

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
- Grilled Shrimp & Chorizo Lollipop** 4.00
- Seasonal Bruschetta** 3.00
 - tomato, scallion, basil, garlic
 - mushrooms, olives, truffle oil
- Chicken Satay** peanut sauce 4.00
- Beef & Goat Cheese Crostini** sliced sirloin, herbed cheese 4.00

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
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

Seafood Antipasto
grilled shrimp, calamari, marinated clams,
mussels
small 125.00 large 175.00

Grilled Vegetable Skewers
balsamic glaze
small 75.00 large 110.00

Sushi Boat*
available in Peabody & Burlington only
Chef's choice – maki, nigiri, sashimi
small 130.00 large 330.00

Kung Pao Jumbo Chicken Wings
small 75.00 large 110.00
Sliders

select one

Tuna Burger freshly ground tuna, chili paste, crumbs, spices
Beef Burger with cheese
small 120.00 large 180.00

Jumbo Shrimp Cocktail
45.00 per pound (15-17 pieces each)

Salad Trio

Caesar Salad romaine, garlic croutons, shaved romano,
creamy dressing
House Salad cherry tomato, shaved carrot and sunflower
seeds,
creamy romano peppercorn dressing
Vine Ripe Tomato & Manouri Cheese Salad cucumber,
basil,
pickled red onion, extra virgin olive oil
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.

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

Group Dinners

Dinner 1: Fintastic

First Course

New England Clam Chowder

House Salad

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

Entrée

Nutty HiddenFjord Faroe Island Salmon

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

Baked Stuffed Shrimp

jumbo shrimp, buttery crabmeat stuffing, seasonal vegetable

Marinated Grilled Chicken

broccoli, mashed potatoes, lemon chive butter sauce

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

Char Grilled HiddenFjord

Faroe Island Salmon @ Shrimp

jasmine rice, seasonal vegetable

Char Grilled Sirloin*

lemon, parsley, anchovy butter, mashed potatoes, sautéed
spinach

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

Lobster Bake

75.00 per person

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, roasted fingerling potatoes, cauliflower, kale

Red Onion Jam Swordfish

jasmine rice, sautéed sherry mushrooms and spinach

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters, corn, seasonal vegetable

Char Grilled Sirloin*

lemon, parsley, anchovy butter, mashed potatoes, sautéed spinach

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

First Course

New England Clam Chowder

Second Course

House Salad

cherry tomato, shaved carrot and sunflower seeds

Entrée

Mussels @ Steamers

garlic, white wine

Steamed 1.25-1.5 lb Lobster

from crisp, cold North Atlantic waters

Chouriço

Corn on the Cob

Cole Slaw

vegetarian option available upon request

non seafood option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

Group Lunches

Classic Lunch

First Course

New England Clam Chowder

House Salad

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

Entrée

Char Grilled Shrimp

mashed potatoes, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, spinach

Grilled Chicken Rice Bowl

brown rice, kimchi, shiitake, seaweed salad, spinach,
gochujang sauce and sesame vinaigrette

vegetarian option available upon request

Dessert

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, pomegranate sauce

Captain's Lunch

35.00 per person

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

Char Grilled HiddenFjord Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

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

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

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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PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Cremant de Bourgogne, JCB “No. 21,” NV	27
Prosecco, Borgoluce Superiore Brut, NV	35
Champagne, Taittinger, “La Francaise” Brut, NV	65
Champagne, Veuve Clicquot “Yellow Label” Brut, NV	85
Champagne, Dom Perignon, 2006	175

White

Chardonnay, Catena “Vista Flores”	Mendoza	35
Chardonnay, Sonoma-Cutrer “Russian River Ranches”	Sonoma Coast	45
Chardonnay, Cakebread	Napa Valley	59
Pouilly-Fuisse, J.J. Vincent “Marie Antoinette”	Macon	35
Sauvignon Blanc, Manawa	Marlborough	37
Sauvignon Blanc, Cakebread	Napa Valley	49
Sauvignon Blanc, Cloudy Bay	Marlborough	59
Sancerre, Domaine de la Perriere	Loire Valley	48
Pinot Grigio, Zenato	delle Venezie	31
Pinot Grigio, Santa Margherita	Valdadige	49
Pinot Gris, Hugel “Classic”	Alsace	38
Riesling, Dr. Heyden Oppenheimer Kabinett	Rheinhessen	31
Gewurztraminer, Domaine Zind-Humbrecht	Alsace	39

Red

Pinot Noir, DeLoach “Block 1950”	Sonoma Coast	39
Pinot Noir, Santa Barbara Winery	Sta. Rita Hills	45

Rioja, Muga Reserva	Spain	48
Chianti Classico, Collazzi “I Bastioni”	Toscana	35
Malbec, Catena “Vista Flores”	Mendoza	35
Merlot, Buena Vista “Raison d’Etre”	Sonoma	35
Cabernet Sauvignon, Vina Cobos “Felino” by Paul Hobbs	Mendoza	39
Cabernet Sauvignon, Robert Mondavi	Napa Valley	52
Cabernet Sauvignon, Chimney Rock “Stags Leap District”	Stags Leap	95
Cabernet Sauvignon, Robert Mondavi Reserve	Napa Valley	145

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