



Private Events

Cocktail Reception

PASSED HORS D'OEUVRES

25 person minimum - \$60 per person
choose 6 options - up to 2 hours

Sea

SESAME CRUSTED TUNA SKEWERS*

wasabi cream

COCONUT SHRIMP

sweet orange chili sauce

PETITE CRAB CAKES

mustard horseradish aioli

SALMON POKE*

wonton crisp, spicy mayo

BACON WRAPPED SCALLOPS

balsamic glaze

COLOSSAL CRAB COCKTAIL

mustard sauce
additional \$6 pp

LOBSTER COCKTAIL

cocktail sauce
additional \$10 pp

CRISPY SUSHI RICE

Spicy Tuna
additional \$6 pp

Lobster Tempura

additional \$10 pp

Land

BLACKENED BEEF*

house marinated, confit garlic

CHICKEN BLT

lemon marinade, puff pastry

AMERICAN WAGYU BEEF TARTARE*

truffle salt, grilled crostini
additional \$7 pp

Vegetable

VEGETABLE CEVICHE

citrus infused vegetables, herbs,
plantain crisp

CRISPY TOFU

sticky sweet soy, sesame seeds

WATERMELON AND FETA

whipped feta, balsamic glaze, mint

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 \$20 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 25

freshly shucked & chilled oysters, clams,
shrimp cocktail

Executive 40

with the addition of fresh Atlantic lobsters

OYSTER DISPLAY* 13

freshly shucked with classic accompaniments

SHRIMP COCKTAIL 15

cocktail sauce, lemon

LOBSTER COCKTAIL 45

cocktail sauce, lemon

SUSHI DISPLAY* 25

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

MINI LOBSTER ROLLS mkt

traditional with mayo

LOBSTER BAKE (serves 20) 425

lobster tails, mussels, potatoes, corn
old bay seasoning

LOBSTER MAC & CHEESE 20

Maine lobster, Vermont cheddar, buttered crumbs

TUNA TOSTADA* 12

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

NORI-CHILI CRUSTED YELLOWFINTUNA* 16

sesame and cilantro jasmine rice,
ponzu, apricot

NEW ENGLAND CLAM CHOWDER 9

our award-winning classic

OVEN ROASTED PRIME RIB* 325 (serves 20)

au jus, horseradish cream, assorted bread

WHOLE ROASTED TENDERLOIN* 295 (serves 20)

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

BARBECUED PORK (serves 20) 195

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

SLIDER BAR 10

assortment of tuna burger, Buffalo chicken, and
Double R Ranch beef

BOA BUN BAR 12

pork belly, shrimp, and tofu, char sui sauce, fresh
pickled carrot and cucumber

CHARCUTERIE BOARD 24

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

MEDITERRANEAN CRUDITE 8

mixed olives, marinated vegetables,
hummus, pita

CAESAR SALAD 8

romaine hearts, garlic croutons, shaved
romano, creamy dressing

GREEK SALAD 8

tomato, cucumber, feta, chickpeas, Kalamata ol-
ives, lemon-oregano vinaigrette

MINI DESSERTS 18

selection of classic desserts in miniature

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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* 8

two oysters dressed with seasonal accompaniments

BAKED OYSTERS 8

paprika butter, crispy shallot, chive

OYSTER AND SHRIMP* 8

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 / 300

8.8oz / 600

17.6oz / 1200

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 / 650

8.8oz / 1300

17.6oz / 2600

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 / 900

8.8oz / 1800

17.6 / 3600

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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

Hoisin Glazed Salmon*

Seared Gulf of Maine Scallops

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

Double R Ranch Twin Petit Filet Mignon*

simply grilled

Additional Steak Options:

New York strip, Double R Ranch 12 oz. *additional \$10 per order

boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Roasted Mushrooms Herbed Rice Pilaf

