

LEGAL SEA FOODS
Harborside

*Private
Events*

Cocktail Reception

PASSED HORS D'OEUVRES

25 person minimum
choose 6 options - up to 2 hours

Sea

SESAME CRUSTED TUNA*
wasabi cream

TUNA CRUDO*
nori, orange, cucumber, ponzu

TEMPURA SHRIMP
sweet chili sauce

POKE*
wonton chip, scallion, seasoned soy
Salmon or Tuna

SOLE
house fried, lemon caper butter, confit potato

CRISPY SUSHI RICE
Spicy Tuna*
Spicy Salmon*

SPANISH OCTOPUS
tomato, chorizo, garlic aioli, confit potato

CALAMARI MISTO
piparra peppers, marinara, toast point

ANGRY SHRIMP
remoulade

SCALLOPS WRAPPED IN BACON
balsamic glaze

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Land

BLACKENED BEEF*

house marinated, sofrito

BBQ CHICKEN

mini flatbread, aged cheddar, red and green onions

AMERICAN WAGYU BEEF TARTARE*

caper, mustard, herbs, grilled crostini

GRILLED CHORIZO

corn salsa, chipotle aioli, potato crisp

TERIYAKI SKEWER

Chicken or Beef*

FILET MUSHROOM DEMI*

puff pastry

BOCADILLO DE JAMON

toasted mini ham and cheese

MEATBALLS

parmesan, pomodoro

CHICKEN FLORENTINE SKEWERS

tomato, spinach, bechamel

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Vegetable

GIARDINIERA

Italian pickled vegetables

CRISPY TOFU

sticky soy, sesame seeds

RICOTTA TOAST

roasted grapes, tarragon

WILD MUSHROOM ARANCINI

truffle aioli

TOMATO BRUSCHETTA

tomato, lemon, basil

VEGETABLE CEVICHE

lime marinade, plantain

FRIED EGGPLANT

chermoula, naan

TEMPURA CAULIFLOWER

Vermont white cheddar Mornay

WATERMELON & FETA

balsamic reduction

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Cocktail Reception

COCKTAIL STATIONS

25 person minimum
priced per person unless otherwise noted
up to two hours

SHELLFISH DISPLAY*

Classic

freshly shucked & chilled oysters,
clams, shrimp cocktail

Executive

with the addition of fresh Atlantic lobsters

OYSTER DISPLAY*

freshly shucked with classic accompaniments

SHRIMP COCKTAIL

cocktail sauce, lemon

SUSHI DISPLAY*

chef's selection of classic and specialty maki,
wasabi, pickled ginger, soy sauce

MINI LOBSTER ROLLS

traditional with mayo

CAJUN SHRIMP

sausage, corn, potato

LOBSTER MAC & CHEESE

Maine lobster, Vermont cheddar,
buttered crumbs

MAC & CHEESE

Vermont cheddar, buttered crumbs

FUSILLI POMODORO

spinach, basil, parmesan

add Chicken

TUNA TOSTADA*

yellow fin tuna, lime cilantro vin, avocado,
cotija, crispy tortilla

NEW ENGLAND CLAM CHOWDER

our award-winning classic

ARTISAN BREAD

mixed bread, whipped honey butter,
bacon jam, garlic herb oil

WHOLE ROASTED PORK LOIN*

(serves 20)

caramelized apples, mushroom bordelaise,
sausage stuffing

WHOLE ROASTED TENDERLOIN*

(serves 20)

horseradish cream, whole grain mustard,
brandy peppercorn,

SLIDER BAR

assortment of Buffalo chicken,
and Double R Ranch beef*

SHAVED TENDERLOIN SLIDERS*

arugula, crispy onion, mustard aioli

MEATBALLS

beef and pork, basil pomodoro, parmesan

BRAISED BEEF SHORT RIB RAVIOLI

toasted, fra diavolo

CHICKEN CARDINAL

prosciutto, mushrooms, smoked mozzarella

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EGGPLANT PARMESAN

tender golden fried

VEGETABLE AGRODOLCE

mixed roasted vegetables, balsamic, honey

POTATOES AU GRATIN

cheddar, gruyere, herbed ricotta

CHARCUTERIE BOARD

imported and domestic selection of cheese and
cured meats, seasonal fruit, assorted crackers

MEDITERRANEAN CRUDITE

mixed olives, marinated vegetables,
hummus, pita

CHOPPED SALAD

salami, peppadew, cucumber, pickled shallots,
provolone, cider Dijon

CAESAR SALAD

romaine hearts, garlic croutons,
shaved romano, creamy dressing

GREEK SALAD

tomato, cucumber, feta, chickpeas,
kalamata olives, lemon-oregano dressing

MINI DESSERTS

selection of classic desserts in miniature

ASSORTED BON BONS

chocolate, vanilla, strawberry, coffee

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Menu Enhancements

While events at Legal Harborside are always special, elevate your guests' experience with menu enhancements that bring your event over-the-top

AMUSE BOUCHE

Start your event with a special taste from the Chef.

CAVIAR BUMP*

4.5 grams of caviar per guest based on Paramount Caviar selections served with host's choice of traditional or non-traditional accompaniments

FRESH SHUCKED OYSTERS*

two oysters dressed with seasonal accompaniments

BAKED OYSTERS

paprika butter, crispy shallot, chive

OYSTER AND SHRIMP*

fresh shucked oyster dressed with a single shrimp cocktail

PARAMOUNT CAVIAR

Elevate your event with a **Caviar Station** from our partners at Paramount. The ultimate in luxurious seafood, served with both traditional and non-traditional accompaniments. Work with our team to choose your caviar and create a one-of-a-kind experience for your guests.

