

LEGAL *on the Mystic*

ABOUT PRIVATE DINING AT LEGAL ON THE MYSTIC

With a nod to the industrial past of the location, Legal on the Mystic was built to have a broad appeal and meld traditional with contemporary. The menu was assembled to provide a casual, social dining experience. The emphasis on plates to share, salads, pizzas, sandwiches and tacos, but there are also options for those who prefer more classic Legal entrées.

Legal on the Mystic takes its design direction from the early industrial development that occurred at Assembly Square. By using materials such as steel pipes, metal mesh, steel, concrete and brick, the space takes on an industrial feel reminiscent of the history. The expo kitchen serves as a backdrop to the restaurant, while the bar is the focus. Large garage doors allow for open air dining and entry to a riverside patio that's topped by a 20' tulip umbrella.

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.

PRIVATE DINING CAPACITIES

ROOM	SEATED	RECEPTION
The Garage	24	30
Semi-Private Space	75	
Full Buy-Out	140	200

Legal on the Mystic | 301 Great River Road | Somerville, MA 02145

Private Dining: 617-530-9352 | privatedining@legalseafoods.com | legalseafoods.com/privatedining

PASSED HORS D'OEUVRES

25 portion minimum per item

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

Bang Bang Cauliflower kung pao 100.00

Fried Pickles romano peppercorn dressing 75.00

Sriracha Lime Popcorn Shrimp 100.00

Grilled Chicken Skewers Asian glaze 100.00

Scallop Wrapped in Bacon 100.00

Blackened Raw Tuna "Sashimi"* pan-seared and sliced with sesame chili vinaigrette, seaweed salad and wasabi 100.00

Spicy Tuna Meatballs freshly ground tuna, romano cheese, calabrian pepper sauce 125.00

STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

Shellfish Platter* 🌿

available as a raw bar for parties of 50 or more

freshly shucked, chilled raw shellfish

small 180.00 large 270.00

New England Clam Chowder

small 125.00 large 180.00

Jumbo Shrimp Cocktail 🌿

45.00 per pound (15-17 pieces each)

Grilled Vegetable Platter 🌿

small 75.00 large 110.00

Thai Roasted Chicken Wings

small 100.00 large 120.00

Warm Spinach Feta Crab Dip

crab chips

small 115.00 large 175.00

Petite Lobster Roll

traditional with mayo

small 300.00 large 450.00

Grilled Seafood Antipasto

shrimp, scallops, squid, mussels, olive meyer lemon relish,

aged cheddar, romaine

small 125.00 large 175.00

Salad Trio

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

Caesar Salad 🌿

romaine hearts, croutons, shaved romano, creamy dressing*

Tortilla Apple and Goat Cheese Salad

avocado, roasted red peppers, chipotle orange dressing

small 115.00 large 175.00

Sliders

select one

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

Beef Burger with cheese*

small 125.00 large 180.00

Pizza

select two

White Clam, pancetta and arugula

Crab & Pepperoni, mozzarella, peppadew peppers

Chipotle BBQ Organic Chicken

bacon, jalapeño jam, gouda, cheddar

small 200.00 large 300.00

Dessert Platter

assorted mini desserts

small 125.00 large 180.00

🌿 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

STARTERS

New England Clam Chowder

Caesar Salad 🌿

romaine, croutons, shaved romano, creamy dressing*

CLASSICS

Grilled Salmon* 🌿

jasmine rice, broccoli, cucumber yogurt sauce

Roasted Cod & Olive Meyer Lemon Relish 🌿

jasmine rice, spinach

Grilled Chicken

mashed potato, broccoli, herb chicken jus

vegetarian option available upon request

DESSERTS

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

Maple Ice Cream Sandwich

maple ice cream, bourbon maple syrup, glazed cherries, fresh whipped cream

48.00 per person

inclusive of soft drinks, iced tea, coffee, tea

DINNER 2

STARTERS

New England Clam Chowder

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

CLASSICS

Seafood Au Gratin 🌿

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

Grilled Swordfish Kabobs 🌿

mashed potato, seasonal vegetable

BBQ Steak Tips* 🌿

mashed potato, seasonal vegetable

vegetarian option available upon request

DESSERTS

Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

Snickerdoodle Ice Cream Sandwich

cinnamon ice cream, chocolate & raspberry sauce, heath bar crunch

58.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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GROUP DINNERS

DINNER 3

SOUP

New England Clam Chowder

SALAD

Tortilla, Apple and Goat Cheese Salad

avocado, roasted red peppers, chipotle orange dressing

CLASSICS

Legal's Signature Crab Cake Combo

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

Hoisin Glazed Salmon*

hoisin sauce and vegetable pad thai with crushed peanuts

Bouillabaisse

lobster, scallops, shrimp, calamari, littlenecks, mussels and whitefish in a light tomato broth

BBQ Steak Tips* 🌿

mashed potato, seasonal vegetable

vegetarian option available upon request

DESSERTS

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

68.00 per person

inclusive of soft drinks, iced tea, coffee, tea

LOBSTER BAKE

CHOWDER

New England Clam Chowder

SALAD

Caesar Salad 🌿

romaine, croutons, shaved romano, creamy dressing*

MAIN

Steamed 1.25-1.5 lb Lobster 🌿

mussels, steamers, chorizo, corn on the cob, coleslaw

non-seafood option available upon request

DESSERT

Tiramisu

glazed cherries, chocolate sauce, fresh whipped cream

70.00 per person

inclusive of soft drinks, iced tea, coffee, tea

🌿 can be prepared without gluten

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GROUP LUNCHESES

LUNCH 1

STARTERS

New England Clam Chowder

Caesar Salad 🌿

romaine hearts, croutons, shaved romano, creamy dressing*

CLASSICS

Tuna Burger

freshly ground tuna, spices, roasted red pepper sauce

Organic Chicken BLT

applewood smoked bacon, herb mayo, lettuce, tomato

Fish & Chip Sandwich

crispy fried with beer batter potato chip coating, chipotle mayo, bacon, lettuce, tomato

Lobster Roll...(available for supplemental charge +10.00)
traditional with mayo

all entrées served with fries and coleslaw

vegetarian option available upon request

DESSERT

Maple Ice Cream Sandwich

maple ice cream, bourbon maple syrup, pecans, glazed cherries, fresh whipped cream

35.00 per person

inclusive of soft drinks, iced tea, coffee, tea

LUNCH 2

STARTERS

New England Clam Chowder

Big Green Salad

carrots, cucumber, tomato, crispy shallots, cider dijon vinaigrette

CLASSICS

Blackened Salmon Reuben

Russian dressing, gouda, coleslaw

Fish & Chips 🌿

tartar sauce

BBQ Steak Tips* 🌿

mashed potato, seasonal vegetable

Lobster Roll...(available for supplemental charge +10.00)
traditional with mayo

all entrées served with fries and coleslaw

vegetarian option available upon request

DESSERT

Carrot Cake

cream cheese frosting, candied walnuts, white chocolate glaze

40.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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