Whipped Potato Roasted Broccoli

Jasmine Rice Sautéed Spinach

Desserts

choose one option

Boston Cream Pie

Cheesecake

seasonal topping

Trio of Bon Bons

bite-size scoops of ice cream dipped in chocolate

89 per person

pricing is subject to 7% state tax,
18% suggested gratuity and 4% administrative fee
menu subject to change

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Four-Course DINNER

First Course

choose one option

New England Clam Chowder

Lobster Bisque 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

Hoisin Glazed Salmon*

Legal's Signature Crab Cake Combo

lump crab cake, grilled shrimp, seared scallops, mustard sauce

Herb Roasted Chicken

shiitake caper vinaigrette

Lobster Mac and Cheese *additional \$10 per order

Vermont cheddar, buttered crumbs

Surf and Turf*

Double R Ranch twin petit filet mignon and the host's choice of seafood:
grilled colossal shrimp | signature crab cake | seared sea scallops

Additional Steak Options:

New York strip, Double R Ranch 12 oz. *additional \$10 per order

boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order

Vegetarian Option Always Available for Your Guests

Nori-Chili Crusted

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Roasted Mushrooms

Jasmine Rice

Herbed Rice Pilaf

Whipped Potato

Roasted Broccoli

Sautéed Spinach

Desserts

choose one option

Key Lime Pie

Trio of Bon Bons

Boston Cream Pie

bite-size scoops of ice cream
dipped in chocolate

99 per person

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18% suggested gratuity and 4% administrative fee
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Signature Four Course DINNER

First Course

choose one option

New England Clam Chowder Lobster Bisque Stuffie

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

Seven Spiced Swordfish

Achaar sauce

Yellowfin Tuna Steak*

nori chili crusted

Herb Roasted Chicken

shiitake caper vinaigrette

Surf and Turf*

Double R Ranch twin petit filet mignon and the host's choice of seafood:

grilled colossal shrimp | signature crab cake | seared sea scallops

Additional Steak Options:

New York strip, Double R Ranch 12 oz. *additional \$10 per order

boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order

Vegetarian Option Always Available for Your Guests

Nori -Chili Crusted Tofu

sesame & soy roasted broccoli, sesame and cilantro

Sides

choose two options

Roasted Mushrooms

Herbed Rice Pilaf

Jasmine Rice

Whipped Potato

Roasted Broccoli

Sautéed Spinach

Lobster Mac and Cheese *additional \$7 per order

Desserts

choose two options

Key Lime Pie

Cheesecake
seasonal topping

Boston Cream Pie

109 per person

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18% suggested gratuity and 4% administrative fee
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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

Strawberry, Watermelon and Feta Salad

arugula, frisee, citrus balsmic

Classic Caesar Salad

romaine hearts, garlic croutons, shaved Romano, creamy dressing

Mains

choose three options

Filet Oscar*

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

USDA Prime Beef

New York strip, Double R Ranch 12 oz. *additional \$10 per order
boneless rib eye, Double R Ranch 16 oz. *additional \$20 per order

1.5 lb. Steamed Lobster

from crisp, cold North Atlantic waters

substitute baked stuffed lobster *additional \$10 per order

Brodetto di Pesche

mussels, crab, cod, shrimp, clams

Lemon Roasted Chicken

whipped potato, 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

Boston Cream Pie

cherry glaze,
espresso whipped cream

145 per person

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18% suggested gratuity and 4% administrative fee
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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

Hoisin Glazed Salmon*

quinoa, vegetable pad thai

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

Half Pound Maine Lobster Roll *additional \$15 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

55 per person

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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

Half Pound Maine Lobster Roll *additional \$15 per order
traditional with lemon mayo, served with French fries & coleslaw
or served over a bed of mixed greens

Hoisin Glazed Salmon*
quinoa, vegetable pad thai

Herb Roasted Chicken
rice pilaf, roasted broccoli, shiitake caper vinaigrette

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

65 per person

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