Served traditionally, with egg white and yolk, crispy capers, shallots, crème fraiche, blini, and non-traditionally, with charred onion dip, house made potato chips

4.4oz suitable for 15 - 20ppl

8.8oz suitable for 30 - 40ppl

17.6oz suitable for 75 - 100ppl

Minimum 1 week notice for large format caviar

HACKLEBACK STURGEON*

Native to the Mississippi & Missouri Rivers. The Hackleback roe has a wonderful buttery flavor and looks like velvet.

Origin: Tennessee & Mississippi

4.4oz

8.8oz

17.6oz

ROYAL SIBERIAN STURGEON*

The Royal Siberian's small, shiny black roe has a full-bodied, earthy flavor and is perfect for those who enjoy robust flavor profiles.

Origin: Italy

4.4oz

8.8oz

17.6oz

IMPERIAL OSETRA STURGEON*

Known as one of the purest sturgeons embodying a medium-size pearl, with a classic nutty flavor, and a firm roe that will burst when pressed against the palate of one's mouth. Ranging from golden amber to soft amber brown.

Origin: Asia

4.4oz

8.8oz

17.6

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Three-Course Dinner

First Course

Choose One Option

New England Clam Chowder

Greek Salad

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

Mains

choose three options

Cajun Salmon*

Yellowfin Tuna Steak*

nori chili crusted

Roasted Half Chicken

Double R Ranch Filet Mignon* 8 oz.

simply grilled

Additional Steak Options:

New York strip, Double R Ranch 12 oz.

boneless rib eye, Double R Ranch 16 oz.

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Miso Glazed Carrots

Jasmine Rice

Herbed Rice Pilaf

Steamed Broccoli

Roasted Potato

Chilled Orzo Salad

Desserts

choose one option

Boston Cream Pie

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

pricing is subject to 7% state tax,
18% suggested gratuity and 5% administrative fee
menu subject to change

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Four-Course Dinner

First Course

choose one option

New England Clam Chowder
Creamy Corn & Shrimp Soup 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

Cajun Salmon*
Legal's Signature Crab Cake & Shrimp
lump crab cake, grilled shrimp, mustard sauce
Roasted Half Chicken
Lobster Mac and Cheese
Vermont cheddar, buttered crumbs
Surf and Turf*
Double R Ranch filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake
Additional Steak Options:
New York strip, Double R Ranch 12 oz.
boneless rib eye, Double R Ranch 16 oz.
Vegetarian Option Always Available for Your Guests
Nori-Chili Crusted Tofu
sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Miso Glazed Carrots
Herbed Rice Pilaf

Steamed Broccoli
Jasmine Rice

Roasted Potato
Chilled Orzo Salad

Desserts

choose one option

Key Lime Pie

Trio of Bon Bons
bite-size scoops of ice cream
dipped in chocolate

Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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Signature Four-Course Dinner

First Course

choose one option

New England Clam Chowder Creamy Corn & Shrimp Soup
Cheese Arancini with Wild Mushroom Ragout
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

1.5 lb. Steamed Lobster
from crisp, cold North Atlantic waters
substitute baked stuffed lobster
Lemon Caper Swordfish
Yellowfin Tuna Steak*
nori chili crusted
Roasted Half Chicken
Surf and Turf*
Double R Ranch filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake

Additional Steak Options:

New York strip, Double R Ranch 12 oz.
boneless rib eye, Double R Ranch 16 oz.

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu
sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Miso Glazed Carrots	Steamed Broccoli	Roasted Potato
Herbed Rice Pilaf	Jasmine Rice	Chilled Orzo Salad
	Lobster Mac and Cheese	

Desserts

choose two options

Key Lime Pie	Cheesecake seasonal topping	Boston Cream Pie
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Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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Celebration Four-Course Dinner

First Course

choose two options

Seafood Chowder

clams, poached shrimp, fried oyster, chive oil

Colossal Naked Shrimp Cocktail

American Wagyu Beef Tartare

truffle salt, grilled crostini

Second Course

choose one option

Chop Salad

chopped romaine, salami, peppadew, cucumber, pickled shallots,
provolone, cider Dijon

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

choose three options

Filet Oscar*

Double R Ranch filet mignon, Atlantic crab,
Bearnaise, spinach, roasted potatoes

USDA Prime Beef

New York strip, Double R Ranch 12 oz.
boneless rib eye, Double R Ranch 16 oz.

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters, salt boiled potatoes, corn on the cob
substitute baked stuffed lobster

Brodetto di Pesche

mussels, crab, cod, shrimp, clams

Lemon Roasted Chicken

potato wedges, herb roasted mushrooms

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Desserts

choose two options

Creme Brulee

Cheesecake

wild berry compote,
limoncello crème fraiche

Boston Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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Three-Course Lunch

First Course

choose one option

New England Clam Chowder

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

choose three options

Nori Crusted Salmon*

Szechuan green beans, jasmine rice

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Legal's Signature Crab Cake

lump crab, mustard sauce, greens, corn, onions,
tomatoes, Dijon vinaigrette

Legal Lobster Roll

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

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Dessert

Lemon Sorbet

seasonal berries

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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Signature Three Course Lunch

First Course

choose one option

New England Clam Chowder
Colossal Naked Shrimp Cocktail

Mains

choose three options

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

Nori Crusted Salmon*
Szechuan green beans, jasmine rice

Herb Roasted Chicken
rice pilaf, steamed broccoli

Legal's Signature Crab Cake
lump crab, mustard sauce, greens, corn, onions,
tomatoes, Dijon vinaigrette

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu
sesame & soy roasted broccoli, sesame and cilantro

Desserts

choose one option

Lemon Sorbet
seasonal berries

Cheesecake
seasonal topping

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