

EST  1950

LEGAL SEA FOODS
HARBORSIDE

*Private
Events*

Cocktail Reception

PASSED HORS D'OEUVRES

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

Sea

SESAME CRUSTED TUNA*

wasabi cream

TEMPURA SHRIMP

sweet chili sauce

MINI CRAB CAKES

mustard sauce

POKE*

wonton chip, scallion, seasoned soy
Salmon or Tuna

CRISPY SUSHI RICE

Spicy Tuna*

additional \$ pp

Spicy Salmon*

additional \$ pp

SCALLOPS WRAPPED IN BACON

balsamic glaze

additional \$ pp

SMOKED SALMON MOUSSE*

capers, dill, marble rye toast

SHRIMP CEVICHE*

plantain chip

LOBSTER ARANCINI

lemon aioli

additional \$ pp

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

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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

PASSED HORS D'OEUVRES

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

Land

BLACKENED BEEF*

caramelized onion aioli, herbed crostini

BBQ CHICKEN

mini flatbread, aged cheddar, red and green onions

AMERICAN WAGYU BEEF TARTARE*

caper, mustard, herbs, grilled crostini
additional \$ pp

TERIYAKI BEEF SKEWER*

MEATBALLS

sweet & sour

CHICKEN FLORENTINE SKEWERS

tomato, spinach, bechamel

PIGS IN A BLANKET

honey mustard

CHICKEN BACON RANCH

puff pastry

PROSCIUTTO WRAPPED MELON

balsamic reduction

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Vegetable

BANG BANG TOFU

kung pao sauce, scallions, sesame seeds

HUMMUS & PITA

olive tapenade, pickled onion

WILD MUSHROOM ARANCINI

truffle aioli

TOMATO BRUSCHETTA

tomato, lemon, basil

WATERMELON & FETA

whipped feta, mint

GRILLED PEACH CAPRESE

fresh mozzarella, basil, balsamic reduction

VEGETABLE FLATBREAD

roasted corn, tomatoes, creamy lemon pepper sauce

BUFFALO TEMPURA CAULIFLOWER

creamy blue cheese dressing

RAINBOW VEGETABLE SPRING ROLL

rice paper, sweet chili sauce

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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

SHRIMP & LEMON

fresh pasta, sofrito, blistered tomatoes,
garlic butter sauce

SUMMER VEGGIE PESTO PASTA

seasonal vegetables, house basil pesto,
shaved Romano cheese

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

WHOLE ROASTED TENDERLOIN* (serves 20)

horseradish cream, brandy peppercorn

ROASTED HALF SALMON FILLET (serves 15)

herbs, lemon, olive oil

SLIDER BAR

assortment of Buffalo chicken,
and Double R Ranch beef*

SHAVED TENDERLOIN SLIDERS*

arugula, crispy onion, mustard aioli

MEATBALLS

sweet & sour

LOBSTER RAVIOLI

Maine lobster, cream sherry sauce

BRAISED BEEF SHORT RIB RAVIOLI

toasted, fra diavolo

CHICKEN CARDINAL

prosciutto, mushrooms, smoked mozzarella

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COCKTAIL STATIONS

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ROASTED VEGETABLE

mixed roasted vegetables, seasonal preparation

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

CAESAR SALAD

romaine hearts, garlic croutons,
shaved romano, creamy dressing

GREEK SALAD

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

SOUTHWEST SALAD

black beans, roasted corn, avocado,
tomatoes, red onion, chipotle ranch

SEASONAL FRESH FRUIT

arranged selection of peak seasonal fruits

MINI DESSERTS

selection of classic desserts in miniature

ASSORTED BON BONS

chocolate, vanilla, strawberry, coffee

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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

