



ABOUT PRIVATE DINING AT LEGAL SEA FOODS

Sixty years ago, Legal Sea Foods opened as a fish market in Cambridge, MA and has since cast a wider net - having grown to a restaurant group with locations throughout the Boston area and several others along the Eastern Seaboard. Our tagline, "If it isn't Fresh, it isn't Legal" speaks to our legendary fanaticism for seafood quality and safety. We serve over 40 varieties of fresh fish and shellfish throughout the year, paired with an award-winning wine list. The Berkowitz family is still at the helm and generations of guests are hooked on Legal. Amidst a boatload of accolades, a couple stand out: named "#1 Seafood Restaurant in the Country" (*USA Today*, 2013) and the honor of serving our famous New England Clam Chowder at every Presidential Inauguration since 1981.

Make a splash when you celebrate a special occasion or host a corporate event with us. We customize every menu and finishing detail to your preference. When you entertain at Legal Sea Foods, you're guaranteed great food and wine, hospitality and easy planning.

LEGAL SEA FOODS – LOCATION NAME

ROOM	SEATED	RECEPTION
Name of private dining room	60	75
Name of private dining room*	30	25
Name of semi-private dining room	24	30
Name of semi-private dining room		
Name of reception space	50	
Partial Buy-Out	100	175
Full Buy-Out	175	250

**Rooms can be combined to accommodate larger groups*

Private Dining: 857-303-6779 | kboone@legalseafoods.com | legalseafoods.com/privatedining

PASSED HORS D'OEUVRES

Priced per piece, 25 piece minimum per item

COLD

Seasonal Bruschetta 3.00

- tomatoes, scallions, basil and garlic
- mushrooms, olives, truffle oil

Grilled Vegetable Skewer 3.00

balsamic glaze

Beef & Goat Cheese Crostini* 4.00

sliced tenderloin, herbed cheese

Tuna Taco* 4.00

tuna sashimi*, scallions, sesame oil, sriracha, wonton shell

HOT

Tempura Chicken Skewer 4.00

kung pao sauce

Scallop Wrapped in Bacon 4.00

Legal's Signature Petite Crab Cake 5.00

jumbo lump crab, mustard sauce

STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 ppl

Treasures of the Reef*

an assortment of freshly shucked and chilled raw shellfish

small 180.00 large 270.00

Seafood Antipasto

grilled shrimp, calamari, marinated clams, mussels

small 125.00 large 175.00

Grilled Vegetable Skewers

wood grilled, balsamic glaze

small 75.00 large 110.00

Blackened Raw Tuna Sashimi*

Pan seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi

small 180.00 large 240.00

Jumbo Shrimp Cocktail

45.00 pound (15-17 pieces per pound)

Cheese Board

seasonal fruit, assorted crackers

small 115.00 large 175.00

New England Clam Chowder

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.

Menu subject to gratuity, 3% administrative fee, 7% applicable tax

GROUP DINNERS

DINNER 1: FINTASTIC

FIRST COURSE SELECTION

New England Clam Chowder

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetable

Seafood Casserole

scallops, shrimp and whitefish baked with cheese and sherry garlic butter or cream sauce, sweet potato mash, seasonal vegetable

Marinated Chicken Breast

lemon chive butter sauce, sweet potato mash, seasonal vegetable

DESSERT

Chocolate Layer Cake

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 33/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

DINNER 2: CRABULOUS

FIRST COURSE SELECTION

New England Clam Chowder

SECOND COURSE

Classic Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

ENTRÉE

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, seasonal vegetable

Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad, jasmine rice, seasonal vegetable

Wood Grilled Faroe Island Salmon with Grilled Shrimp Skewer

jasmine rice, seasonal vegetable

Wood Grilled BBQ Steak Tips*

sweet potato mash, seasonal vegetable

Steamed 1.25-1.50 lb Lobster

from crisp, cold North Atlantic waters
jasmine rice, seasonal vegetable

DESSERT

Cheesecake

seasonal fruit

Chocolate Layer Cake

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Patz & Hall Chardonnay

Sonoma Coast 49/bottle

Buehler Cabernet Sauvignon

Napa Valley 45/bottle

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

Menu subject to gratuity, 3% administrative fee, 7% applicable tax

GROUP LUNCHES

FRESH CATCH LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Caesar Salad with Grilled Chicken or Shrimp

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, jasmine rice, seasonal vegetable

Fried Fisherman's Trio

shrimp, scallops, clams, french fries, cole slaw

DESSERT

Chocolate Chip Cookies

25.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Esperto Pinot Grigio

delle Venezie 31/bottle

Chapoutier "Belleruche" Cotes du Rhone

Rhone Valley 29/bottle

CLASSIC LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Caesar Salad with Crabmeat

romaine, garlic croutons, shaved romano, creamy dressing

Grilled Chicken Sandwich

applewood smoked bacon, jack cheese, lettuce, tomato and mayo, french fries, cole slaw

Everything Spiced Tuna*

(cooked medium rare) roasted red pepper sauce, cucumber sauce, jasmine rice, seasonal vegetable

Wood Grilled Shrimp

jasmine rice, seasonal vegetable

DESSERT

Cheesecake

seasonal fruit

Chocolate Layer Cake

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 33/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

Menu subject to gratuity, 3% administrative fee, 7% applicable tax

GROUP LUNCHES

CAPTAIN'S LUNCH

FIRST COURSE SELECTION

New England Clam Chowder

House Salad cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Lobster Roll freshly shucked native lobster, celery mayo, brioche bun, french fries, cole slaw (additional 4.00 per person, per order)

Legal's Crab Cake Sandwich jumbo lump crab on a bun with mustard sauce, french fries, cole slaw

Marinated Grilled Chicken lemon chive butter sauce, sweet potato mash, seasonal vegetable

Wood Grilled Faroe Island Salmon jasmine rice, seasonal vegetable

DESSERT

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch

Chocolate Layer Cake

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay Sonoma Coast 42/bottle

Belle Glos "Meiomi" Pinot Noir California 45/bottle

Menu subject to gratuity, 3% administrative fee, 7% applicable tax

PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Cremant de Bourgogne , JCB "No. 21," NV		35
Champagne , Veuve Clicquot "Yellow Label" Brut, NV		75

White

Chardonnay , Flora Springs	Napa Valley	38
Chardonnay , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
Chardonnay , Patz & Hall	Sonoma Coast	49
Chardonnay , Cakebread	Napa Valley	59
Sancerre , Domaine Roger Champault "Les Pierris"	Loire Valley	42
Sauvignon Blanc , Manawa	Marlborough	33
Sauvignon Blanc , Cloudy Bay	Marlborough	49
Pinot Grigio , Santa Margherita	Valdadige	42
Dry Riesling , Hugel	Alsace	39
Riesling , August Kessler "R" Kabinett	Pfalz	33

Red

Pinot Noir , DeLoach "Block 1950"	Sonoma Coast	39
Pinot Noir , Belle Glos "Meiomi"	California	45
Shiraz , Heartland	Langhorne Creek	35
Malbec , Catena "Vista Flores"	Mendoza	37
Merlot , Seven Falls	Wahluke Slope	35
Merlot , Shafer	Napa Valley	65
Cabernet Sauvignon , Buehler	Napa Valley	45
Cabernet Sauvignon , Jordan	Alexander Valley	68
Cabernet Sauvignon , Chimney Rock "Stags Leap District"	Stags Leap	79