

# 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 Lollipops** 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

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## 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

### 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

### Sriracha Honey Wings

sesame seeds, chives

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

### New England Clam Chowder

small 150.00 large 200.00

### 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

### Dessert Platter

assorted mini desserts

small 125.00 large 180.00

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🍴 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

#### Maryland Cream of Crab Soup

#### 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

#### Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, butternut squash

#### Marinated Grilled Chicken

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

#### Grilled 8 oz. Filet Mignon\*

herbs de provence butter, smashed potatoes with lemon garlic yogurt, herb roasted mushrooms  
*(prepared medium)*

*vegetarian option available upon request*

### SIGNATURE DESSERT

#### Cheesecake

raspberry grand marnier sauce, fresh whipped cream

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 Cakes

two jumbo lump crab cakes, mustard sauce, baby lettuce salad with farro, apples, raisins, walnuts and cider dijon vinaigrette

#### Grilled Salmon\*

farro & roasted mushrooms, sherry vinaigrette, butternut squash

#### Grilled 8 oz. Filet Mignon\*

herbs de provence butter, smashed potatoes with lemon garlic yogurt, 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*

 *can be prepared without gluten*

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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**

#### **Classic Caesar Salad** 🍴

romaine hearts, garlic croutons, shaved romano, creamy dressing

### 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 Salmon\* & Shrimp** 🍤

garlic leek brown rice, butternut squash

#### **Steamed 1.25-1.50 lb. Lobster** 🍤

smashed potatoes with lemon garlic yogurt sauce, broccoli

#### **Grilled 8 oz. Filet Mignon\*** 🍴

herbs de provence butter, smashed potatoes with lemon garlic yogurt, 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

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 romano peppercorn dressing

### MAIN

*Note: each Lobster Bake includes all of the following:*

#### **Steamed 1.25-1.50 lb. Lobster** 🍤

from crisp, cold North Atlantic waters

#### **Mussels & Steamers** 🍤

garlic, white wine

#### **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*

🍴 *can be prepared without gluten*

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# GROUP LUNCHES

## CLASSIC LUNCH

### STARTERS

#### New England Clam Chowder

#### House Salad 🌱

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

### CLASSICS

#### Grilled Cajun Shrimp 🌱

garlic leek brown rice, butternut squash

#### Anna's Baked Boston Cod 🌱

seasoned crumbs, roasted tomato, jasmine rice, butternut squash

#### Grilled Chicken Caesar Salad 🌱

romaine hearts, garlic croutons, shaved romano, creamy dressing

*vegetarian option available upon request*

### SIGNATURE DESSERT

#### Three Bon Bons

bite-size scoops of 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 Chicken Breast 🌱

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

*vegetarian option available upon request*

### SIGNATURE DESSERT

#### Key Lime Pie

lime cream, raspberry sauce

48.00 per person

*inclusive of soft drinks, iced tea, coffee, tea*

🌱 *can be prepared without gluten*

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