



## PRIVATE DINING

Legal Test Kitchen (LTK) ventures into uncharted waters and pushes the boundaries of innovation in premium food and drink. Multicultural dining options and inspired seasonal cocktails cast a wide net in attracting those who have an appetite for fun.

Located in the Seaport District, our restaurant is within easy walking distance to the Institute of Contemporary Art, the World Trade Center, the Boston Convention and Exhibition Center, the Blue Hills Bank Pavilion and many area hotels. LTK is both a destination and neighborhood hangout and our extended hours of operation make us a late night lure.

Celebrate a special occasion, or host a corporate event with us. Private Dining at LTK offers great food and hospitality and easy planning.

### PRIVATE DINING CAPACITIES

room	seated	reception
<b>Small Patio*</b>	16	20
<b>Large Patio*</b>	30	30
<b>Right Dining Room</b>	57	60
<b>Main Dining Room</b>	65	85
<b>Buy-Out</b>	125	200

*\*Enclosed, all-season*

Legal Test Kitchen | 225 Northern Avenue | Boston, MA 02210  
Private Dining: 617-530-9470 | [privatedining@legalseafoods.com](mailto:privatedining@legalseafoods.com)

## COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

25 piece increments

**Blackened Raw Tuna "Sashimi"** chili garlic vinaigrette, wasabi sauce 125.00 🌱

**Scallop Wrapped in Bacon** 125.00 🌱

**Miniature Crab Cakes** tarragon aioli 125.00

**Tempura Chicken Skewer** kung pao sauce 100.00

**Buffalo Popcorn Shrimp** blue cheese, celery 100.00 🌱

**Seasonal Bruschetta** 75.00

**Blistered Shishito Peppers** sea salt, lime 75.00 🌱

### STATIONARY DISPLAYS

small serves 20 large serves 30

#### Shellfish Tower\* 🌱

freshly shucked raw shellfish  
small 225.00 large 375.00

#### Crispy Calamari 🌱

hot vinegar peppers, garlic aioli  
small 120.00 large 180.00

#### LTK Burger Sliders

smoked bacon, cabot cheddar, LTK sauce  
small 150.00 large 225.00

#### Pulled Pork Sliders

coleslaw, pickles  
small 150.00 large 225.00

#### Jumbo Shrimp Cocktail 🌱

small 150.00 large 225.00

#### Habanero Chicken Wings

habanero mesquite bbq sauce  
small 100.00 large 120.00

#### Buffalo Chicken Potato Croquettes

blue cheese dressing  
small 100.00 large 120.00

#### Legal's Famous Clam Chowder

small 120.00 large 180.00

🌱 can be prepared without gluten

Menu subject to gratuity, 3% administrative fee, applicable tax.

\*Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

\*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. 7.18

# GROUP DINNERS

## CRAVE

### FIRST COURSE

#### Legal's Famous Clam Chowder

#### Tomato Feta Salad

romaine, kalamata olive vinaigrette

### MAINS

#### Herb Goat Cheese Baked Cod

tomato onion jam, roasted fingerling potato, ginger sesame broccoli

#### Hoisin Glazed Salmon\*

hoisin sauce and vegetable pad thai with crushed peanuts

#### Crab & Shrimp Étouffée

tasso ham, dirty rice

#### Grilled Five Spice Chicken 🌱

stir-fried vegetables, brown rice, citrus glaze

*vegetarian option available upon request*

### DESSERT

#### Cheesecake

featured topping

#### Seasonal Bread Pudding

59.00 per person

## SAVOR

### FIRST COURSE

#### Legal's Famous Clam Chowder

#### Seasonal Soup

### SECOND COURSE

#### Caesar Salad

creamy dressing, croutons, parmesan

#### Burrata Salad

tomato, pesto vinaigrette

### MAINS

#### Grilled Swordfish Kabob 🌱

lemon caper sauce, brown rice, sautéed spinach

#### Kung Pao Wok with Shrimp

stir-fried peppers, bean sprouts, grilled pineapple, peanuts in a spicy garlic sauce

