

PASSED HORS D'OEUVRES

25 piece increments

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

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 food borne illness. More information about the safety of consuming raw food is available upon request.

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

GROUP DINNERS

DINNER 1: FINTASTIC

FIRST COURSE

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Nutty Faroe Island Salmon

almond encrusted, sautéed in a lemon caper butter sauce

Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing

Marinated Chicken Breast

lemon chive butter sauce

all entrées served with mashed potatoes and broccoli

vegetarian option available upon request

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Roland Tissier Sancerre

Loire Valley 48/bottle

Hamilton Russell Vineyards Pinot Noir

Hemel-en-Aarde 49/bottle

DINNER 2: CRABULOUS

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad

Char Grilled Faroe Island Salmon & Shrimp Skewer

mashed potatoes and broccoli

Char Grilled Creekstone 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium
mashed potatoes and broccoli

vegetarian option available upon request

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Cakebread Chardonnay

Napa Valley 59/bottle

Tulip Winery "Reserve" Syrah

Upper Galilee 55/bottle

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GROUP DINNERS

DINNER 3: OFF THE HOOK

FIRST COURSE

Crispy Montauk Calamari

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

SECOND COURSE

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Baked North Atlantic Scallops

sherry garlic butter, crumbs

Char Grilled Swordfish

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters

Char Grilled Creekstone 8 oz. Filet Mignon*

lemon, parsley, anchovy butter, served medium

all entrées served with mashed potatoes and broccoli

vegetarian option available upon request

DESSERT

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

Stony Hill Vineyard Chardonnay

Napa Valley 69/bottle

Jordan Cabernet Sauvignon

Alexander Valley 75/bottle

LOBSTER BAKE

New England Clam Chowder

SECOND COURSE

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Mussels & Steamers

garlic, white wine

Steamed 1.25-1.5 lb Lobster

from crisp, cold North Atlantic waters

Chouriço

Corn on the Cob

Cole Slaw

vegetarian option available upon request

non seafood option available upon request

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Ramey Cellars Chardonnay

Russian River Valley 55/bottle

EnRoute "Les Pommiers" Pinot Noir

Russian River Valley 60/bottle

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GROUP LUNCHES

CLASSIC LUNCH

FIRST COURSE

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Char Grilled Shrimp

mashed potatoes, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, mashed potatoes, broccoli

Grilled Chicken Sandwich

applewood smoked bacon, jack cheese, lettuce, tomato and mayo, french fries and coleslaw

vegetarian option available upon request

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 37/bottle

Tormentoso "Old Vine" Cinsault

Paarl 31/bottle

CAPTAIN'S LUNCH

FIRST COURSE

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Lobster Roll

traditional with mayo (additional 5.00 per person, per order)

french fries and coleslaw

Char Grilled Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce, french fries and coleslaw

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

vegetarian option available upon request

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 45/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

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PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco, Jeio, NV		39
Cremant de Bourgogne, JCB Brut Rosé, NV		42
Champagne, Taittinger, "La Francaise" Brut, NV		55
Champagne, Veuve Clicquot Rosé, NV		79
Champagne, Laurent-Perrier, Vintage		95

White

Chardonnay, Bartinney	Stellenbosch	39
Chardonnay, Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	45
Chardonnay, Ramey Cellars	Russian River Valley	55
Chardonnay, Cakebread	Napa Valley	59
Chardonnay, Mayacamas	Mt. Veeder	65
Pouilly-Fuisse, Domaine Ferret	Macon	59
Sauvignon Blanc, Southern Right	Walker Bay	35
Sauvignon Blanc, Joseph Phelps	Napa Valley	49
Sauvignon Blanc, Cloudy Bay	Marlborough	52
Sancerre, Roland Tissier	Loire Valley	48
Pinot Grigio, Terlato	Friuli	39
Pinot Gris, Trimbach Reserve	Alsace	39
Riesling, J.J. Prum Graacher Himmelreich Kabinett	Mosel	45

Rosé

Dry Rosé, Caves d'Esclans "Whispering Angel"	Provence	45
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Red

Pinot Noir, DeLoach "Block 1950"	Sonoma Coast	39
Pinot Noir, Elk Cove Vineyards	Willamette Valley	42
Pinot Noir, Hamilton Russell Vineyards	Hemel-en-Aarde	49
Pinot Noir, FEL	Anderson Valley	55
Pinot Noir, EnRoute "Les Pommiers"	Russian River Valley	60
Chianti Classico, Querceto	Toscana	35
Syrah, Tulip Winery "Reserve"	Upper Galilee	55
Malbec, Alcanza	Mendoza	39
Malbec, Vina Cobos "Bramare" by Paul Hobbs	Lujan de Cuyo	65
Merlot, Stags' Leap Winery	Napa Valley	49
Cabernet Sauvignon, Buehler	Napa Valley	49
Cabernet Sauvignon, Sequoia Grove	Napa Valley	55
Cabernet Sauvignon, Jordan	Alexander Valley	75
Cabernet Sauvignon, Chappellet "Signature"	Napa Valley	89
Meritage Blend, Overture by Opus One	Napa Valley	145

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