

## 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  
**Mini Tuna Meatball** chili paste, crumbs, spices 5.00  
**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

### Raw Shellfish Sampler\*

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

### Smoked Salmon\* Platter

served chilled with homemade toasted brioche  
small 125.00 large 175.00

### Grilled Vegetable Skewers

balsamic glaze  
small 75.00 large 110.00

### 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  
Chopped Greek Salad  
diced olives, cucumbers, tomatoes, chick peas and feta  
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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

# GROUP DINNERS

## DINNER 1: FINTASTIC

### FIRST COURSE

#### **New England Clam Chowder**

#### **House Salad**

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

### ENTRÉE

#### **Seared HiddenFjord Faroe Island Salmon**

jasmine rice, broccoli

#### **Jasmine Special**

steamed shrimp and broccoli over jasmine rice with melted  
jack cheese

#### **Marinated Chicken**

sweet potato mash, broccoli

*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

#### **Seared HiddenFjord Faroe Island Salmon & Shrimp**

jasmine rice, seasonal vegetable

#### **Seared 8 oz. Filet Mignon\***

lemon, parsley, anchovy butter, served medium  
sweet potato mash, 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, broccoli

#### **Seared Swordfish Kabob**

jasmine rice, roasted mushrooms confit shallots, herb oil, garlic butter

#### **Crab Cake Combo**

one jumbo lump crab cake, seared shrimp and scallops, mustard sauce, seasonal salad

#### **Seared 8 oz. Filet Mignon\***

lemon, parsley, anchovy butter, served medium, sweet potato mash, broccoli

*vegetarian option available upon request*

### DESSERT

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

#### **Key Lime Pie**

lime cream, pomegranate sauce

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 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

#### **Seared Shrimp**

sweet potato mash, broccoli

#### **Crabmeat Caesar Salad**

romaine, garlic croutons, shaved romano, creamy dressing

#### **Grilled Salmon Reuben**

Russian dressing, gouda, cole slaw on marble rye

#### **Grilled Chicken Sandwich**

applewood smoked bacon, Monterey jack cheese, lettuce, tomato and mayonnaise

*vegetarian option available upon request*

### DESSERT

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

#### **Key Lime Pie**

lime cream, pomegranate 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

#### **Seared Hidden Fjord Faroe Island Salmon**

sweet potato mash, broccoli

#### **Legal's Crab Cake Sandwich**

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

#### **Fish & Chips**

french fries, cole slaw

*vegetarian option available upon request*

### DESSERT

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

#### **Key Lime Pie**

lime cream, pomegranate sauce

45.00 per person

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