

PASSED HORS D'OEUVRES

25 piece minimum per item

Petite Legal's Signature Crab Cake jumbo lump crab, mustard sauce 5.00

Crabmeat Stuffed Mushroom buttery crumbs 4.00

Scallop Wrapped in Bacon 4.00

Tuna Poke* sesame vinaigrette 4.00

Lobster, Avocado Cocktail Tartlet 6.00

Grilled Shrimp & Chorizo Lollipop 4.00

Seasonal Bruschetta 3.00

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

Grilled Vegetable Skewer balsamic glaze 3.00

Chicken Satay peanut sauce 4.00

Beef & Goat Cheese Crostini sliced tenderloin, herbed cheese 4.00

Tempura Chicken Skewer kung pao sauce 4.00

STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 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

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

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 per pound (15-17 pieces each)

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, applicable tax

GROUP DINNERS

DINNER 1: FINTASTIC

FIRST COURSE

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Nutty Faroe Island Salmon

almond encrusted, sautéed in a lemon caper butter sauce

Baked Stuffed Shrimp Casserole

jumbo shrimp, buttery crabmeat stuffing

Marinated Chicken Breast

lemon chive butter sauce

all entrées served with mashed potatoes and broccoli

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

55.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Manawa Sauvignon Blanc

Marlborough 37/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

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 Faroe Island Salmon & Shrimp Skewer

Char Grilled Creekstone Sirloin*

onion jam

all entrées served with mashed potatoes and broccoli

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 42/bottle

Catena "Vista Flores" Malbec

Mendoza 35/bottle

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

GROUP DINNERS

DINNER 3: OFF THE HOOK

FIRST COURSE

Crispy Montauk 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

Baked North Atlantic Sea Scallops

sherry garlic butter, crumbs

Char Grilled Swordfish

Steamed 1.50-1.75 lb Lobster

from crisp, cold North Atlantic waters

Char Grilled Creekstone Sirloin*

onion jam

all entrées served with mashed potatoes and broccoli

DESSERT

Key Lime Pie

lime cream, pomegranate sauce

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Stags' Leap Winery Chardonnay

Napa Valley 52/bottle

Robert Mondavi Cabernet Sauvignon

Napa Valley 52/bottle

LOBSTER BAKE

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

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Patz & Hall Chardonnay

Sonoma Coast 49/bottle

R. Stuart "Vignette" Pinot Noir

Willamette Valley 45/bottle

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

GROUP LUNCHES

CLASSIC LUNCH

FIRST COURSE

New England Clam Chowder

House Salad

cherry tomato, shaved carrot and sunflower seeds

ENTRÉE

Char Grilled Shrimp

mashed potatoes, broccoli

Crabmeat Caesar Salad

romaine, garlic croutons, shaved romano, creamy dressing

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, mashed potatoes, broccoli

Grilled Chicken Sandwich

applewood smoked bacon, jack cheese, lettuce, tomato and mayo

DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Cheesecake

seasonal fruit

35.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Borgo M Pinot Grigio

della Venezie 29/bottle

St. Michael-Eppan Pinot Noir

Alto Adige 35/bottle

CAPTAIN'S LUNCH

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)

Char Grilled Faroe Island Salmon

mashed potatoes, broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce

Marinated Chicken Breast

lemon chive butter sauce, mashed potatoes, broccoli

DESSERT

Chocolate Layer Cake

Cheesecake

seasonal fruit

45.00 per person

RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

Sonoma-Cutrer "Russian River Ranches" Chardonnay

Sonoma Coast 42/bottle

DeLoach "Block 1950" Pinot Noir

Sonoma Coast 39/bottle

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

PRIVATE DINING WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

Sparkling

Prosecco Superiore , Borgoluce Brut, NV	35
Champagne , Taittinger, "La Francaise" Brut, NV	65
Champagne , Veuve Clicquot "Yellow Label" Brut, NV	75

White

Chardonnay , Flora Springs	Napa Valley	33
Chardonnay , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
Chardonnay , Patz & Hall	Sonoma Coast	49
Chardonnay , Cakebread	Napa Valley	59
Pouilly-Fuisse , J.J. Vincent "Marie Antoinette"	Macon	35
Sancerre , Domaine Roger Champault "Les Pierris"	Loire Valley	42
Sauvignon Blanc , Manawa	Marlborough	37
Sauvignon Blanc , Cakebread	Napa Valley	45
Sauvignon Blanc , Cloudy Bay	Marlborough	52
Pinot Grigio , Borgo M	delle Venezie	29
Pinot Grigio , Santa Margherita	Valdadige	42
Riesling , August Kessler "R" Kabinett	Pfalz	31

Red

Pinot Noir , St. Michael-Eppan	Alto Adige	35
Pinot Noir , DeLoach "Block 1950"	Sonoma Coast	39
Pinot Noir , R. Stuart "Vignette"	Willamette Valley	45
Pinot Noir , Dutton-Goldfield "Dutton Ranch"	Russian River Valley	49
Chianti Classico , Collazzi "I Bastioni"	Toscana	35
Malbec , Catena "Vista Flores"	Mendoza	35
Merlot , Buena Vista "Raison d'Etre"	Sonoma	35
Cabernet Sauvignon , Benziger Family Winery	Sonoma	39
Cabernet Sauvignon , Robert Mondavi	Napa Valley	52
Cabernet Sauvignon , Chimney Rock "Stags Leap District"	Stags Leap	85

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