

PASSED HORS D'OEUVRES

25 piece increments

- Petite Legal's Signature Crab Cakes** 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
- Scallops Wrapped in Bacon** 100.00 🌱
- Tuna Sashimi*** 100.00 🌱
- Lobster, Avocado Toast** 150.00
- Grilled Shrimp & Chorizo Lollipop** 100.00
- 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

Treasures of the Reef* 🌱

available as a raw bar for parties of 50 or more
freshly shucked raw shellfish
small 180.00 large 270.00

New England Clam Chowder

small 150.00 large 200.00

Seafood Antipasto 🌱

grilled shrimp, calamari, marinated clams, mussels
small 125.00 large 175.00

Cheese Board

seasonal fruit, assorted crackers
small 115.00 large 175.00

Kung Pao Chicken Wings

small 125.00 large 150.00

Jumbo Shrimp Cocktail 🌱

50.00 per pound (15-17 pieces each)

Petite Lobster Roll 🌱

traditional with mayo
small 300.00 large 450.00

Dessert Platter

assorted mini desserts
small 125.00 large 180.00

Sliders *select one*

Tuna Burger chili spiced fresh ground tuna, herb crumbs,
roasted red pepper sauce
Cheeseburger
small 120.00 large 180.00

Salad Trio

Caesar Salad romaine hearts, garlic croutons, shaved romano,
creamy dressing 🌱
House Salad cherry tomato, shaved carrot and sunflower seeds,
creamy romano peppercorn dressing 🌱
Lemon Kale Salad apples, roasted sweet potatoes, pepitas,
ricotta salata
small 115.00 large 175.00

Sushi Boat*

available in Burlington, Chestnut Hill and Peabody only
Chef's choice– specialty & classic maki and nigiri
small 130.00 large 250.00

Pizzas *select two*

available in South Shore Place only
Crab & Pepperoni mozzarella, peppadew peppers
White Clam pancetta and arugula
Chipotle BBQ Chicken bacon, jalapeño jam, gouda, cheddar
Shrimp Feta Spinach caramelized onions, garlic confit, fontina
Margherita mozzarella, tomato, basil
small 100.00 large 150.00

🌱 can be prepared without gluten

Menu subject to gratuity, tax, 4% administrative fee

*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

STARTERS

New England Clam Chowder

House Salad 🌱

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

CLASSICS

Nutty Salmon*

almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

Baked Stuffed Shrimp

jumbo shrimp, buttery crabmeat stuffing, jasmine rice, broccoli

Roasted Boneless Half Chicken 🌱

lemon chive butter sauce, mashed potatoes, roasted carrots with romesco sauce

Anna's Baked Boston Cod 🌱

seasoned crumbs, roasted tomato, jasmine rice, spinach

vegetarian option available upon request

SIGNATURE DESSERTS

Cheesecake

raspberry grand marnier sauce, fresh whipped cream

Assorted Bon Bons

a trio of bite sized scoops of vanilla, chocolate, and strawberry ice cream dipped in chocolate

58.00 per person

inclusive of soft drinks, iced tea, coffee, tea

DINNER 2: CRABULOUS

SOUP

New England Clam Chowder

SALAD

Classic Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

CLASSICS

Legal's Signature Crab Cake Combo

one jumbo lump crab cake, grilled shrimp scallops, mustard sauce, baby lettuce salad with farro, apples, raisins, walnuts and cider dijon vinaigrette

Grilled Salmon* & Shrimp 🌱

farro & roasted mushrooms, sherry vinaigrette, butternut squash

Grilled Haddock 🌱

garlic leek brown rice, broccoli

Grilled 8 oz. Filet Mignon* 🌱

herbes de provence butter, smashed fingerling potatoes with lemon garlic yogurt sauce, herb roasted mushrooms
(prepared medium)

vegetarian option available upon request

SIGNATURE DESSERTS

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, raspberry sauce

68.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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GROUP DINNERS

DINNER 3: OFF THE HOOK

STARTERS

Crispy Calamari 🌱

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

SOUP OR SALAD

New England Clam Chowder

Lemon Kale Salad 🌱

apples, roasted sweet potatoes, pepitas, ricotta salata

CLASSICS

Seafood Casserole 🌱

scallops, shrimp, lobster, whitefish and monterey jack cheese baked with sherry garlic butter, garlic leek brown rice, roasted carrots with romesco sauce

Grilled Swordfish Steak 🌱

smashed potatoes with lemon garlic yogurt, roasted carrots with romesco sauce

Steamed 1.25-1.5 lb Lobster 🌱

smashed potatoes with lemon garlic yogurt sauce, broccoli

Grilled 8 oz. Filet Mignon* 🌱

herbes de provence butter, smashed fingerling potatoes with lemon garlic yogurt sauce, roasted mushrooms
(*prepared medium*)

vegetarian option available upon request

SIGNATURE DESSERTS

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, raspberry sauce

78.00 per person

inclusive of soft drinks, iced tea, coffee, tea

LOBSTER BAKE

SOUP

New England Clam Chowder

SALAD

House Salad 🌱

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

MAIN

Note: each Lobster Bake includes all of the following:

Steamed 1-1.25 lb Lobster 🌱

from crisp, cold north atlantic waters

Mussels & Steamers 🌱

Chouriço 🌱

Corn on the Cob 🌱

Coleslaw 🌱

non-seafood option available upon request

SIGNATURE DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

70.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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GROUP LUNCHES

CLASSIC LUNCH

STARTERS

New England Clam Chowder

House Salad 🌱

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

CLASSICS

Grilled Shrimp 🌱

garlic leek brown rice, broccoli

Anna's Baked Boston Cod 🌱

seasoned crumbs, roasted tomato, spinach, butternut squash

Grilled Chicken Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

vegetarian option available upon request

SIGNATURE DESSERTS

Cheesecake

featured seasonal topping

Assorted Bon Bons

a trio of bite sized scoops of vanilla, chocolate, and strawberry ice cream dipped in chocolate

38.00 per person

inclusive of soft drinks, iced tea, coffee, tea

CAPTAIN'S LUNCH

STARTERS

New England Clam Chowder

Classic Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

CLASSICS

Lobster Roll 🌱

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

Grilled Salmon* 🌱

farro & roasted mushrooms, sherry vinaigrette, butternut squash

Legal's Crab Cake Sandwich

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

Marinated Grilled Chicken Breast 🌱

lemon butter sauce, mashed potatoes, broccoli

vegetarian option available upon request

SIGNATURE DESSERTS

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

Key Lime Pie

lime cream, raspberry sauce

48.00 per person

inclusive of soft drinks, iced tea, coffee, tea

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