

## 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**

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**

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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<b>Dry Rosé, Caves d’Esclans “Whispering Angel”</b>	<b>Provence</b>	<b>45</b>
<b>Red</b>		
<b>Pinot Noir, DeLoach “Block 1950”</b>	<b>Sonoma Coast</b>	<b>39</b>
<b>Pinot Noir, Hamilton Russell Vineyards</b>	<b>Hemel-en-Aarde</b>	<b>49</b>
<b>Pinot Noir, Soter “North Valley”</b>	<b>Willamette Valley</b>	<b>52</b>
<b>Pinot Noir, EnRoute “Les Pommiers”</b>	<b>Russian River Valley</b>	<b>60</b>
<b>Pinot Noir, Patz &amp; Hall “Hyde Vineyard”</b>	<b>Carneros</b>	<b>75</b>
<b>Syrah, Tulip Winery “Reserve”</b>	<b>Upper Galilee</b>	<b>55</b>
<b>Malbec, Alcanza</b>	<b>Mendoza</b>	<b>39</b>
<b>Malbec, Vina Cobos “Bramare” by Paul Hobbs</b>	<b>Lujan de Cuyo</b>	<b>65</b>
<b>Merlot, Stags’ Leap Winery</b>	<b>Napa Valley</b>	<b>49</b>
<b>Cabernet Sauvignon, Buehler</b>	<b>Napa Valley</b>	<b>52</b>
<b>Cabernet Sauvignon, Jordan</b>	<b>Alexander Valley</b>	<b>74</b>
<b>Cabernet Sauvignon, Chappellet “Signature”</b>	<b>Napa Valley</b>	<b>89</b>
<b>Cabernet Sauvignon, Nickel &amp; Nickel “State Lane Vineyard”</b>	<b>Yountville</b>	<b>110</b>
<b>Meritage Blend, Overture by Opus One</b>	<b>Napa Valley</b>	<b>145</b>

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