

# LEGAL

*on the Mystic*

## ABOUT PRIVATE DINING AT LEGAL ON THE MYSTIC

With a nod to the industrial past of the location, Legal on the Mystic was built to have a broad appeal and meld traditional with contemporary. The menu was assembled to provide a casual, social dining experience. The emphasis on plates to share, salads, pizzas, sandwiches and tacos, but there are also options for those who prefer more classic Legal entrées.

Legal on the Mystic takes its design direction from the early industrial development that occurred at Assembly Square. By using materials such as steel pipes, metal mesh, steel, concrete and brick, the space takes on an industrial feel reminiscent of the history. The expo kitchen serves as a backdrop to the restaurant, while the bar is the focus. Large garage doors allow for open air dining and entry to a riverside patio that's topped by a 20' tulip umbrella.

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 Sea Foods, you're guaranteed great food and wine, hospitality and easy planning.

## PRIVATE DINING CAPACITIES

| ROOM               | SEATED | RECEPTION |
|--------------------|--------|-----------|
| The Garage         | 24     | 30        |
| Semi-Private Space | 75     |           |
| Full Buy-Out       | 140    | 200       |

## PASSED HORS D'OEUVRES

25 piece minimum per item

**Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 5.00

**Crabmeat Stuffed Mushroom** buttery crumbs 4.00

**Scallop Wrapped in Bacon** 4.00

**Tuna Poke\*** sesame vinaigrette 4.00

**Lobster, Avocado Cocktail Tartlet** 6.00

**Grilled Shrimp & Chorizo Lollipop** 4.00

**Seasonal Bruschetta** 3.00

- tomato, scallion, basil, garlic
- mushrooms, olives, truffle oil

**Grilled Vegetable Skewer** balsamic glaze 3.00

**Chicken Satay** peanut sauce 4.00

**Beef & Goat Cheese Crostini** sliced tenderloin, herbed cheese 4.00

**Tempura Chicken Skewer** kung pao sauce 4.00

---

## STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 ppl

### Treasures of the Reef\*

available as a raw bar for parties of 50 or more  
an assortment of freshly shucked and chilled  
raw shellfish  
small 180.00 large 270.00

### Seafood Antipasto

grilled shrimp, calamari, marinated clams, mussels  
small 125.00 large 175.00

### Grilled Vegetable Skewers

char grilled seasonal vegetables  
with balsamic glaze  
small 75.00 large 110.00

### Blackened Raw Tuna\* "Sashimi"

pan seared and sliced with sesame chili vinaigrette,  
seaweed salad and wasabi  
small 180.00 large 240.00

### Jumbo Shrimp Cocktail

45.00 per pound (15-17 pieces each)

### Cheese Board

seasonal fruit, assorted crackers  
small 115.00 large 175.00

### New England Clam Chowder

small 125.00 large 180.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
More information about the safety of consuming raw food is available upon request.

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

# GROUP DINNERS

## DINNER 1

### STARTERS

**New England Clam Chowder**

**Seasonal Salad**

### CLASSICS

**Hoisin Glazed Faroe Island Salmon**

hoisin sauce and vegetable pad thai with crushed peanuts

**Chipotle Lime Shrimp Tacos**

salsa verde, queso fresco, roasted corn salsa, ham hock braised black beans and rice

**Roasted Half Chicken**

sweet potato mash, broccoli

### SIGNATURE DESSERTS

**Chocolate Layer Cake**

**Cheesecake**

featured topping

55.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

**Domaine Roger Champault "Les Pierris" Sancerre**

Loire Valley 45/bottle

**DeLoach "Block 1950" Pinot Noir**

Sonoma Coast 39/bottle

## DINNER 2

### SOUP

**New England Clam Chowder**

### SALAD

**Caesar Salad**

romaine hearts, croutons, shaved pecorino, creamy dressing

### CLASSICS

**Legal's Signature Crab Cakes**

two jumbo lump crab cakes, mustard sauce, seasonal salad

**Char Grilled Faroe Island Salmon & Shrimp Skewer**

**Steak Tips\***

all entrées served with sweet potato mash and broccoli

### SIGNATURE DESSERTS

**Chocolate Layer Cake**

**Cheesecake**

featured topping

65.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

**Ramey Cellars Chardonnay**

Russian River Valley 55/bottle

**Vino Cobos "Bramare" by Paul Hobbs Malbec**

Lujan de Cuyo 55/bottle

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

# GROUP DINNERS

## DINNER 3

### STARTER

#### **Crispy Montauk Calamari**

Rhode Island style (hot peppers and garlic), served family style

### SOUP OR SALAD

#### **New England Clam Chowder**

#### **Caesar Salad**

romaine hearts, croutons, shaved pecorino, creamy dressing

### CLASSICS

#### **Char Grilled Swordfish Kabobs**

#### **Seafood Casserole**

scallops, shrimp, lobster, whitefish and cheese  
baked with sherry garlic butter or cream sauce

