

PASSED HORS D'OEUVRES

25 piece increments

- Petite Legal's Signature Crab Cake** 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
- Scallop Wrapped in Bacon** 100.00 🌿
- Tuna Sashimi*** 100.00 🌿
- Lobster, Avocado Toast** 150.00
- Grilled Shrimp & Chorizo Lollipop** 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

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

New England Clam Chowder

small 125.00 large 180.00

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

Kung Pao Jumbo Chicken Wings

small 100.00 large 120.00

Jumbo Shrimp Cocktail 🌿

45.00 per pound (15-17 pieces each)

Petite Lobster Roll

traditional with mayo
small 300.00 large 450.00

Sliders

select one
Tuna Burger freshly ground tuna, chili paste, crumbs, spices
Cheeseburger
small 120.00 large 180.00

Salad Trio

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

🌿 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, seasonal vegetable

Marinated Grilled Organic Chicken 🌿

broccoli, mashed potatoes, lemon chive butter sauce

Grilled 8 oz. Filet Mignon* 🌿

herbes de provence butter, mashed potatoes, broccoli, (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

Grilled Salmon* & Shrimp 🌿

jasmine rice, seasonal vegetable

Grilled 8 oz. Filet Mignon* 🌿

herbes de provence butter, mashed potatoes, broccoli, (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

STARTER

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 cheese baked with sherry garlic butter, roasted mushrooms

Red Onion Jam Swordfish 🌿

jasmine rice, sautéed sherry mushrooms, spinach

Steamed 1.50-1.75 lb Lobster 🌿

from crisp, cold North Atlantic waters, corn, seasonal vegetable

Grilled 8 oz. Filet Mignon* 🌿

herbes de provence butter, mashed potatoes, broccoli, (*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

SIGNATURE DESSERTS

Cheesecake

featured seasonal topping

Chocolate Layer Cake

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

Grilled Salmon* 🌿

mashed potatoes, broccoli

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

Menu subject to gratuity, tax, 3% administrative fee

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