

## 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  
small 300.00 large 450.00  
Crabmeat Roll delicate New England crabmeat  
small 150.00 large 300.00

### 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

assorted mini desserts  
small 125.00 large 180.00

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

\*Served raw or undercooked, or contain (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

#### 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, raspberry 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\***

bacon shallot brown 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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## 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\***

bacon shallot brown butter, served medium, mashed potatoes, broccoli

*vegetarian option available upon request*

#### DESSERT

##### **Chef's Seasonal Dessert**

##### **Key Lime Pie**

lime cream, raspberry sauce

##### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

### LOBSTER BAKE

#### 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

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## 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

##### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

##### **Key Lime Pie**

lime cream, raspberry sauce

35.00 per person

### CAPTAIN'S LUNCH

#### 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**

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

##### **Marinated Chicken Breast**

lemon chive butter sauce, mashed potatoes, broccoli

*vegetarian option available upon request*

#### DESSERT

##### **Chef's Seasonal Dessert**

##### **Key Lime Pie**

lime cream, raspberry sauce

45.00 per person

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# PRIVATE DINING WINE LIST

*Our Corporate Sommelier is available to assist with wine selections.*

## Sparkling

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

## White

<b>Chardonnay</b> , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	45
<b>Chardonnay</b> , Ramey Cellars	Russian River Valley	55
<b>Chardonnay</b> , Cakebread	Napa Valley	59
<b>Chardonnay</b> , Mayacamas	Mt. Veeder	65
<b>Chardonnay</b> , Far Niente	Napa Valley	79
<b>Pouilly-Fuisse</b> , Domaine Ferret	Macon	59
<b>Sauvignon Blanc</b> , Bayten	Constantia	39
<b>Sauvignon Blanc</b> , Sidebar Cellars by David Ramey	High Valley	45
<b>Sauvignon Blanc</b> , Cloudy Bay	Marlborough	52
<b>Sancerre</b> , Domaine de la Perriere	Loire Valley	48
<b>Sancerre</b> , Domaine Vacheron "Les Romains"	Loire Valley	75
<b>Pinot Grigio</b> , Terlato	Friuli	39
<b>Pinot Grigio</b> , Santa Margherita	Valdadige	49
<b>Riesling</b> , Domaine Zind-Humbrecht "Herrenweg de Turckheim"	Alsace	39
<b>Riesling</b> , Dr. Loosen "Fischerei" Urziger Wurzgarten Spatlese	Mosel	49

## Rosé

<b>Dry Rosé</b> , Caves d'Esclans "Whispering Angel"	Provence	45
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## Red

<b>Pinot Noir</b> , DeLoach "Block 1950"	Sonoma Coast	39
<b>Pinot Noir</b> , Sonoma-Cutrer	Russian River Valley	49
<b>Pinot Noir</b> , Soter "North Valley"	Willamette Valley	52
<b>Pinot Noir</b> , Hamilton Russell Vineyards	Hemel-en-Aarde	59
<b>Pinot Noir</b> , EnRoute "Les Pommiers"	Russian River Valley	60
<b>Pinot Noir</b> , Patz & Hall "Hyde Vineyard"	Carneros	75
<b>Syrah</b> , Tulip Winery "Reserve"	Upper Galilee	55
<b>Malbec</b> , Alcanza	Mendoza	39
<b>Malbec</b> , Vina Cobos "Bramare" by Paul Hobbs	Lujan de Cuyo	65
<b>Merlot</b> , Stags' Leap Winery	Napa Valley	49
<b>Cabernet Sauvignon</b> , Buehler	Napa Valley	52
<b>Cabernet Sauvignon</b> , Jordan	Alexander Valley	74
<b>Cabernet Sauvignon</b> , Chappellet "Signature"	Napa Valley	89
<b>Cabernet Sauvignon</b> , Nickel & Nickel "State Lane Vineyard"	Yountville	110
<b>Meritage Blend</b> , Overture by Opus One	Napa Valley	145