



Private Events

Cocktail Reception

PASSED HORS D'OEUVRES

25 person minimum - priced per person
choose 6 options - up to 2 hours

Sea

TUNA CRUDO*
orange, cucumber, ponzu

COCONUT SHRIMP
sweet orange chili sauce

PETITE CRAB CAKES
mustard horseradish aioli

SALMON POKE*
wonton crisp, spicy mayo

BACON WRAPPED SCALLOPS
lemon and balsamic reduction
additional \$ pp

ANGRY SHRIMP
remoulade, old bay

CRISPY SUSHI RICE
Spicy Tuna*
additional \$ pp

Lobster Tempura
additional \$ pp

Land

BLACKENED BEEF*
house marinated, confit garlic

MINI CHICKEN FLATBREADS
BBQ, red onion, Vermont cheddar

AMERICAN WAGYU BEEF TARTARE*
truffle salt, grilled crostini
additional \$ pp

Vegetable

RICOTTA TOAST
roasted grapes, tarragon

CRISPY TOFU
sticky sweet soy, sesame seeds

FRIED EGGPLANT
chermoula, naan

WILD MUSHROOM ARANCINI
truffle aioli

TOMATO BRUSCHETTA
scallion, basil, garlic

Add 30 minutes of Chef's choice passed Hors d'Oeuvres
to any menu for \$ pp

*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.

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

CAJUN SHRIMP

sausage, corn, potatoes

SUSHI DISPLAY*

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

MINI LOBSTER ROLLS

traditional with mayo

LOBSTER BAKE (serves 20)

lobster tails, mussels, potatoes, corn
old bay seasoning

LOBSTER MAC & CHEESE

Maine lobster, Vermont cheddar, buttered crumbs

NORI-CHILI CRUSTED YELLOWFIN TUNA*

sesame and cilantro jasmine rice,
ponzu, apricot

NEW ENGLAND CLAM CHOWDER

our award-winning classic

SALMON*

(serves 15)

confit potatoes, tomato, green beans,
cured egg yolk

WHOLE ROASTED TENDERLOIN*

(serves 20)

horseradish cream, brandy peppercorn,
whole grain mustard, assorted breads

BARBECUED PORK (serves 20)

pulled pork, 3 bbq sauces, cornbread,
biscuits, coleslaw

SLIDER BAR

assortment of Buffalo chicken
and Double R Ranch beef

CHARCUTERIE BOARD

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

MEDITERRANEAN CRUDITE

mixed olives, marinated vegetables,
hummus, pita

CAESAR SALAD

romaine hearts, garlic croutons, shaved
romano, creamy dressing

GREEK SALAD

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

MINI DESSERTS

selection of classic desserts in miniature

Pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
Menu and prices are subject to change

*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.

Menu Enhancements

While events at Legal Sea Foods 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 fraîche, 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

*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.



The New England Experience

Treat your guests to the authentic tastes
of New England with a traditional
Lobster Bake with all the accompaniments

First Course

New England Clam Chowder

Add Shrimp Cocktail to the first Course - additional \$ per person

Main Event

New England Lobster Bake

steamed 1 lb. lobsters, littleneck clams,
mussels, corn, potatoes

Make it a Surf and Turf*

Add a Filet Mignon 8 oz, Double R Ranch - additional \$ per person

Add a Boneless Rib Eye 16 oz, Double R Ranch - additional \$ per person

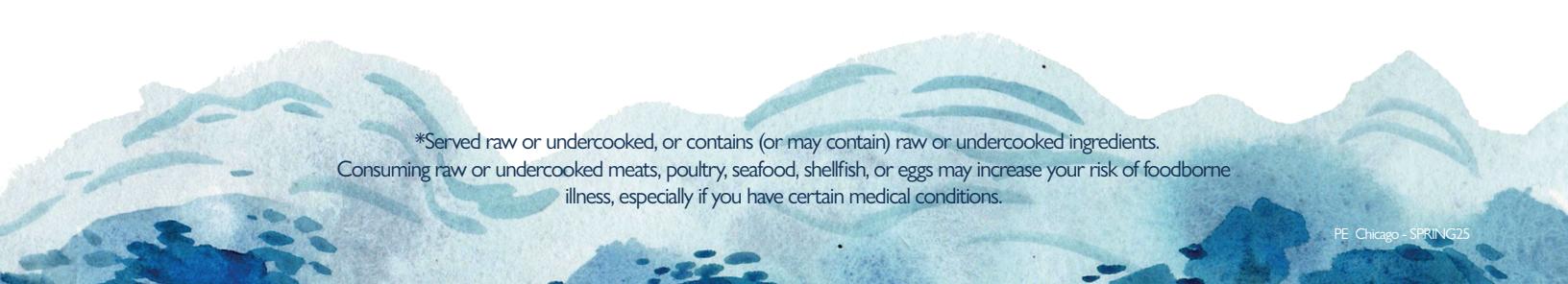
Dessert

Boston Cream Pie

contains almonds

Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included

pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
menu and prices are subject to change



*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.

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

Lemon Caper Salmon*

Yellowfin Tuna Steak*

nori chili crusted

Roasted Half Chicken

Filet Mignon* 8 oz, Double R Ranch

additional \$ per order

simply grilled

substitute a Boneless Rib Eye* 16 oz, Double R Ranch additional \$ per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Jasmine Rice

Roasted Sweet Potatoes

Whipped Potato

Steamed Broccoli

Desserts

choose one option

Boston Cream Pie

contains almonds

Cheesecake

seasonal topping

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
menu and prices are subject to change

*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.

