

# PASSED HORS D'OEUVRES

25 piece increments

**Petite Legal's Signature Crab Cakes** jumbo lump crab, mustard sauce 125.00

**Bang Bang Cauliflower** kung pao 100.00

**Hot Lump Crab Dip** horseradish, cheddar and cream cheese, seafood chips 100.00

**Scallops Wrapped in Bacon** 100.00 🌿

**Tuna Sashimi\*** 100.00 🌿

**Lobster, Avocado Toast** 150.00

**Grilled Shrimp & Chorizo Lollipops** 100.00

**Seasonal Bruschetta** 75.00

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

**Chicken Satay** peanut sauce 100.00 🌿

**Beef & Goat Cheese Crostini** sliced tenderloin, herbed cheese 100.00

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## STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

### Treasures of the Reef\* 🌿

available as a raw bar for parties of 50 or more

freshly shucked raw shellfish

small 180.00 large 270.00

### Seafood Antipasto 🌿

grilled shrimp, calamari, marinated clams, mussels

small 125.00 large 175.00

### Cheese Board

seasonal fruit, assorted crackers

small 115.00 large 175.00

### Jumbo Shrimp Cocktail 🌿

45.00 per pound (15-17 pieces each)

### Sliders

select one

Tuna Burger chili spiced fresh ground tuna, herb crumbs,  
roasted red pepper sauce

Cheeseburger

small 120.00 large 180.00

### New England Clam Chowder

small 125.00 large 180.00

### Petite Lobster Roll

traditional with mayo

small 300.00 large 450.00

### Salad Trio

Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

House Salad 🌿

cherry tomato, shaved carrot and sunflower seeds,

creamy romano peppercorn dressing

Vine Ripe Tomato & Burrata Salad

arugula, radicchio, pesto vinaigrette

small 115.00 large 175.00

### Dessert Platter

assorted mini desserts

small 125.00 large 180.00

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🌿 can be prepared without gluten

Menu subject to gratuity, tax, 3% 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.

# GROUP DINNERS

## DINNER 1: FINTASTIC

### STARTERS

#### New England Clam Chowder

#### House Salad

cherry tomato, shaved carrot and sunflower seeds, creamy peppercorn dressing

### CLASSICS

#### Nutty Salmon\*

almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

#### Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing, broccoli

#### Marinated Grilled Organic Chicken

broccoli, mashed potatoes, lemon chive butter sauce

#### Grilled 8 oz. Filet Mignon\*

herbes de provence butter, roasted fingerling potatoes and cauliflower

*(prepared medium)*

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Chocolate Layer Cake

#### Cheesecake

featured seasonal topping

55.00 per person

## DINNER 2: CRABULOUS

### SOUP

#### New England Clam Chowder

### SALAD

#### Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad *(may contain nuts)*

#### Grilled Salmon\* & Shrimp

jasmine rice, broccoli

#### Grilled 8 oz. Filet Mignon\*

herbes de provence butter, roasted fingerling potatoes and cauliflower

*(prepared medium)*

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

65.00 per person

 can be prepared without gluten

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# GROUP DINNERS

## DINNER 3: OFF THE HOOK

### STARTERS

#### Crispy Calamari 🌿

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

### SOUP OR SALAD

#### New England Clam Chowder

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Seafood Casserole

scallops, shrimp, lobster, whitefish and monterey jack cheese baked with sherry garlic butter, broccoli

#### Red Onion Jam Swordfish 🌿

jasmine rice, sautéed sherry mushrooms, spinach

#### Steamed 1.50-1.75 lb Lobster 🌿

from crisp, cold North Atlantic waters, seasonal vegetable

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, roasted fingerling potatoes and cauliflower

(prepared medium)

vegetarian option available upon request

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

75.00 per person

## LOBSTER BAKE

### SOUP

#### New England Clam Chowder

### SALAD

#### House Salad 🌿

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing

### MAIN

Note: each Lobster Bake includes all of the following:

#### Steamed 1.25-1.5 lb Lobster 🌿

from crisp, cold North Atlantic waters

#### Mussels & Steamers 🌿

#### Chouriço 🌿

#### Corn on the Cob 🌿

#### Coleslaw 🌿

non-seafood option available upon request

### SIGNATURE DESSERT

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

70.00 per person

🌿 can be prepared without gluten

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# GROUP LUNCHES

## CLASSIC LUNCH

### STARTERS

#### New England Clam Chowder

#### House Salad

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing

### CLASSICS

#### Grilled Shrimp

mashed potatoes, broccoli

#### Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, spinach

#### Grilled Organic Chicken Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

*vegetarian option available upon request*

35.00 per person

## CAPTAIN'S LUNCH

### STARTERS

#### New England Clam Chowder

#### Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Lobster Roll

traditional with mayo *(additional 7.00 per person, per order)* fries, coleslaw

#### Mediterranean Salmon\*

hummus, cucumber yogurt sauce, orzo, whole wheat pita chips

#### Legal's Crab Cake Sandwich

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

#### Marinated Organic Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

45.00 per person

 can be prepared without gluten

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