#### **Steamed 1.50-1.75 lb Lobster**

from crisp, cold North Atlantic waters

#### **Steak Tips\***

all entrées served with sweet potato mash and broccoli

### SIGNATURE DESSERTS

#### **Key Lime Pie**

lime cream, pomegranate sauce

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Cakebread Chardonnay**

Napa Valley 59/bottle

#### **Jordan Cabernet Sauvignon**

Alexander Valley 69/bottle

## LOBSTER BAKE

### SOUP

#### **New England Clam Chowder**

### SALAD

#### **Caesar Salad**

romaine hearts, croutons, shaved pecorino, creamy dressing

### CLASSIC

#### **Steamed 1.25-1.5 lb Lobster**

mussels & steamers, chouriço, corn on the cob, cole slaw

### SIGNATURE DESSERT

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Domaine Ferret Pouilly-Fuisse**

Burgundy 55/bottle

#### **Crossbarn by Paul Hobbs Pinot Noir**

Sonoma Coast 49/bottle

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

# GROUP LUNCHES

## LUNCH 1

### STARTERS

#### New England Clam Chowder

#### Seasonal Salad

### CLASSICS

#### Char Grilled Shrimp

sweet potato mash and broccoli

#### Caesar Salad with Maine Crabmeat

romaine hearts, croutons, shaved pecorino, creamy dressing

#### Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, sweet potato mash and broccoli

#### BBQ Chicken Sandwich

bacon, cheddar, corn salsa, onion strings, french fries, cole slaw

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Cheesecake

featured topping

35.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### Manawa Sauvignon Blanc

Marlborough 37/bottle

#### Louis Jadot "Burgundy Hills" Gamay/Pinot Noir

Burgundy 31/bottle

## LUNCH 2

### STARTERS

#### New England Clam Chowder

#### Classic Caesar Salad

romaine, garlic croutons, shaved pecorino, creamy dressing

### CLASSICS

#### Lobster Roll

traditional with mayo, french fries, cole slaw  
(additional 5.00 per person, per order)

#### Char Grilled Faroe Island Salmon

sweet potato mash and broccoli

#### Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce, french fries, cole slaw

#### Steak Tips\*

sweet potato mash and broccoli

### SIGNATURE DESSERTS

#### Chocolate Layer Cake

#### Cheesecake

featured topping

45.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 42/bottle

#### Lange Pinot Noir

Willamette Valley 39/bottle

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

# PRIVATE DINING WINE LIST

*Our Corporate Sommelier is available to assist with wine selections.*

## SPARKLING

|                  |                                    |    |
|------------------|------------------------------------|----|
| <b>Prosecco</b>  | Borgoluce Superiore Brut, NV       | 35 |
| <b>Champagne</b> | Taittinger "La Francaise" Brut, NV | 52 |
|                  | Veuve Clicquot Rosé, NV            | 75 |

## WHITE

|                        |                                                            |    |
|------------------------|------------------------------------------------------------|----|
| <b>Chardonnay</b>      | Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i> | 42 |
|                        | Melville Estate, <i>Sta. Rita Hills</i>                    | 49 |
|                        | Ramey Cellars, <i>Russian River Valley</i>                 | 55 |
|                        | Cakebread, <i>Napa Valley</i>                              | 59 |
|                        | Kistler "Les Noisetiers," <i>Sonoma Coast</i>              | 75 |
| <b>Pouilly-Fuisse</b>  | Domaine Ferret, <i>Burgundy</i>                            | 55 |
| <b>Sancerre</b>        | Domaine Roger Champault "Les Pierris," <i>Loire Valley</i> | 45 |
| <b>Sauvignon Blanc</b> | Cloudy Bay, <i>Marlborough</i>                             | 48 |
| <b>Pinot Grigio</b>    | Santa Margherita, <i>Valdadige</i>                         | 42 |
| <b>Albarino</b>        | Bodegas La Cana, <i>Rias Baixas</i>                        | 35 |
| <b>Vouvray</b>         | Domaine du Viking "Tendre," <i>Loire Valley</i>            | 35 |

## RED

|                           |                                                          |    |
|---------------------------|----------------------------------------------------------|----|
| <b>Pinot Noir</b>         | DeLoach "Block 1950," <i>Sonoma Coast</i>                | 39 |
|                           | Adelsheim, <i>Willamette Valley</i>                      | 49 |
|                           | Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>             | 49 |
|                           | Melville Estate, <i>Sta. Rita Hills</i>                  | 55 |
|                           | EnRoute "Les Pommiers," <i>Russian River Valley</i>      | 60 |
| <b>Syrah</b>              | Beckmen "LSF Cuvee," <i>Santa Ynez Valley</i>            | 35 |
| <b>Malbec</b>             | Alcanza, <i>Mendoza</i>                                  | 39 |
|                           | Vina Cobos "Bramare" by Paul Hobbs, <i>Lujan de Cuyo</i> | 55 |
| <b>Merlot</b>             | Buena Vista "Raison d'Etre," <i>Sonoma</i>               | 35 |
| <b>Meritage Blend</b>     | Chappellet "The Mountain Cuvee," <i>Napa Valley</i>      | 45 |
| <b>Cabernet Sauvignon</b> | Casa Silva "Los Lingues," <i>Colchagua Valley</i>        | 39 |
|                           | Sequoia Grove, <i>Napa Valley</i>                        | 55 |
|                           | Jordan, <i>Alexander Valley</i>                          | 69 |
|                           | Heitz Cellars, <i>Napa Valley</i>                        | 75 |

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