



PRIVATE DINING MENUS

DINNER

Three Course

First Course

New England Clam Chowder

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Two Options

Grilled Salmon

whole grain mustard beurre blanc

Baked Stuffed Colossal Shrimp

signature lump crab stuffing, mustard beurre blanc

New England Baked Haddock - Anna's Way

buttered crumbs, stuffed tomato

Seared Gulf of Maine Scallops

sweet potato purée, bacon jam, pickled Fresno chile

Herb Roasted Chicken

pan jus

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Grilled Asparagus

Herbed Rice Pilaf

French Fries

Mashed Sweet Potato

Broccoli Au Gratin

Parsley-Buttered Red Bliss Potatoes

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

Trio Of Bon Bons

bite-size scoops of ice cream dipped in chocolate

65 per person

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
Menu subject to change

*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.

DINNER

Three Course

First Course

New England Clam Chowder

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Mains

Choose Two Options

Grilled Salmon

whole grain mustard beurre blanc

Baked Stuffed Colossal Shrimp

signature lump crab stuffing, mustard beurre blanc

Seared Gulf of Maine Scallops

sweet potato purée, bacon jam, pickled Fresno chile

Yellow Fin Tuna Steak

togarashi & sesame crusted, ponzu

Double R Ranch Filet Mignon

simply grilled

Herb Roasted Chicken

pan jus

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Grilled Asparagus

Herbed Rice Pilaf

French Fries

Mashed Sweet Potato

Broccoli Au Gratin

Parsley-Buttered Red Bliss Potatoes

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

Trio Of Bon Bons

bite-size scoops of ice cream dipped in chocolate

75 per person

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
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DINNER

Four Course

First Course

New England Clam Chowder

Second Course

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Three Options

Legal's Signature Crab Cake Combo

lump crab cake, grilled shrimp, seared scallops, mustard sauce

Surf and Turf

*Double R Ranch filet mignon and a choice of seafood:
Baked Stuffed Colossal Shrimp OR Signature Crab Cake OR Pan Seared Sea Scallops*

New England Baked Haddock - Anna's Way

buttered crumbs, stuffed tomato

Grilled Salmon

whole grain mustard beurre blanc

Herb Roasted Chicken

pan jus

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Grilled Asparagus

Herbed Rice Pilaf

French Fries

Mashed Sweet Potato

Broccoli Au Gratin

Parsley-Buttered Red Bliss Potatoes

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

Trio Of Bon Bons

bite-size scoops of ice cream dipped in chocolate

85 per person

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DINNER

Four Course

First Course

Choose One Option

New England Clam Chowder Legal's Signature Crab Cake

Chef's Choice Passed Hors d'Oeuvres

Second Course

Choose One Option

Greek Salad

tomato, cucumber, feta, chickpeas, Kalamata olives, lemon-oregano vinaigrette

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Three Options

Surf and Turf

*Double R Ranch filet mignon and your choice of seafood:
Baked Stuffed Colossal Shrimp OR Signature Crab Cake OR Pan Seared Sea Scallops*

Grilled Swordfish Steak

Castelvetrano olive tomato-caper relish

Yellow Fin Tuna Steak

togarashi & sesame crusted, ponzu

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Grilled Asparagus

Herbed Rice Pilaf

French Fries

Mashed Sweet Potato

Broccoli Au Gratin

Parsley-Buttered Red Bliss Potatoes

Desserts

Choose Two Options

Boston Cream Pie

Cheesecake

Trio Of Bon Bons

Key Lime Pie

105 per person

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COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

2-Hour Reception

25 Person Minimum

60 per person

Choose Six Options

Lobster Skewers

louis sauce

Sesame Crusted Tuna Skewers

wasabi mayo

Petite Crab Cakes

mustard horseradish aioli

Mini Lobster Rolls

traditional with mayo

Arancini Lobster

lemon aioli

Coconut Shrimp

kung pao sauce

Bacon Wrapped Scallops

balsamic glaze

Peppered Beef Filet

horseradish, sourdough crouton

Thai Chicken Satay

peanut sauce

Crispy Squash Ravioli

cranberry compote

Wild Mushroom

truffle aioli

Heirloom Tomato Bruschetta

scallion, basil, garlic

Lobster Mac & Cheese Bites

Maine lobster, Vermont cheddar

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COCKTAIL RECEPTION STATIONS

2-Hour Reception

25 Person Minimum
priced per person unless
otherwise noted

Shellfish Display

Classic 21

freshly shucked & chilled oysters, clams, shrimp cocktail

Executive 32

addition of lobster tails

Oyster Display 10

freshly shucked with classic accompaniments

Shrimp Cocktail 12

cocktail sauce, lemon

Sushi Display 15

*chef's selection of classic and specialty maki, wasabi,
pickled ginger, soy sauce*

Slider Bar 6

*Tuna Burger or Buffalo Chicken or
Snake River Farms Wagyu*

Charcuterie Board 15

*imported & domestic selection of cheese and cured meats,
seasonal fruit, assorted crackers*

Whole Roasted Tenderloin 295 (serves 25)

*Horseradish Cream, Bearnaise Sauce,
Red Wine Demi-Glace, Assorted Breads*

Tuna Tartare 15

ahi tuna, ponzu, cucumber, wontons

Lobster Mac & Cheese 14

Maine lobster, Vermont cheddar, buttered crumbs

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LUNCH

Three Course

First Course

New England Clam Chowder

House Salad

tomato, cucumber, carrot, sunflower seeds, mixed greens

Mains

Choose Two Options

Grilled Salmon

farro asparagus salad, whole grain mustard beurre blanc

New England Baked Haddock - Anna's Way

buttered crumbs, stuffed tomato, herbed rice pilaf

Snake River Farms Wagyu Bacon Cheddar Burger

*applewood smoked bacon, Vermont cheddar, lettuce, tomato,
french fries & coleslaw*

Half Pound Maine Lobster Roll

*warm butter-poached or traditional with lemon mayo,
french fries & coleslaw*

Vegetarian Option Available Upon Request

Dessert

Trio Of Bon Bons

bite-size scoops of ice cream dipped in chocolate

45 per person

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LUNCH

Three Course

First Course

New England Clam Chowder

Classic Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Mains

Choose Two Options

Half Pound Maine Lobster Roll

*warm butter-poached or traditional with lemon mayo,
french fries & coleslaw*

Yellow Fin Tuna Steak

togarashi & sesame crusted, ponzu

Grilled Chicken Breast

mustard beurre blanc

Crab Cake Sandwich

*jumbo lump crab, lettuce, tomato, mustard sauce,
french fries & coleslaw*

Vegetarian Option Available Upon Request

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

57 per person

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