

PASSED HORS D'OEUVRES

25 piece increments

Legal's Signature Petite 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)

Cheese Board

seasonal fruit, assorted crackers
small 115.00 large 175.00

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
Burger* available with cheese
small 120.00 large 180.00

Salad Trio

Caesar Salad romaine hearts, garlic croutons, shaved romano,
creamy dressing
House Salad creamy romano peppercorn dressing,
cherry tomato, shaved carrot and sunflower seeds
Chopped Greek Salad diced olives, cucumbers, tomatoes,
chick peas, feta
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

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

Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

*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: FINTASTIC

FIRST COURSE

New England Clam Chowder

House Salad

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

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, raspberry sauce

55.00 per person

DINNER 2: CRABULOUS

FIRST COURSE

New England Clam Chowder

SECOND COURSE

Classic Caesar Salad

romaine hearts, 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*

bacon shallot brown 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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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 hearts, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Seafood Casserole

scallops, shrimp, lobster, whitefish and cheese baked with sherry garlic butter, broccoli

Crab Cake Combo

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

Seared 8 oz. Filet Mignon*

bacon shallot brown butter, served medium, sweet potato mash, 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

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GROUP LUNCHES

CLASSIC LUNCH

FIRST COURSE

New England Clam Chowder

House Salad

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

ENTRÉE

Char Grilled Cajun Shrimp

sweet potato mashed, broccoli

Caesar Salad with Crabmeat

delicate New England crabmeat, romaine hearts, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, broccoli

Fish & Chips

french fries, cole slaw

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 hearts, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Lobster Roll

traditional with mayo (additional 5.00 per person, per order)

french fries, cole slaw

Seared HiddenFjord Faroe Island Salmon

jasmine rice, broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce, lettuce and tomato

french fries, cole slaw

Marinated Chicken Breast

sweet potato mash, 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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