Lemon & Olive Oil Salmon*

Yellowfin Tuna Steak*

nori chili crusted

Roasted Statler Chicken Breast

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

Sirloin Steak* 10 oz, Double R Ranch additional \$ per order
simply grilled

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

Sides

choose two options

Steamed Broccoli

Jasmine Rice

Snap Peas with Ginger & Mint

Roasted Potatoes

Herbed Rice Pilaf

Street Corn off the Cob

Desserts

choose one option

Boston Cream Pie

contains almonds

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 and prices are subject to change

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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 & Olive Oil Salmon*

Legal's Signature Crab Cake & Shrimp

lump crab cake, grilled shrimp, mustard sauce

Roasted Statler Chicken Breast

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

Sirloin Steak* 10 oz, Double R Ranch additional \$ per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

Sides

choose two options

Steamed Broccoli

Jasmine Rice

Roasted Potatoes

Street Corn off the Cob

Snap Peas with Ginger & Mint

Herbed Rice Pilaf

Desserts

choose one option

Key Lime Pie

Trio of Bon Bons

bite-size scoops of ice cream
dipped in chocolate

Boston Cream Pie

contains almonds

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Signature Four-Course Dinner

First Course

choose one option

New England Clam Chowder Lobster Bisque
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 - additional \$10 per order
Lemon Caper Swordfish
Yellowfin Tuna Steak*
nori chili crusted
Roasted Statler Chicken Breast
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
Sirloin Steak* 10 oz, Double R Ranch additional \$ per order

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu

Sides

choose two options

Steamed Broccoli Roasted Potatoes Street Corn off the Cob
Herbed Rice Pilaf Snap Peas with Ginger & Mint Jasmine Rice

Desserts

choose two options

Key Lime Pie Cheesecake Boston Cream Pie
seasonal topping contains almonds

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Celebration Four-Course Dinner

First Course

choose two options

Seafood Chowder

clams, poached shrimp, fried oyster, chive oil

Shrimp Cocktail

American Wagyu Beef Tartare*

truffle salt, grilled crostini

Second Course

choose one option

Southwest Salad

black beans, roasted corn, avocado, tomatoes, red onion, chipotle ranch

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

choose three options

Filet Oscar*

Filet Mignon 8 oz, Double R Ranch, Atlantic crab,
bearnaise, herb roasted mushrooms, roasted potatoes

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters, salt boiled potatoes, corn off the cob
substitute baked stuffed lobster additional \$10 per order

Brodetto di Pesche

mussels, whitefish, shrimp, clams

Lemon Roasted Chicken

herb roasted mushrooms, roasted potatoes

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu

Desserts

choose two options

Key Lime Pie

Cheesecake

wild berry compote,
limoncello crème fraiche

Boston Cream Pie

contains almonds

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

Anna's Baked Haddock

butter crumbs, roasted tomato, herbed rice pilaf, steamed broccoli

Grilled Chicken Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Tuna Melt

olive oil poached tuna, herb spread, American cheese, marble rye, lettuce, tomato, pickle, served with french fries & coleslaw

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

kung pao roasted broccoli, ponzu sauce, scallions

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

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

Nori Crusted Salmon*
snap peas with ginger & mint, jasmine rice

Roasted Statler Chicken Breast
rice pilaf, 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
kung pao roasted broccoli, ponzu sauce, scallions

Desserts

choose one option

Lemon Sorbet
seasonal berries

Cheesecake
seasonal topping

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas are included

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Celebration Three Course Lunch

First Course

choose one option

Lobster Bisque

Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

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

Nori Crusted Salmon*

snap peas with ginger & mint, jasmine rice

Roasted Statler Chicken Breast

herbed rice pilaf, steamed broccoli

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

herbed rice pilaf, steamed broccoli

Sirloin Steak* 10 oz, Double R Ranch

herbed rice pilaf, steamed broccoli

Legal's Signature Crab Cake & Shrimp

lump crab, grilled shrimp, herbed rice pilaf, mustard sauce

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

kung pao roasted broccoli, ponzu sauce, scallions

Desserts

choose one option

Key Lime Pie

seasonal berries

Boston Cream Pie

contains almonds

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