

## 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 SELECTION

#### **New England Clam Chowder**

#### **Classic Caesar Salad**

romaine, garlic croutons, shaved romano, creamy dressing

### ENTRÉE

#### **Char Grilled Faroe Island Salmon**

mashed potatoes, seasonal vegetable

#### **Char Grilled Shrimp**

mashed potatoes, seasonal vegetable

#### **Marinated Chicken Breast**

lemon chive butter sauce, mashed potatoes, seasonal vegetable

### DESSERT

#### **Chocolate Layer Cake**

55.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Domaine Roger Champault "Les Pierris" Sancerre**

Loire Valley 42/bottle

#### **Torii Mor Pinot Noir**

Willamette Valley 45/bottle

## DINNER 2: CRABULOUS

### FIRST COURSE

#### **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, mashed potatoes, seasonal vegetable

#### **Legal's Signature Crab Cakes**

two jumbo lump crab cakes, mustard sauce, seasonal salad, mashed potatoes, seasonal vegetable

#### **Char Grilled Faroe Island Salmon with Grilled Shrimp Skewer**

mashed potatoes, seasonal vegetable

#### **Char Grilled Filet Mignon\***

mashed potatoes, seasonal vegetable

#### **Steamed 1.25-1.50 lb Lobster**

from crisp, cold North Atlantic waters  
mashed potatoes, seasonal vegetable

### DESSERT

#### **Chocolate Layer Cake**

#### **Cheesecake**

seasonal fruit

65.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Cakebread Chardonnay**

Napa Valley 59/bottle

#### **Robert Mondavi Cabernet Sauvignon**

Napa Valley 52/bottle

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# GROUP DINNERS

## DINNER 3: OFF THE HOOK

### FIRST COURSE SELECTION

#### **Blackened Raw Tuna\* "Sashimi"**

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

#### **Legal's Signature Crab Cake**

jumbo lump crab, mustard sauce, seasonal salad

### SECOND COURSE SELECTION

#### **New England Clam Chowder**

#### **Classic Caesar Salad**

romaine, garlic croutons, shaved romano, creamy dressing

### ENTRÉE

#### **Baked Scallop Gratin**

#### **Char Grilled Swordfish**

mashed potatoes, seasonal vegetable

#### **Grilled Filet Mignon\*, Shrimp & Scallops**

mashed potatoes, seasonal vegetable

#### **Steamed 1.50-1.75 lb Lobster**

from crisp, cold North Atlantic waters, mashed potatoes, seasonal vegetable

### 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

**Far Niente Chardonnay** Napa Valley 75/bottle

**Jordan Cabernet Sauvignon** Alexander Valley 69/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

#### **Stags' Leap Winery Chardonnay**

Napa Valley 52/bottle

#### **Emeritus "Hallberg Ranch" Pinot Noir**

Russian River Valley 52/bottle

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# 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, mashed potatoes, seasonal vegetable

#### **Fried Fisherman's Trio**

shrimp, scallops, clams, french fries, cole slaw

### DESSERT

#### **Bon Bon**

bite size scoop of ice cream dipped in chocolate

25.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

#### **Esperto Pinot Grigio**

delle Venezie 29/bottle

#### **Borsao "Tres Picos" Garnacha**

Campo de Borja 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, mashed potatoes, seasonal vegetable

#### **Char Grilled Shrimp**

mashed potatoes, 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

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# GROUP LUNCHES

## CAPTAIN'S LUNCH

### FIRST COURSE SELECTION

#### **New England Clam Chowder**

**House Salad** cherry tomato, shaved carrot and sunflower seeds

### ENTRÉE

**Lobster Roll** traditional with mayo, french fries, cole slaw (additional 5.00 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, mashed potatoes, seasonal vegetable

**Char Grilled Faroe Island Salmon** mashed potatoes, seasonal vegetable

### DESSERT

**Key Lime Pie** lime cream, pomegranate sauce

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

45.00 per person

### RECOMMENDED WINE PAIRINGS

by Sandy Block, MW

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

**Torii Mor Pinot Noir** Willamette Valley 45/bottle

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# PRIVATE DINING WINE LIST

*Our Corporate Sommelier is available to assist with wine selections.*

## Sparkling

<b>Cremant de Bourgogne</b> , JCB "No. 21," NV	35
<b>Champagne</b> , Gosset "Excellence" Brut, NV	55
<b>Champagne</b> , Moet & Chandon "Nectar Imperial" Demi-Sec, NV	69
<b>Champagne</b> , Perrier-Jouet "Belle Epoque," Vintage	155

## White

<b>Chardonnay</b> , Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast	42
<b>Chardonnay</b> , Stags' Leap Winery	Napa Valley	52
<b>Chardonnay</b> , Cakebread	Napa Valley	59
<b>Chardonnay</b> , Far Niente	Napa Valley	75
<b>Sancerre</b> , Domaine Roger Champault "Les Pierris"	Loire Valley	42
<b>Sauvignon Blanc</b> , Manawa	Marlborough	33
<b>Sauvignon Blanc</b> , Cloudy Bay	Marlborough	49
<b>Pinot Grigio</b> , Santa Margherita	Valdadige	42
<b>Riesling</b> , August Kessler "R" Kabinett	Pfalz	33
<b>White Blend</b> , Conundrum	California	39

## Red

<b>Pinot Noir</b> , DeLoach "Block 1950"	Sonoma Coast	39
<b>Pinot Noir</b> , Torii Mor	Willamette Valley	45
<b>Pinot Noir</b> , Emeritus "Hallberg Ranch"	Russian River Valley	52
<b>Pinot Noir</b> , Patz & Hall	Sonoma Coast	65
<b>Shiraz</b> , Heartland	Langhorne Creek	35
<b>Malbec</b> , Catena "Vista Flores"	Mendoza	35
<b>Merlot</b> , Shafer	Napa Valley	65
<b>Cabernet Sauvignon</b> , Buehler	Napa Valley	45
<b>Cabernet Sauvignon</b> , Robert Mondavi	Napa Valley	52
<b>Cabernet Sauvignon</b> , Jordan	Alexander Valley	69
<b>Cabernet Sauvignon</b> , Caymus	Napa Valley	95

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