valley)	55
Sancerre	Domaine Vacheron “Les Romains” (Loire Valley)	75
Pinot Grigio	Santa Margherita (Valdadige)	49
Riesling	Zind-Humbrecht “Terroir d’Alsace” (Alsace)	45
Riesling	Trimbach “Cuvee M” (Alsace)	65
Chenin Blanc	Domaine du Viking “Tendre” (Loire Valley)	45

### DRY ROSÉ

Sancerre Rosé	Le Roi des Pierres (Loire Valley)	45
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### RED

Pinot Noir	DeLoach “Block 1950” (Sonoma Coast)	45
Pinot Noir	Elk Cove Vineyards (Willamette Valley)	50
Pinot Noir	Hamilton Russell Vineyards (Hemel-en-Aarde)	55
Pinot Noir	EnRoute “Les Pommiers” (Russian River Valley)	65
Pinot Noir	Dutton-Goldfield “Angel Camp Vineyard” (Anderson Valley)	85
Syrah	Beckmen Vineyards “LSF Cuvee” (Santa Ynez Valley)	45
Malbec	Mendel “Lunta” (Mendoza)	45
Merlot	Stags’ Leap Winery (Napa Valley)	55
Cabernet Sauvignon	Buehler (Napa Valley)	55
Cabernet Sauvignon	Crossbarn by Paul Hobbs (Napa Valley)	65
Cabernet Sauvignon	Jordan (Alexander Valley)	85
Cabernet Sauvignon	Chappellet “Signature” (Napa Valley)	95
Cabernet Sauvignon	Joseph Phelps (Napa Valley)	110
Meritage Blend	Overture by Opus One (Napa Valley)	150

## FLOOR 3 WINE LIST

### SPARKLING

Prosecco	Adriano Adami “Dei Casel,” NV	11.50
Champagne	Veuve Clicquot Rosé, NV	17.50
Champagne	Laurent-Perrier, Vintage	18.50

### WHITE

Chardonnay	Sonoma-Cutrer “Russian River Ranches” (Sonoma Coast)	12.75
Chardonnay	Ramey Cellars (Russian River Valley)	14.50
Chardonnay	Cakebread Cellars (Napa Valley)	16.50
Sauvignon Blanc	Cakebread Cellars (Napa Valley)	12.50
Sauvignon Blanc	Cloudy Bay (Marlborough)	13.50
Sancerre	Henry Natter (Loire Valley)	14.00
Pinot Grigio	Santa Margherita (Valdadige)	13.50
Riesling	Zind-Humbrecht “Terroir d’Alsace” (Alsace)	11.50
Chenin Blanc	Domaine du Viking “Tendre” (Loire Valley)	10.50

### ROSÉ

Dry Rosé	Txomin Etxaniz Chakoli (Spain)	11.50
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### RED

Pinot Noir	DeLoach “Block 1950” (Sonoma Coast)	11.50
Pinot Noir	EnRoute “Les Pommiers” (Russian River Valley)	15.50
Syrah	Beckmen Vineyards “LSF Cuvee” (Santa Ynez Valley)	11.00
Malbec	Mendel “Lunta” (Mendoza)	11.00
Cabernet Sauvignon	Buehler (Napa Valley)	13.50
Cabernet Sauvignon	Jordan (Alexander Valley)	18.50

## FLOOR 2 BEER LIST

Julius Echter Hefe-Weiss (16.9oz)	7.95
Delirium Tremens (11.2oz)	10.50
Lagunitas Pilsner	5.95
Stone IPA	5.95
Dogfish Head 90 min IPA	8.95
Boulevard Tank 7 Saison	7.95
Allagash Black	7.95
Sam Adams Boston Lager	5.95
Founders All Day Session IPA	6.25
Heineken	5.95
Corona	5.95
Budweiser	5.50
Yuengling	5.50
Amstel Light	5.95
Bud Light	5.50
Coors Light	5.50
Angry Orchard Crisp Apple Ale	5.95
New Planet Pale Ale	5.95
St. Pauli Girl	5.25