



PRIVATE DINING MENUS

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 Person Minimum

*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

Salmon Poke

wonton crisp, spicy mayo

Peppered Beef Filet*

horseradish, sourdough crouton

Tomato Bruschetta

scallion, basil, garlic

Falafel

Baharat tzatziki, cucumber

Deviled Eggs

crabmeat, Hackleback caviar

STATIONS

25 Person Minimum

*priced per person unless
otherwise noted*

Shellfish Display*

Classic

freshly shucked & chilled oysters, clams, shrimp cocktail

Oyster Display*

freshly shucked with classic accompaniments

Sushi Display*

*chef's selection of oshizushi or pressed, layered sushi,
wasabi, pickled ginger, soy sauce*

Shrimp Cocktail

cocktail sauce, lemon

Mini Lobster Rolls

traditional with mayo

Cheese Board

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

Vegetable Crudite

hummus and bleu cheese dips

*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

Greek Salad

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

Mains

Choose Three Options

Herb Crusted Salmon*

beurre rouge

Seared Gulf of Maine Scallops

Yellowfin Tuna Steak*

nori-chili crusted

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

simply grilled

Herb Roasted Chicken

shiitake caper vinaigrette

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf Grilled Asparagus
Roasted Broccoli Whipped Sweet Potato
Jasmine Rice

Desserts

Choose One Option

Boston Cream Pie

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

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 Stuffie

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

Herb Crusted Salmon*

beurre rouge

Legal's Signature Crab Cake Combo

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

Surf and Turf*

*Double R Ranch twin filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops*

New England Baked Haddock - Anna's Way

buttered crumbs, roasted tomato

Herb Roasted Chicken

shiitake caper vinaigrette

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf Grilled Asparagus

Roasted Broccoli Whipped Sweet Potato

Jasmine Rice

Desserts

Choose One Option

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

Boston Cream Pie

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DINNER

Signature Four Course

First Course

Choose One Option

New England Clam Chowder Lobster Bisque Stuffie

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 twin filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops*

Mediterranean Swordfish

gremolata

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

Vegetarian Option Available Upon Request

Sides

Choose Two Options

Herbed Rice Pilaf Grilled Asparagus

Roasted Broccoli Whipped Sweet Potato

Jasmine Rice

Desserts

Choose Two Options

Key Lime Pie Boston Cream Pie Cheesecake

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LUNCH

Three Course

First Course

Choose One Option

New England Clam Chowder

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

Choose Three Options

Herb Crusted Salmon*

beurre rouge, winter vegetable medley

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette

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

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LUNCH

Three Course

First Course

Choose One Option

New England Clam Chowder

Colossal Naked Shrimp Cocktail

Mains

Choose Three 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*

Herb Crusted Salmon*
beurre rouge, winter vegetable medley

Herb Roasted Chicken
shiitake caper vinaigrette

Legal's Signature Crab Cake
lump crab, mustard sauce, greens, apples, dried cranberry, apple Dijon vinaigrette

Vegetarian Option Available Upon Request

Desserts

Choose One Option

Boston Cream Pie

Cheesecake
seasonal topping

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