

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	30
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

serrano ham, manchego croquette 125
smoked paprika aioli

wild mushroom arancini 150
truffle aioli

miniature crab cakes 125
mustard horseradish aioli

peppered beef filet* 125
horseradish, sourdough crouton

pumpkin fritter 125
spiced crème fraîche

stuffed mushroom 125
duxelle, parm, buttery crumbs

thai chicken satay 125
peanut sauce

lobster louis 150

spinach turnover 125
golden raisins, pine nuts

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

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, cranberry relish, corn bread stuffing
homemade potato chips

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

spreads with grilled 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

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

Green Bloody Mary 10

vodka, LSF secret recipe green juice, citrus

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 Shelf Margarita 13

patrón reposado tequila, cointreau, lime cordial, lemon juice

Mexican Coffee 9

patrón xo café, cinnamon, coffee, whipped cream

Espresso Martini 13

stoli vanil, bailey's irish cream, luxardo espresso

Coffee Old Fashioned 10

rum, bourbon, ristretto, bitters

Menu subject to gratuity, 3% administrative fee, 7% tax

GROUP LUNCHES

the starboard

select 2 options per course
50 per person

first course

new england clam chowder
seasonal salad, local greens

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, tarragon, chives, lemon *available for supplemental charge +6*

vegetarian option available upon request

desserts

boston cream pie
housemade sorbet

warm apple galette, cinnamon chantilli cream,
cranberry coulis

the port

select 2 options per course
60 per person

first course

new england clam chowder

lobster soup, oloroso sherry, puff pastry

pumpkin soup, spiced crème fraîche, candied pumpkin seeds,
pomegranate molasses

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

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

mains

lobster roll, light mayo, tarragon, 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

salted caramel crème brûlée
housemade sorbet

german chocolate cake

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

the anchor

select 2 options per course
85 per person

first course

new england clam chowder

seasonal salad, local greens

pumpkin soup, spiced crème fraiche, candied pumpkin seeds, pomegranate molasses

grilled romaine, ciabatta croutons, shaved parmesan

mains

british columbia king salmon, celery root purée, braised red cabbage, brown butter, caraway and mustard beurre blanc

north atlantic cod, sautéed winter greens, apple, parsnip purée

misty knoll farms chicken, white polenta, foraged mushrooms, cipollini onions, celery leaves

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

vegetarian option available upon request

desserts

boston cream pie

german chocolate cake

carrot cake, spiced pineapple, pear mousse

housemade sorbet

the compass

select 2 options per course
95 per person

first course

lobster soup, oloroso sherry, puff pastry

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

pumpkin soup, spiced crème fraiche, candied pumpkin seeds, pomegranate molasses

seasonal salad, local greens

mains

north atlantic sea scallops, farro risotto, carrot emulsion, raisins, candied citrus

grilled swordfish, heirloom cauliflower, baby shrimp, parsley pistou

british columbia king salmon, celery root purée, braised red cabbage, brown butter, caraway and mustard beurre blanc

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

vegetarian option available upon request

dessert

warm apple galette, cinnamon chantilli cream, cranberry coulis

chocolate bundt cake, white chocolate anglaise, cocoa nibs

carrot cake, spiced pineapple, pear mousse

housemade sorbet

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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
new england clam chowder

pumpkin soup, spiced crème fraiche, candied pumpkin seeds,
pomegranate molasses

second course

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

grilled romaine, ciabatta croutons, shaved parmesan

seasonal salad, local greens

mains

butter poached lobster, duo of cauliflower, roasted garlic, watercress

seared tuna*, blistered cherry tomatoes, basil pesto, olives, capers, salt roasted fingerlings

north atlantic cod, sautéed winter greens, apple, parsnip purée

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

vegetarian option available upon request

desserts

salted caramel crème brûlée

warm apple galette, cinnamon chantilli cream, cranberry coulis

carrot cake, spiced pineapple, pear mousse

chocolate bundt cake, white chocolate anglaise, cocoa nibs

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* wasabi mayo 125
bacon wrapped scallop smoked maple vinaigrette 125
lobster arancini saffron aioli 150
serrano ham, manchego croquette smoked paprika aioli 125
wild mushroom arancini truffle aioli 150
miniature crab cakes mustard horseradish aioli 125
peppered beef filet* horseradish sourdough crouton 125
pumpkin fritter spiced crème fraiche 125

thai chicken satay peanut sauce 125
lobster louis 150
stuffed mushroom duxelle, parm, buttery crumbs 125
spinach turnover golden raisins, pine nuts 125
tuna tartare* spicy sesame soy aioli, tobiko, sesame crisp 150
grilled cheese
brie, apple & fig 125
lobster BLT with aged cheddar & bacon jam 150

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

pumpkin ravioli 14

brown butter, sage

lobster risotto 18

spring peas, shaved parmesan
vegetarian option available

sliders* 16

angus beef with cheese
turkey, cranberry relish, corn bread stuffing
homemade potato chips

salad trio 14

seasonal salad, classic caesar, orzo

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	195

WHITE

Chardonnay	Sonoma-Cutrer “Russian River Ranches” (Sonoma Coast)	49
Chardonnay	Jordan (Russian River Valley)	59
Chardonnay	Patz & Hall (Sonoma Coast)	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 “Herrenweg de Turkheim” (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	Lange (Willamette Valley)	49
Pinot Noir	Sonoma-Cutrer (Russian River Valley)	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	Shafer (Napa Valley)	68
Zinfandel	Ridge “Geyserville” (Alexander Valley)	55
Cabernet Sauvignon	Buehler (Napa Valley)	55
Cabernet Sauvignon	Neyers “Neyers Ranch- Conn Valley” (Napa Valley)	69
Cabernet Sauvignon	Jordan (Alexander Valley)	75
Cabernet Sauvignon	Newton “Unfiltered” (Napa Valley)	85
Cabernet Sauvignon	Cliff Lede (Napa Valley)	95
Cabernet Sauvignon	Cade “Howell Mountain” (Napa Valley)	110

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FLOOR 3 WINE LIST

SPARKLING

Prosecco	Adriano Adami “Dei Casel,” NV	11.00
Champagne	Veuve Clicquot Rosé, NV	17.50
Champagne	Laurent-Perrier, Vintage	18.50

WHITE

Chardonnay	Sonoma-Cutrer “Russian River Ranches” (Sonoma Coast)	12.00
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)	12.50
Riesling	Zind-Humbrecht “Herrenweg de Turkheim” (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” (Ynez Valley)	11.00
Malbec	Mendel “Lunta” (Mendoza)	11.00
Cabernet Sauvignon	Buehler (Napa Valley)	13.00
Meritage Blend	Benziger Family Winery “Tribute” (Sonoma Mountain)	16.50

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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

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