

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 🌱

Seasonal Bruschetta 75.00

- tomato, scallion, basil, garlic
- mushrooms, olives, truffle oil

Chicken Satay peanut sauce 100.00 🌱

STATIONARY DISPLAYS

small serves 20 ppl large serves 30 ppl

Raw Shellfish Sampler* 🌱

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

Cheese Board

seasonal fruit, assorted crackers

small 115.00 large 175.00

Jumbo Shrimp Cocktail 🌱

50.00 per pound (15-17 pieces each)

Petite Lobster Roll 🌱

traditional with mayo

small 300.00 large 450.00

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

Chopped Greek Salad

diced olives, cucumbers, tomatoes, chickpeas and feta

small 115.00 large 175.00

Dessert Platter

assorted mini desserts

small 125.00 large 180.00

🌱 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

Maryland Cream of Crab Soup

House Salad 🌱

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

CLASSICS

Seared Salmon*

garlic leek brown rice, charred broccoli

Anna's Baked Boston Cod 🌱

seasoned crumbs, roasted tomato, jasmine rice, spinach

Marinated Chicken 🌱

jasmine rice, spinach

vegetarian option available upon request

SIGNATURE DESSERT

Key Lime Pie

lime cream, raspberry sauce

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

Seared Salmon* & Shrimp 🌱

garlic leek brown rice, charred broccoli

Smothered BBQ Steak Tips* 🌱

mesquite bbq, peppers & onions, coleslaw onion strings

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

STARTER

Crispy Calamari 🌶️

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

SOUP OR SALAD

New England Clam Chowder

House Salad 🌱

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

CLASSICS

Seafood Casserole

scallops, shrimp, lobster, whitefish and cheese
baked with sherry garlic butter, roasted sweet potatoes

Crab Cake Combo

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

Smothered BBQ Steak Tips*

mesquite bbq, peppers & onions, coleslaw, onion strings

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

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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

Seared Shrimp

garlic leek brown rice, charred broccoli

Anna's Baked Boston Cod

seasoned crumbs, roasted tomato, jasmine rice, spinach

Caesar Salad with Seared Chicken

romaine hearts, garlic croutons, shaved romano, creamy dressing

vegetarian option available upon request

SIGNATURE DESSERT

Key Lime Pie

lime cream, raspberry sauce

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)*
served with fries and coleslaw

Seared Salmon*

garlic leek brown rice, charred broccoli

Legal's Crab Cake Sandwich

jumbo lump crab on a bun with mustard sauce, lettuce and tomato, served with fries and coleslaw

Marinated Chicken

jasmine rice, spinach

vegetarian option available upon request

SIGNATURE DESSERT

Boston Cream Pie

chocolate sauce, rum caramel sauce, toffee almond crunch

48.00 per person

inclusive of soft drinks, iced tea, coffee, tea

 can be prepared without gluten

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