

== OYSTERS ==

<b>RAW OYSTER*</b> <i>champagne mignonette</i>	ea. MP.
<b>GRILLED OYSTER</b> <i>chorizo butter</i>	ea. MP.
<b>LOBSTER SPINACH OYSTER</b> <i>cheese, herbed crumbs</i>	ea. MP.
<b>CRISPY FRIED OYSTER</b> <i>gribiche, arugula, shaved red onion</i>	ea. MP.
<b>OYSTERS A CAVALLO</b> <i>vermouth, lemon, garlic, bacon</i>	13.

== APPETIZERS ==

**CHILLED**

<b>JUMBO SHRIMP COCKTAIL</b>	16.
<b>TUNA CRUDO*</b> <i>calabrian peppers, lemon aioli</i>	11.
<b>CRAB LUIGI</b> <i>jonah crabmeat, black olives, asparagus, hard cooked egg, avocado</i>	18.
<b>CHICKPEA SPREAD</b> <i>warm focaccia</i>	5.5

**HOT**

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

== SALADS ==

<b>CAESAR</b> <i>romaine hearts, croutons, shaved romano, creamy dressing</i>	8.
<b>CHOPPED GREEK</b> <i>olives, cucumbers, tomatoes, chickpeas and feta</i>	10.
<b>HOUSE SALAD</b> <i>mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette</i>	8.
<b>CAPRESE SALAD</b> <i>fresh mozzarella, vine ripe tomato, basil, arugula, balsamic vinaigrette</i>	11.
<b>ROASTED PEAR &amp; BLUE CHEESE</b> <i>walnuts, dried cherries, balsamic vinaigrette</i>	9.

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

== SIDES ==

<b>CRISPY ROSEMARY POTATOES</b>	4.
<b>ROASTED HEIRLOOM CARROTS</b>	5.
<b>SAUTÉED BROCCOLI RABE</b>	4.
<b>GRILLED ASPARAGUS ROMANO</b>	6.
<b>GRILLED POLENTA</b>	4.

== ENTRÉES ==

**SWORDFISH SALMORIGLIO 25.**  
*salt cod gnocchi*

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

**BRICK OVEN BRAISED COD 23.**  
*tomato, basil, corn salsa*

**SEARED TUNA NIÇOISE STYLE 30.**  
*olive tapenade, hard cooked egg, tomato, haricot vert, red wine gastrique*

**GRILLED TROUT 20.**  
*toasted almond quinoa, lemon vinaigrette*

**STEAK\* PIZZAIOLO 26.**  
*crispy rosemary potatoes*

**GRILLED FAROE ISLAND SALMON 26.**  
*fregola, heirloom carrot salad, parsley pistou*

**CHEESEBURGER 14.**  
*provolone, mortadella, fried egg, french fries*

**OYSTERIA CHICKEN PARMESAN 20.**  
*side salad*

**ESPRESSO RUBBED PORK TENDERLOIN 23.**  
*corn, kale, fregola, tomato*

**GRILLED SHRIMP GREMOLATA 24.**  
*cannelloni bean purée, sun dried tomato, asparagus*

all fish can be prepared simply grilled with olive oil and lemon

== PASTA ==

<b>LINGUINI &amp; CLAMS</b>	17.
<b>LOBSTER RAVIOLI FRA DIAVOLO</b> <i>spicy plum tomato broth</i>	26.
<b>SEARED SCALLOPS</b> <i>caserecci pasta pesto, roasted tomato, spring peas, zucchini, romanesco</i>	25.
<b>PASTA BOLOGNESE</b> <i>five meat ragu, pappardelle</i>	17.
<b>SHRIMP &amp; SQUID INK LINGUINI</b> <i>sun dried tomato, crimini mushrooms</i>	17.

== PIZZA ==

<b>MARGHERITA</b> <i>fresh mozzarella, tomato, basil</i>	11.
<b>WHITE CLAM</b> <i>pancetta, arugula</i>	12.
<b>SOPRESSATA</b> <i>stracciatella, banana peppers, spicy red sauce</i>	13.
<b>SAUSAGE</b> <i>caramelized fennel, panna, fresh ricotta</i>	13.
<b>PROSCIUTTO</b> <i>fresh mozzarella, tomato, arugula</i>	16.
<b>STEAK</b> <i>blue cheese, cherry tomatoes, red onion</i>	15.

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.