Four-Course Dinner

First Course

choose one option

New England Clam Chowder
Lobster Bisque

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

Lemon Caper Salmon*

Legal's Signature Crab Cake & Shrimp

lump crab cake, grilled shrimp, mustard sauce

Roasted Half Chicken

Lobster Mac and Cheese additional \$ per order

Vermont cheddar, buttered crumbs

Surf and Turf*

Host's choice of seafood:

grilled colossal shrimp | signature crab cake

Host's choice of steak*:

Filet Mignon 8 oz, Double R Ranch additional \$ per order

Boneless Rib Eye 16 oz, Double R Ranch additional \$ per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Jasmine Rice

Whipped Potato

Roasted Sweet Potatoes

Steamed Broccoli

Desserts

choose one option

Key Lime Pie

Boston Cream Pie

contains almonds

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

Pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
Menu and prices are subject to change

*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.

Signature Four-Course Dinner

First Course

choose one option

New England Clam Chowder Lobster Bisque
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, additional \$ per order

Lake Whitefish

salsa verde, corn salsa

Yellowfin Tuna Steak*

nori chili crusted

Roasted Half Chicken

Surf and Turf*

Host's choice of seafood:

grilled colossal shrimp | signature crab cake

Host's choice of steak*:

Filet Mignon 8 oz, Double R Ranch additional \$ per order

Boneless Rib Eye 16 oz, Double R Ranch additional \$ per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Jasmine Rice

Whipped Potato

Roasted Sweet Potatoes

Steamed Broccoli

Lobster Mac and Cheese

additional \$ per order

Desserts

choose two options

Key Lime Pie

Cheesecake

Boston Cream Pie

contains almonds

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

Pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
Menu and prices are subject to change

*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.



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

Lemon Caper Salmon*

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, rice pilaf

Legal Lobster Roll

additional \$ per order

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

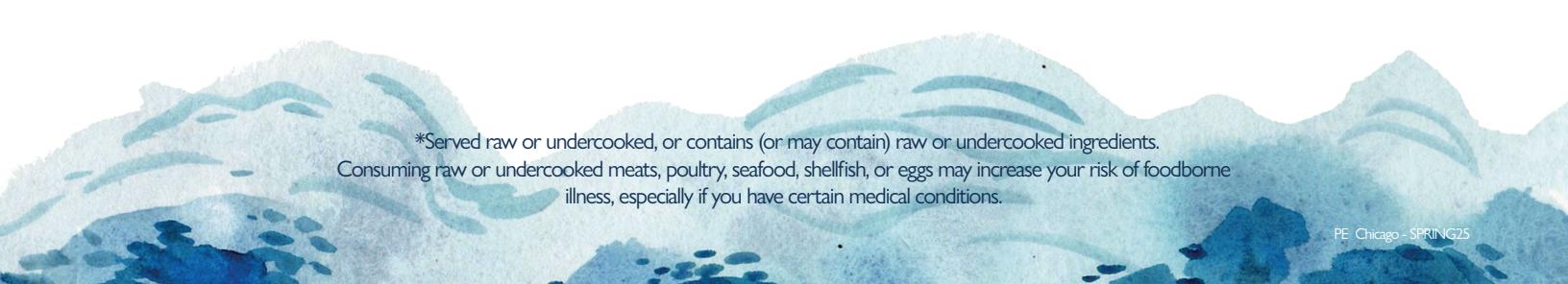
Dessert

Lemon Sorbet

seasonal berries

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

Pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
Menu and prices are subject to change



*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.



Signature Three Course Lunch

First Course

choose one option

New England Clam Chowder

Shrimp Cocktail

Mains

choose three options

Legal Lobster Roll additional \$ per order

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

Lemon Caper Salmon*

Roasted Half Chicken

jasmine rice, steamed broccoli

Legal's Signature Crab Cake

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

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Desserts

choose one option

Lemon Sorbet

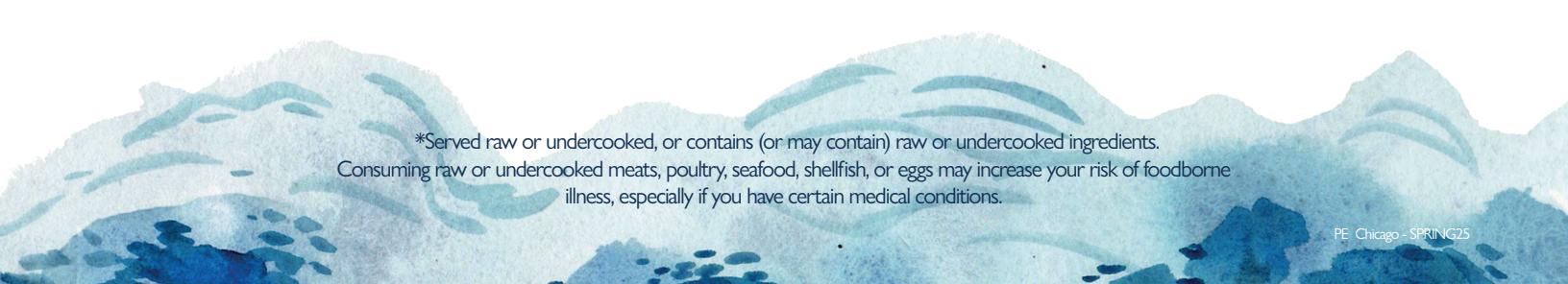
seasonal berries

Cheesecake

seasonal topping

Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included

Pricing is subject to 11.75% state tax,
18% suggested gratuity and 5% administrative fee
Menu and prices are subject to change



*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.