

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

Fried Pickles romano peppercorn dressing 75.00 🍴

Coconut Shrimp orange ginger marmalade 125.00 🍴

Grilled Chicken Skewers Asian glaze 100.00

Scallop Wrapped in Bacon 100.00 🍴

Blackened Tuna "Sashimi"* pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi 100.00 🍴

Spicy Tuna Meatballs freshly ground tuna, romano cheese, calabrian pepper sauce 125.00

Crab & Pepperoni Pizza mozzarella, peppadew peppers 100.00

Stationary Displays

small serves 20 ppl large serves 30 ppl

Shellfish Platter* 🍴

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

New England Clam Chowder

small 125.00 large 180.00

Grilled Seafood Antipasto 🍴

shrimp, scallops, squid, mussels,
olive meyer lemon relish,
aged cheddar, romaine
small 125.00 large 175.00

Sushi Boat*

Chef's choice – maki, nigiri, sashimi
small 130.00 large 330.00

Thai Roasted Chicken Wings

small 100.00 large 120.00

Warm Spinach and Feta Dip

whole wheat pita chips
small 115.00 large 175.00

Petite Lobster Roll

traditional with mayo
small 300.00 large 450.00

Sliders

select one

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

Beef Burger with cheese*

small 120.00 large 180.00

Jumbo Shrimp Cocktail 🍴

45.00 per pound (15-17 pieces each)

Salad Trio

Big Green Salad

carrots, cucumber, tomato, crispy shallots,
cider dijon vinaigrette

Caesar Salad 🍴

romaine hearts, garlic croutons, shaved romano,
creamy dressing

Tortilla Apple and Goat Cheese Salad

avocado, roasted red peppers, chipotle orange dressing
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, 3% administrative fee, applicable tax

*Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

*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: Crave

Starters

New England Clam Chowder

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

Classic Mains

Hoisin Glazed Salmon*

hoisin sauce and vegetable pad thai with crushed peanuts

Roasted Cod & Olive Meyer Lemon Relish 🌿

jasmine rice, spinach

Grilled Chicken

mashed sweet potatoes, seasonal vegetable, roasted chicken jus

Desserts

Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

Snickerdoodle Ice Cream Sandwich

cinnamon ice cream, chocolate & raspberry sauce, toffee crunch

vegetarian option available upon request

40.00 per person

Dinner 2: Commemorate

Starters

New England Clam Chowder

Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

Classic Mains

Seafood Paella

shrimp, calamari, clams, mussels, chicken and Spanish chorizo in tomato saffron calasparra rice

Grilled Swordfish 🌿

mashed sweet potatoes, grilled asparagus

Bistro Steak Tips*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

Desserts

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

Maple Ice Cream Sandwich

maple ice cream, bourbon maple syrup, pecans, glazed cherries, fresh whipped cream

vegetarian option available upon request

50.00 per person

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Group Dinners

Dinner 3: Celebrate

Chowder

New England Clam Chowder

Salad

Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

Classic Mains

Truffled Lobster Mac and Cheese

cavatappi, cheddar & fontina cheese sauce, peas

Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad *(may contain nuts)*

Grilled Salmon* 🌿

jasmine rice, spinach

Bistro Steak Tips*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

Desserts

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

vegetarian option available upon request

60.00 per person

Dinner 4: Lobster Bake

Chowder

New England Clam Chowder

Salad

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

Classic 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 🌿

garlic, white wine

Chouriço 🌿

Corn on the Cob 🌿

Coleslaw 🌿

Dessert

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

non-seafood option available upon request

70.00 per person

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Group Lunches

Lunch 1: Consume

Starters

New England Clam Chowder

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

Entrées

(C) BLT

marinated grilled organic chicken, chipotle mayo

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

Cubano

pulled pork, ham, swiss, pickles, sweet & spicy mustard, fried plantains

Lobster Roll...(available for supplemental charge +7.00)
traditional with mayo

all entrées served with fries and coleslaw

vegetarian option available upon request

25.00 per person

Lunch 2: Cheer On

Starters

New England Clam Chowder

Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Entrées

Beer Battered Fish & Chips


tartar sauce, fries, coleslaw

Blackened Salmon Reuben*

Russian dressing, gouda and coleslaw on marble rye, fries, coleslaw

Bistro Steak Tips*

fingerling potatoes, mushrooms, onions, garlic butter, seasonal vegetable

Lobster Roll...(available for supplemental charge +7.00) 
traditional with mayo, fries, coleslaw

Dessert

Snickerdoodle Ice Cream Sandwich

cinnamon ice cream, chocolate & raspberry sauce, toffee crunch

vegetarian option available upon request

35.00 per person

 can be prepared without gluten

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