

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		75
Semi Private		150
Full Buy-Out		
<i>Spring/Summer Season</i>		
West Deck		50
East Deck		75
Partial Buy-Out		125
Full Buy-Out		250

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

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, tax, 4% administrative fee

*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 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 1st 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

inclusive of soft drinks, iced tea, coffee, tea

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GROUP LUNCHES

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

inclusive of soft drinks, iced tea, coffee, tea

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 bisque, oloroso sherry, puff pastry

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

butternut squash bisque, coconut, crème fraiche

mains

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

grilled swordfish kabob, mediterranean salad, tzatziki

beef tenderloin sandwich*, horseradish aioli, 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

inclusive of soft drinks, iced tea, coffee, tea

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GROUP DINNERS

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-glace, 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

inclusive of soft drinks, iced tea, coffee, tea

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 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

desserts

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

inclusive of soft drinks, iced tea, coffee, tea

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GROUP DINNERS

the north star

select 2 options per course
105 per person

first course

lobster soup, oloroso sherry, puff pastry
creamy tomato soup, parmesan croutons

new england clam chowder
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, coconut, 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
banana rum cheesecake, caramelized bananas

apple baklava, cinnamon crème anglaise, walnut brittle,
vanilla ice cream
lemon sorbet, seasonal fruit

inclusive of soft drinks, iced tea, coffee, tea

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, mashed potatoes

dessert

boston cream pie

inclusive of soft drinks, iced tea, coffee, tea

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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* 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

honey garlic tempura shrimp 125
micro cilantro

moroccan spiced chicken skewers 150
cucumber yogurt sauce

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*
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

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