



PRIVATE DINING MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

40 per person

*Choose Four Options
up to one hour*

Sesame Crusted Tuna Skewers*

wasabi cream

Crispy Tempura Shrimp

sweet and sour sauce

Petite Crab Cakes

mustard horseradish aioli

Bacon Wrapped Scallops

balsamic glaze

Peppered Beef Filet*

horseradish, sourdough crouton

Tomato Bruschetta

scallion, basil, garlic

STATIONS

25 Person Minimum

*priced per person unless
otherwise noted*

Shellfish Display*

Classic 25

freshly shucked & chilled oysters, clams, shrimp cocktail

Oyster Display* 13

freshly shucked with classic accompaniments

Shrimp Cocktail 15

cocktail sauce, lemon

Mini Lobster Rolls mkt

traditional with mayo

Cheese Board 18

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

Vegetable Crudite 6

chick pea and bleu cheese dips

Sushi

*Ask about the availability of
Sushi at your location*

*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

Signature Three Course

First Course

Choose One Option

New England Clam Chowder

House Salad

*local organic leaf lettuce, tomato, cucumber, carrot,
sunflower seeds, tomato balsamic*

Mains

Choose Three Options

Organic Salmon*

yogurt dill marinade

Seared Gulf of Maine Scallops

Yellow Fin Tuna Steak*

sesame crusted

Double R Ranch Filet Mignon* **additional \$10 per order*

simply grilled

Herb Roasted Chicken

lemon olive oil

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf

Garlicky Green Beans Jasmine Rice

Steamed Broccoli Butter Roasted Potatoes

Desserts

Choose One Option

Boston Cream Pie

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

75 per person

Pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
Menu subject to change

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DINNER

Four Course

First Course

Choose One Option

New England Clam Chowder

Lobster Bisque

Second Course

Choose One Option

House Salad

*local organic leaf lettuce, tomato, cucumber, carrot,
sunflower seeds, tomato balsamic*

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 the host's choice of seafood:
Grilled Colossal Shrimp | Signature Crab Cake | Pan Seared Sea Scallops*

New England Baked Haddock - Anna's Way

buttered crumbs, roasted tomato

Organic Salmon*

yogurt dill marinade

Herb Roasted Chicken

lemon olive oil

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf

Garlicky Green Beans Jasmine Rice

Steamed Broccoli Butter Roasted Potatoes

Desserts

Choose One Option

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

Boston Cream Pie

95 per person

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DINNER

Signature Four Course

First Course

Choose One Option

New England Clam Chowder Lobster Bisque

Chef's Choice Passed Hors d'Oeuvres (30 Minutes)

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 the host's choice of seafood:
Grilled Colossal Shrimp | Signature Crab Cake | Pan Seared Sea Scallops*

Grilled Swordfish Steak

red chermoula seasoning, hummus, piparra peppers

Yellow Fin Tuna Steak*

sesame-crusting, cashew ponzu

Herb Roasted Chicken

lemon olive oil

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf

Garlicky Green Beans Jasmine Rice

Steamed Broccoli Butter Roasted Potatoes

Desserts

Choose Two Options

Key Lime Pie Boston Cream Pie Cheesecake

105 per person

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LUNCH

Three Course

First Course

Choose One Option

New England Clam Chowder

Caprese Salad

fresh tomato and mozzarella, basil pesto, balsamic reduction, sourdough crisp

Mains

Choose Two Options

Organic Salmon*

yogurt dill marinade, herbed rice pilaf, steamed broccoli

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, seasonal salad with pickled onions radishes, peas, green goddess dressing

Half Pound Maine Lobster Roll *additional \$15 per order

traditional with lemon mayo, served with french fries & coleslaw or served over a bed of mixed greens

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

Choose One Option

New England Clam Chowder

Colossal Naked Shrimp Cocktail

Mains

Choose Two Options

Half Pound Maine Lobster Roll **additional \$15 per order*

*traditional with lemon mayo, served with french fries & coleslaw
or served over a bed of mixed greens*

Grilled Organic Salmon*

yogurt dill marinade, herbed rice pilaf, steamed broccoli

Grilled Chicken Breast

lemon beurre blanc, roasted potatoes, green beans

Legal's Signature Crab Cake

*lump crab, mustard sauce, seasonal salad with pickled onions,
radishes, peas, green goddess dressing*

Vegetarian Option Available Upon Request

Desserts

Choose One Option

Boston Cream Pie

Cheesecake

seasonal topping

57 per person

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