#### Truffled Lobster Mac & Cheese

cavatappi, peas, cheddar and fontina cheese sauce

#### BBQ Steak Tips\* 🌱

sweet potato fries, garlicky spinach

*vegetarian option available upon request*

### DESSERT

#### Key Lime Pie

lime cream, raspberry sauce

#### Chocolate Layer Cake

69.00 per person

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# GROUP LUNCHES

## TASTE

### FIRST COURSE

#### Legal's Famous Clam Chowder

#### Tomato Feta Salad

romaine, kalamata olive vinaigrette

### MAINS

#### Baja Fried Fish Tacos

guacamole, pickled cabbage,  
ham hock braised black beans and rice

#### Cobb Salad

shrimp salad, blue cheese, candied bacon, avocado,  
hard cooked egg, marinated tomatoes, ranch dressing

#### Tuna Burger

chili sambal, roasted pepper aioli, fries, coleslaw

#### Truffled Organic Chicken Salad Club

applewood smoked bacon, thick cut toast, fries, coleslaw

*vegetarian option available upon request*

### DESSERT

#### Cheesecake

featured topping

#### Maple Ice Cream Sandwich

cherry oatmeal cookie, marinated cherries,  
bourbon barrel maple syrup

35.00 per person

## NOSH

### FIRST COURSE

#### Legal's Famous Clam Chowder

#### Caesar Salad

creamy dressing, croutons, parmesan

### MAINS

#### Fish & Chips

pickles, hand-cut fries

#### Asian Organic Chicken Salad Bowl

lettuce mix, cabbage, carrots, almonds, chow mein noodles,  
orange ginger dressing

#### Lobster Roll

traditional with mayo (additional 7.00 per person, per order),  
fries, coleslaw

#### BBQ Steak Tips\*

sweet potato fries, garlicky spinach

*vegetarian option available upon request*

### DESSERT

#### Key Lime Pie

lime cream, raspberry sauce

#### Chocolate Layer Cake

45.00 per person

 can be prepared without gluten

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# BUY-OUT MENU

## PASSED

25 piece increments - 50 piece minimum

**Blackened Raw Tuna "Sashimi\*\*"** chili garlic vinaigrette, wasabi sauce 125.00 🌱

**Scallop Wrapped in Bacon** 125.00 🌱

**Miniature Crab Cakes** tarragon aioli 125.00

**Tempura Chicken Skewer** kung pao sauce 100.00

**Buffalo Popcorn Shrimp** blue cheese, celery 100.00 🌱

**Seasonal Bruschetta** 75.00

**Blistered Shishito Peppers** sea salt, lime 75.00 🌱

**Shrimp Scampi Flatbread** marinated tomatoes, parmesan, cheddar 125.00

## STATIONS

priced per person

### LTK Raw Bar\*\*+ 🌱

cocktail sauce, champagne mignonette, horseradish, lemon

**classic:** oysters, clams, shrimp cocktail 24.00

**executive:** add crab and lobster tails 38.00

**Truffled Lobster Mac and Cheese** 18.00

cavatappi, peas, cheddar and fontina cheese sauce

**Legal's Famous Clam Chowder** 6.00

**Petite Lobster Rolls** 18.00

traditional with mayo, homemade potato chips

**BBQ Steak Tips\*** 18.00 🌱

sweet potato fries

**Buffalo Chicken Croquettes** 12.00

blue cheese dressing

**Chicken Wings** 14.00

habanero bbq, traditional bbq, or buffalo

**Sliders** 14.00

certified angus beef burger\*, tuna burger, pulled pork

**Mashed Potato Martini Bar+** 15.00 🌱

sweet cream butter, crème fraîche, chives, bacon, cheese, broccoli, gravy, cheese sauce

add warm butter poached lobster 10.00 *additional*

**Salad Trio** 14.00

caesar salad, tomato feta salad, seasonal salad (*may contain nuts*)

**Sweet Ending** 15.00

assorted mini desserts

+station chef fee of 150.00 will be added to the final bill

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