

Passed Hors d'oeuvres

25 piece increments

- Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 5.00
- Bang Bang Cauliflower kung pao** 4.00
- Hot Lump Crab Dip** horseradish, cheddar and cream cheese, seafood chips 4.00
- Scallop Wrapped in Bacon** 4.00
- Tuna Sashimi*** 4.00
- Lobster, Avocado Toast** 6.00
- Grilled Shrimp @ Chorizo Lollipop** 4.00
- Seasonal Bruschetta** 3.00
 - tomato, scallion, basil, garlic
 - mushrooms, olives, truffle oil
- Chicken Satay** peanut sauce 4.00
- Beef @ Goat Cheese Crostini** sliced tenderloin, herbed cheese 4.00

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
an assortment of freshly shucked and chilled 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

Grilled Vegetable Skewers

balsamic glaze
small 75.00 large 110.00

Sushi Boat*

available in Peabody @ Burlington only
Chef's choice – maki, nigiri, sashimi
small 130.00 large 330.00

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 or Petite Crabmeat Roll

select one

Lobster Roll freshly shucked native lobster, celery, mayo
Crabmeat Roll delicate New England crabmeat
small 250.00 large 375.00

Sliders

select one

Tuna Burger freshly ground tuna, chili paste, crumbs, spices
Beef Burger with cheese
small 120.00 large 180.00

Salad Trio

Caesar Salad romaine, garlic croutons, shaved romano, creamy dressing
House Salad cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing
Vine Ripe Tomato @ Manouri Cheese Salad cucumber, basil, pickled red onion, white balsamic vinaigrette
small 115.00 large 175.00

Cheese Board

seasonal fruit, assorted crackers
small 115.00 large 175.00

Dessert Platter

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assorted mini desserts

small 125.00 large 180.00

Group Dinners

Dinner 1: Fintastic

First Course

New England Clam Chowder

House Salad

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

Entrée

Nutty HiddenFjord Faroe Island Salmon

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

Baked Stuffed Shrimp

jumbo shrimp, buttery crabmeat stuffing, seasonal vegetable

Marinated Grilled Chicken

broccoli, mashed potatoes, lemon chive butter sauce

vegetarian option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

55.00 per person

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 HiddenFjord Faroe Island Salmon & Shrimp

jasmine rice, seasonal vegetable

Char Grilled 8 oz. Filet Mignon*

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

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

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

Group Dinners

Dinner 3: Off the Hook

First Course

Crispy Point Judith 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

Seafood Casserole

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, roasted fingerling potatoes, cauliflower, kale

Red Onion Jam Swordfish

jasmine rice, sautéed sherry mushrooms and spinach

Steamed 1.50-1.75 lb Lobster

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

Char Grilled 8 oz. Filet Mignon*

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

vegetarian option available upon request

Dessert

Chef's Seasonal Dessert

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Lobster Bake

Key Lime Pie

lime cream, pomegranate sauce

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

First Course

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

Group Lunches

Classic Lunch

First Course

New England Clam Chowder

House Salad

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

Entrée

Char Grilled Shrimp

mashed potatoes, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, spinach

Grilled Chicken Rice Bowl

brown rice, kimchi, shiitake, seaweed salad, spinach,
gochujang sauce and sesame vinaigrette

vegetarian option available upon request

Dessert

Captain's Lunch

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

35.00 per person

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, cole slaw

Char Grilled HiddenFjord Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

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

Chef's Seasonal Dessert

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

Key Lime Pie

lime cream, pomegranate sauce

vegetarian option available upon request

45.00 per person

Dessert

PRIVATE DINING WINE LIST

Our Sommelier is available to assist with additional selections from the wine cellar

Sparkling

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| Prosecco, Jeio, NV | 39 |
| Cremant de Bourgogne, JCB Brut Rosé, NV | 42 |
| Champagne, Taittinger, "La Francaise" Brut, NV | 55 |
| Champagne, Veuve Clicquot Rosé, NV | 85 |
| Champagne, Laurent-Perrier, Vintage | 95 |

White

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| 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 |
| Chardonnay, Far Niente | Napa Valley | 79 |
| Pouilly-Fuisse, Domaine Ferret | Macon | 59 |
| Sauvignon Blanc, Southern Right | Walker Bay | 35 |
| Sauvignon Blanc, Sidebar Cellars by David Ramey | High Valley | 45 |
| Sauvignon Blanc, Cloudy Bay | Marlborough | 52 |
| Sancerre, Domaine de la Perriere | Loire Valley | 48 |
| Sancerre, Domaine Vacheron "Les Romains" | Loire Valley | 75 |
| Pinot Grigio, Terlato | Friuli | 39 |
| Pinot Grigio, Santa Margherita | Valdadige | 49 |
| Pinot Gris, Trimbach Reserve | Alsace | 39 |
| Riesling, Domaine Zind-Humbrecht "Herrenweg de Turckheim" | Alsace | 39 |
| Riesling, Dr. Loosen "Fischerei" Urziger Wurzgarten Spatlese | Mosel | 49 |

Rosé

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| Dry Rosé, Caves d’Esclans “Whispering Angel” | Provence | 45 |
| Red | | |
| Pinot Noir, DeLoach “Block 1950” | Sonoma Coast | 39 |
| Pinot Noir, Hamilton Russell Vineyards | Hemel-en-Aarde | 49 |
| Pinot Noir, Soter “North Valley” | Willamette Valley | 52 |
| Pinot Noir, EnRoute “Les Pommiers” | Russian River Valley | 60 |
| Pinot Noir, Patz & Hall “Hyde Vineyard” | Carneros | 75 |
| 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 | 52 |
| Cabernet Sauvignon, Jordan | Alexander Valley | 74 |
| Cabernet Sauvignon, Chappellet “Signature” | Napa Valley | 89 |
| Cabernet Sauvignon, Nickel & Nickel “State Lane Vineyard” | Yountville | 110 |
| Meritage Blend, Overture by Opus One | Napa Valley | 145 |

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