

== OYSTERS ==

RAW OYSTER* <i>apple mignonette</i>	ea. MP.
GRILLED OYSTER <i>chorizo butter</i>	ea. MP.
LOBSTER SPINACH OYSTER <i>cheese, herbed crumbs</i>	ea. MP.
CRISPY FRIED OYSTER <i>gribiche, arugula, shaved red onion</i>	ea. MP.

== APPETIZERS ==

CHILLED

JUMBO SHRIMP COCKTAIL	16.
TUNA CRUDO* <i>calabrian peppers, lemon aioli</i>	11.
CHICKPEA SPREAD <i>warm focaccia</i>	5.5
LO VEGETABLE CRUDITE	10.

fresh seasonal vegetables, romesco, peppercorn parmesan dip

HOT

NEW ENGLAND CLAM CHOWDER	7.
CHARRED OCTOPUS <i>tomato, potato, coriander vinaigrette</i>	10.
WARM BURATTA <i>tomato cipollini onion jam, grilled crostino</i>	13.
RICOTTA FRITTERS <i>spicy honey</i>	4.
SAUTÉED MUSSELS <i>garlic, white wine, crushed red pepper</i>	10.
CHICKPEA & SHRIMP FRITTERS <i>chorizo mayo</i>	6.
CRISPY FRIED CALAMARI <i>salsa rossa</i>	11.
ROASTED BEEF MEATBALL <i>marinara, ricotta</i>	9.
LEGAL'S SIGNATURE CRAB CAKE <i>seasonal salad</i>	17.

== SALADS ==

CAESAR	8.
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romaine hearts, croutons, shaved romano, creamy dressing

CHOPPED GREEK	10.
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olives, cucumbers, tomatoes, chickpeas and feta

HOUSE SALAD	8.
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mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette

GRILLED ENDIVE & GOAT CHEESE	11.
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frisse, apples, spiced pecans, apple vinaigrette

ROASTED PEAR & BLUE CHEESE	9.
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walnuts, dried cherries, balsamic vinaigrette

add swordfish, salmon or chicken to any salad for an additional charge

== SIDES ==

CRISPY ROSEMARY POTATOES	4.
ROASTED HEIRLOOM CARROTS	5.
SAUTÉED BROCCOLI RABE	4.
ROASTED BRUSSELS SPROUTS <i>manchego, almonds</i>	6.

== ENTRÉES ==

SWORDFISH SALMORIGLIO 25.
salt cod gnocchi

LIGURIAN FISH STEW 24.
monkfish, shrimp, squid, clams

SEARED TUNA* "JUMBOT" 30.
clams, chorizo, chickpeas, sun dried tomato, corn, green peas

STEAK* & OYSTERS 32.
fried oysters, steak fries, kale, parmesan, lemon parsley, anchovy butter

BRICK OVEN BRAISED COD 23.
roasted tomato sauce, italian butter beans

GRILLED STUFFED TROUT 20.
braised fennel, rosemary roasted grapes, shallots

GRILLED FAROE ISLAND SALMON 26.
squash purée, shaved brussels sprout salad, apple vinaigrette

CACIOCAVALLO CHEESEBURGER* 14.
arugula, tomato, french fries
FRIED OYSTER GRIBICHE ADD ON 5.
fried oysters, gribiche sauce, pickled red onion

OYSTERIA CHICKEN PARMESAN 20.
side salad

PORK OSSO BUCCO 25.
polenta, spinach, feta cheese

GRILLED SHRIMP GREMOLATA 24.
cannelloni bean purée, sun dried tomato, asparagus
all fish can be prepared simply grilled with olive oil and lemon

== PASTA ==

LINGUINI & CLAMS	17.
LOBSTER RAVIOLI FRA DIAVOLO <i>spicy plum tomato broth</i>	26.
SEARED SCALLOPS <i>caserecci pasta mushrooms, peas, parmesan, sherry cream, pancetta</i>	25.
PASTA BOLOGNESE <i>five meat ragu, pappardelle</i>	17.
SHRIMP & LINGUINI <i>sun dried tomato, pancetta, crimini mushrooms</i>	17.

== PIZZA ==

MARGHERITA <i>fresh mozzarella, tomato, basil</i>	11.
WHITE CLAM <i>pancetta, arugula</i>	12.
SOPRESSATA <i>stracciatella, banana peppers, spicy red sauce</i>	13.
SAUSAGE <i>caramelized fennel, panna, fresh ricotta</i>	13.
PROSCIUTTO <i>fresh mozzarella, tomato, arugula</i>	16.
FIG & WHIPPED GOAT CHEESE 13. <i>roasted squash, broccoli rabe, pesto, pine nuts</i>	

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.