

# 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 scallops** 125  
smoked maple vinaigrette

**lobster arancini** 150  
saffron aioli

**crab stuffed mushrooms** 125  
buttery crumb topping

**wild mushroom arancini** 150  
truffle aioli

**honey garlic glazed meatballs** 125  
granny smith apple

**cheese croquettes** 125  
chipotle aioli

**pumpkin spice beignets** 125  
whipped brie, smoked maple syrup

**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

**goat cheese crostini** 150  
fig jam, prosciutto, balsamic reduction

**brie cheese crostini** 125  
cranberry compote

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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  
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** 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, 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. 2.18

# BRUNCH RECEPTION

## classic breakfast 35

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** fruit preserves small 250 large 400

**Miniature Quiches** (select one) small 250 large 400  
mushroom/onion smoked salmon/dill\* ham/smoked cheddar

**Display Of Imported & Domestic Cheeses, 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

**Cured Smoked Salmon\*** capers, tomato slices, red onion, toasted brioche, 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 Old Fashioned 11

LSF barrel-selected eagle rare 10 year bourbon,  
pierre ferrand amber cognac, russo nocino walnut liqueur,  
maple syrup, angostura bitters

### Bellini 11

peach purée, sparkling wine

### Mimosa 11

orange juice, sparkling wine

### Pear Sangria 11

st. george spiced pear liqueur, pierre ferrand amber cognac,  
pear vodka, st. germain, moscato, lemon, soda

### Winter Citrus Sangria 11

combiér pamplemousse, st. germain, sauvignon blanc,  
botanicals, grapefruit soda, cinnamon

### Top Deck Margarita 11

corazon anejo tequila, bols triple sec, lemon

### Cranberry Gin & Tonic 11

LSF-curated st. george gin, leopold brothers cranberry liqueur,  
cranberry syrup, lime, tonic

### Brandy Alexander 11

pierre ferrand amber cognac,  
marie brizard dark crème de cacao, cream, nutmeg

### Irish Coffee 10

teeling small batch irish whiskey, demerara, coffee, cream

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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

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

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

## mains

crab cake sandwich, bibb lettuce, tomato, remoulade, cole slaw, 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

lemon sorbet, seasonal fruit

mocha mousse cake, chocolate sauce, crème anglaise

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**the port** select 2 options per course  
60 per person

## first course

new england clam chowder

lobster soup, oloroso sherry, puff pastry

creamy tomato soup, garlic parmesan croutons, basil oil

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

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

## 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

salmon, couscous, seasonal vegetables

*vegetarian option available upon request*

## desserts

apple goat cheese galette, wildflower honey chantilly

lemon sorbet, seasonal fruit

cranberry swirl cheesecake, cran-raspberry compote

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**the captain** select 2 options per course (soups, salads, mains & desserts) from 'the starboard' & 'the port' 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

curried butternut squash soup, pomegranates,  
spiced coconut milk, toasted pumpkin seeds

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

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

### mains

salmon, root vegetable hash, maple glaze, whole grain mustard beurre blanc

north atlantic cod, braised mustard greens, celery root purée, bacon lardons, pickled turnips

belle & evans farms chicken, roasted carrots, apple sage purée, confit fingerling potatoes, cider demi-glace

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

*vegetarian option available upon request*

### desserts

apple goat cheese galette, wildflower honey chantilly

mocha mousse cake, chocolate sauce, crème anglaise

cranberry swirl cheesecake, cran-raspberry compote

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

creamy tomato soup, garlic parmesan croutons, basil oil

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

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

### mains

north atlantic sea scallops, garlic spinach, eggplant purée, caramelized cipollini onions

grilled swordfish, toasted farro, rosemary carrot emulsion, green beans, shaved carrot salad

salmon, root vegetable hash, maple glaze, whole grain mustard beurre blanc

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

*vegetarian option available upon request*

### dessert

maple crème brûlée, pecan macaron

chocolate bread pudding, caramelized bananas

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

curried butternut squash soup, pomegranates,  
spiced coconut milk, toasted pumpkin seeds

### second course

mixed greens, blue cheese, candied pecans,  
pomegranates, green apple, maple cider dressing  
grilled romaine, ciabatta croutons, shaved parmesan

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

### mains

butter poached lobster, saffron risotto, shaved black truffle  
seared tuna\*, mashed japanese purple yams, baby bok choy, daikon radish, hoisin, fried taro root  
north atlantic cod, braised mustard greens, celery root purée, bacon lardons, pickled turnips  
8 oz. filet mignon & lobster tail\*, béarnaise sauce, puréed potatoes, seasonal vegetable  
*vegetarian option available upon request*

### desserts

warm apple crisp, cinnamon chantilly  
cranberry swirl cheesecake, cran-raspberry compote  
chocolate bread pudding, caramelized bananas

boston cream pie  
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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50 piece minimum per item

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wasabi mayo

**bacon wrapped scallops** 125  
smoked maple vinaigrette

**lobster arancini** 150  
saffron aioli

**crab stuffed mushrooms** 125  
buttery crabmeat stuffing

**wild mushroom arancini** 150  
truffle aioli

**honey garlic glazed meatballs** 125  
granny smith apple

**cheese croquettes** 125  
chipotle aioli

**pumpkin spice beignets** 125  
whipped brie, smoked maple syrup

**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

**goat cheese crostini** 150  
fig jam, prosciutto, balsamic reduction

**brie cheese crostini** 125  
cranberry compote

**grilled cheese** 125  
brie, apple & fig

**lobster BLT** 150  
aged cheddar & bacon jam

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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

### petite lobster rolls 20

homemade potato chips

### korean beef steamed buns 19

pickled ginger aioli, kimchi

### pumpkin ravioli 14

fried sage, parmesan cheese

### lobster risotto 18

spring peas, shaved parmesan  
*vegetarian option available*

### sliders\* 16

angus beef with cheese

turkey sliders - cranberry relish, cornbread stuffing, chipotle mayo  
homemade potato chips

### salad trio 14

seasonal salad, classic caesar, kale salad

### 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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