

# PASSED HORS D'OEUVRES

25 piece increments

**Petite Legal's Signature Crab Cake** jumbo lump crab, mustard sauce 125.00

**Bang Bang Cauliflower** kung pao 100.00

**Hot Lump Crab Dip** horseradish, cheddar and cream cheese, seafood chips 100.00

**Scallop Wrapped in Bacon** 100.00 🌿

**Tuna Sashimi\*** 100.00 🌿

**Lobster, Avocado Toast** 150.00

**Grilled Shrimp & Chorizo Lollipop** 100.00

**Seasonal Bruschetta** 75.00

- tomato, scallion, basil, garlic
- mushrooms, olives, truffle oil

**Chicken Satay** peanut sauce 100.00 🌿

**Beef & Goat Cheese Crostini** sliced tenderloin, herbed cheese 100.00

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## 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

freshly shucked raw shellfish

small 180.00 large 270.00

**Seafood Antipasto** 🌿

grilled shrimp, calamari, marinated clams, mussels

small 125.00 large 175.00

**Cheese Board**

seasonal fruit, assorted crackers

small 115.00 large 175.00

**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**

traditional with mayo

small 300.00 large 450.00

**New England Clam Chowder**

small 125.00 large 180.00

**Sliders**

select one

**Tuna Burger**

chili spiced fresh ground tuna, herb crumbs,  
roasted red pepper sauce

**Cheeseburger**

small 120.00 large 180.00

**Salad Trio**

**Caesar Salad** 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

**House Salad** 🌿

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

**Vine Ripe Tomato & Burrata Salad**

arugula, radicchio, pesto vinaigrette

small 115.00 large 175.00

**Dessert Platter**

assorted mini desserts

small 125.00 large 180.00

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🌿 can be prepared without gluten

Menu subject to gratuity, tax, 4% administrative fee

\*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

### STARTERS

#### New England Clam Chowder

#### House Salad 🌿

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

### CLASSICS

#### Nutty Salmon\*

almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

#### Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing, broccoli

#### Marinated Grilled Organic Chicken 🌿

lemon chive butter sauce, mashed potatoes, broccoli

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, mashed potatoes, broccoli  
(prepared medium)

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Cheesecake

featured seasonal topping

#### Five Bon Bons

bite-size scoops of ice cream dipped in chocolate

55.00 per person

*inclusive of soft drinks, iced tea, coffee, tea*

## DINNER 2: CRABULOUS

### SOUP

#### New England Clam Chowder

### SALAD

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad *(may contain nuts)*

#### Grilled Salmon\* & Shrimp 🌿

jasmine rice, sautéed spinach

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, mashed potatoes, broccoli  
(prepared medium)

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

65.00 per person

*inclusive of soft drinks, iced tea, coffee, tea*

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# GROUP DINNERS

## DINNER 3: OFF THE HOOK

### STARTERS

#### Crispy Calamari 🌿

Rhode Island style (*hot peppers and garlic*), served family style

### SOUP OR SALAD

#### New England Clam Chowder

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Seafood Casserole 🌿

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

#### Red Onion Jam Swordfish 🌿

jasmine rice, sautéed sherry mushrooms, spinach

#### Steamed 1.50-1.75 lb Lobster 🌿

from crisp, cold North Atlantic waters, corn on the cob, mashed potatoes

#### Grilled 8 oz. Filet Mignon\* 🌿

herbes de provence butter, mashed potatoes, broccoli  
(prepared medium)

vegetarian option available upon request

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

75.00 per person

inclusive of soft drinks, iced tea, coffee, tea

## LOBSTER BAKE

### SOUP

#### New England Clam Chowder

### SALAD

#### House Salad 🌿

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

### MAIN

Note: each Lobster Bake includes all of the following:

#### Steamed 1.25-1.5 lb Lobster 🌿

from crisp, cold North Atlantic waters

#### Mussels & Steamers 🌿

garlic, white wine

#### Chouriço 🌿

#### Corn on the Cob 🌿

#### Coleslaw 🌿

non-seafood option available upon request

### SIGNATURE DESSERT

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

70.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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# GROUP LUNCHES

## CLASSIC LUNCH

### STARTERS

#### New England Clam Chowder

#### House Salad 🌿

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

### CLASSICS

#### Grilled Shrimp 🌿

mashed potatoes, broccoli

#### Anna's Baked Boston Cod 🌿

seasoned crumbs, roasted tomato, spinach, jasmine rice

#### Grilled Organic Chicken Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Three Bon Bons

bite-size scoops of ice cream dipped in chocolate

#### Dark Chocolate Mousse

rich and velvety, no sugar added, fresh whipped cream

35.00 per person

*inclusive of soft drinks, iced tea, coffee, tea*

## CAPTAIN'S LUNCH

### STARTERS

#### New England Clam Chowder

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### CLASSICS

#### Lobster Roll 🌿

traditional with mayo (*additional 7.00 per person, per order*)  
fries, coleslaw

#### Grilled Salmon\* 🌿

mashed potatoes, broccoli

#### Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce, fries, coleslaw

#### Marinated Organic Chicken Breast 🌿

lemon chive butter sauce, mashed potatoes, broccoli

*vegetarian option available upon request*

### SIGNATURE DESSERTS

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

#### Key Lime Pie

lime cream, raspberry sauce

45.00 per person

*inclusive of soft drinks, iced tea, coffee, tea*

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