

## PASSED HORS D'OEUVRES

25 piece increments

**Legal's Signature Petite 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

**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

## STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

### Raw Shellfish Sampler\* 🍴

freshly shucked raw shellfish

small 180.00 large 270.00

### New England Clam Chowder

small 125.00 large 180.00

### Smoked Salmon Platter\* 🍴

served chilled with homemade toasted brioche

small 125.00 large 175.00

### Jumbo Shrimp Cocktail 🍴

45.00 per pound (15-17 pieces each)

### Cheese Board

seasonal fruit, assorted crackers

small 115.00 large 175.00

### Petite Lobster Roll

traditional with mayo

small 300.00 large 450.00

### Sliders

select one

Tuna Burger freshly ground tuna, chili paste, crumbs and spices

Burger\* available with cheese

small 120.00 large 180.00

### Salad Trio

Caesar Salad 🍴

romaine hearts, garlic croutons, shaved romano, creamy dressing

House Salad 🍴

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

Chopped Greek Salad 🍴

diced olives, cucumbers, tomatoes, chickpeas and feta

small 115.00 large 175.00

### Dessert Platter

assorted mini desserts

small 125.00 large 180.00

🍴 can be prepared without gluten

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

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

\*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

### FIRST COURSE

#### New England Clam Chowder

#### House Salad 🌱

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

### ENTRÉE

#### Seared Salmon\* 🌱

jasmine rice, broccoli

#### Jasmine Special 🌱

steamed shrimp and broccoli over jasmine rice with melted jack cheese

#### Marinated Organic Chicken 🌱

sweet potato mash, broccoli

*vegetarian option available upon request*

### DESSERT

#### Key Lime Pie

lime cream, raspberry sauce

55.00 per person

## DINNER 2: CRABULOUS

### FIRST COURSE

#### New England Clam Chowder

### SECOND COURSE

#### Classic Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

### ENTRÉE

#### Legal's Signature Crab Cakes

two jumbo lump crab cakes, mustard sauce, seasonal salad

#### Seared Salmon\* & Shrimp 🌱

jasmine rice, seasonal vegetable

#### Seared 8 oz. Filet Mignon\* 🌱

bacon shallot brown butter, sweet potato mash, broccoli served medium

*vegetarian option available upon request*

### DESSERT

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

65.00 per person

🌱 can be prepared without gluten

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# GROUP DINNERS

## DINNER 3: OFF THE HOOK

### FIRST COURSE

#### **Crispy Calamari** 🌱

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

### SECOND COURSE

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

#### **Classic Caesar Salad** 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

### ENTRÉE

#### **Seafood Casserole** 🌱

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

#### **Crab Cake Combo**

one jumbo lump crab cake, grilled shrimp and scallops, mustard sauce, seasonal salad

#### **Seared 8 oz. Filet Mignon\*** 🌱

bacon shallot brown butter, sweet potato mash, broccoli  
served medium

*vegetarian option available upon request*

### DESSERTS

#### **Key Lime Pie**

lime cream, raspberry sauce

#### **Boston Cream Pie**

chocolate sauce, rum caramel sauce, toffee almond crunch

75.00 per person

🌱 can be prepared without gluten

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# GROUP LUNCHES

## CLASSIC LUNCH

### FIRST COURSE

#### New England Clam Chowder

#### House Salad 🌿

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

### ENTRÉE

#### Char Grilled Cajun Shrimp 🌿

sweet potato mash, broccoli

#### Caesar Salad with Seared Organic Chicken 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

#### Anna's Baked Boston Cod 🌿

seasoned crumbs, roasted tomato, jasmine rice, broccoli

#### Fish & Chips 🌿

fries, coleslaw

*vegetarian option available upon request*

### DESSERT

#### Key Lime Pie

lime cream, raspberry sauce

35.00 per person

## CAPTAIN'S LUNCH

### FIRST COURSE

#### New England Clam Chowder

#### Classic Caesar Salad 🌿

romaine hearts, garlic croutons, shaved romano, creamy dressing

### ENTRÉE

#### Lobster Roll 🌿

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

#### Seared Salmon 🌿

jasmine rice, broccoli

#### Legal's Signature Crab Cake Sandwich

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

#### Marinated Organic Chicken Breast 🌿

sweet potato mash, broccoli

*vegetarian option available upon request*

### DESSERT

#### Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

45.00 per person

🌿 can be prepared without gluten

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