

LEGAL OYSTERIA

PRIVATE DINING

Legal Oysteria is a casual neighborhood restaurant serving coastal Italian-style seafood. Legal Sea Foods Executive Chef Rich Vellante developed a menu based on the food he cooks at home for family and friends.

Legal Oysteria's menu showcases the freshness and purity of its seafood offerings and other ingredients. Preparations are simple and authentic. A brick oven (with pizza oven and rotisserie) informs the menu. By tradition, an oysteria is casual, comfortable and accessible and Legal Oysteria aspires to afford that same experience.

We are located along the Freedom Trail, overlooking City Square Park, and close to historical landmarks in Charlestown, including the USS Constitution Museum and Bunker Hill Monument.

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

PRIVATE DINING CAPACITIES

ROOM	SEATED	RECEPTION
THE PRESCOTT ROOM	35	50
BUY-OUT	90	180

LEGAL OYSTERIA | 10 CITY SQUARE | CHARLESTOWN, MA 02129
Private Dining: 617-530-9470 | privatedining@legalseafoods.com

COCKTAIL RECEPTION

== STATIONARY PLATTERS ==

small serves 20 ppl

large serves 30 ppl

ASSORTED RAW OYSTERS* SM 125. LG 190.
champagne mignonette

JUMBO SHRIMP COCKTAIL SM 150. LG 225.

CRISPY FRIED CALAMARI *salsa rossa* SM 125. LG 190.

CHEESE & FRUIT PLATTER SM 175. LG 265.

OYSTERIA PIZZA DUO SM 140. LG 220.
select two:

MARGHERITA *fresh mozzarella, tomato, basil*

WHITE CLAM *pancetta, arugula*

PEPPERONI & ONION *crushed tomato, mozzarella, romano*

SAUSAGE *caramelized fennel, panna, fresh ricotta*

MINI PROVOLONE CHEESEBURGER* SM 150. LG 225.
arugula, tomato

MINI LOBSTER ROLLS SM 290. LG 390.
rosemary parmesan potato chips

CAPRESE SALAD SM 125. LG 190.
fresh mozzarella, vine ripe tomato, basil, arugula, balsamic vinaigrette

ASSORTED MINI DESSERTS SM 120. LG 180.

== PASSED APPETIZERS ==

25 piece increments

TUNA CRUDO* 125.
cucumber, calabrian pepper

MINIATURE CRAB CAKES 125.

RICOTTA FRITTERS 75.
spicy honey

BEEF CROSTINI* 100.

CHICKPEA SPREAD CROSTINI 75.
warm foccacia

MINI ROASTED BEEF MEATBALL 125.
marinara, ricotta

BRUSCHETTA 75.

BACON WRAPPED SCALLOPS 125.

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. 10.18

BRUNCH

== COUNTRY STYLE BREAKFAST ==

*scrambled eggs, home fries, hickory smoked bacon,
grilled ciabatta toast*

25. PER PERSON

== ADD-ONS ==

*small serves 20 ppl
large serves 30 ppl*

ASSORTED BAKERY BASKET SM 125. LG 190.
assorted mini breakfast pastries

INDIVIDUAL FRITTATAS SM 140. LG 220.
select one:

CARAMELIZED ONION
stracciatella and basil

SOPPRESSATA & FONTINA
SPINACH & MUSHROOM

SMOKED SALMON PLATTER* SM 200. LG 300.
traditional fixings

ADD SM 80. LG 100.
bagels, dill mascarpone sauce, cream cheese

PEPPER CRUSTED TUNA* SM 225. LG 340.
tomato agrodolce

MAPLE GLAZED SALMON* SM 200. LG 300.

CAESAR SALAD SM 140. LG 220.
romaine hearts, croutons, shaved romano, creamy dressing

OYSTERIA PIZZA SM 140. LG 220.

select one:

MARGHERITA *fresh mozzarella, tomato, basil*

PEPPERONI & ONION *crushed tomato, mozzarella, romano*

BREAKFAST PIZZA *bacon, scrambled eggs, mozzarella*

FRENCH TOAST SM 150. LG 225.
cannoli cream, strawberries, maple syrup

STEAK TIPS AND SHRIMP* SM 250. LG 375.

== COCKTAILS ==

BUNKER HILL BLOODY MARY *the original "day" drink* 10.
vodka, World Famous LSF Bloody Mary mix!

BELLINI *timeless classic* 11.
white peach, prosecco

PROSECCO COCKTAIL *traditional spritz* 11.
prosecco, aperol, aperitivo rosa, citrus, soda

MARGARITA REÁL *simply the best* 12.
patrón reposado, triple sec, lemon, lime, sugar

SANGRIA ROSSA *the legal standard* 11.
spanish wine, citrus, peach, rum

POMEGRANATE COCKTAIL *hey girl* 11.
citrus vodka, pomegranate, lemon

MANGO-HABANERO MARGARITA *gettn' hot up in here* 11.
*libélula joven tequila, tanteo habanero tequila, touch of
mezcal, mango nectar, lime*

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GROUP LUNCHESES

I

== BUTTA LA PASTA! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

romaine hearts, croutons, shaved romano, creamy dressing

== MAIN ==

GRILLED SALMON*

shaved brussels sprouts & apple salad

GRILLED ORGANIC CHICKEN SANDWICH

pine nut pesto, roasted red peppers, french fries

CRAB & SPINACH OMELET

mozzarella, salsa rossa

MEDITERRANEAN WEDGE WITH GRILLED SHRIMP

iceberg, tomato, cucumber, feta, greek dressing, crispy chickpeas

vegetarian option available upon request

== DESSERT ==

TIRAMISU

mascarpone custard, chocolate, marinated cherries

35. PER PERSON

II

== MANGIARE BENE, STARE BENE! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

ROASTED PEAR & BLUE CHEESE SALAD

walnuts, dried cherries, balsamic vinaigrette

== MAIN ==

LOBSTER PLT

lemon aioli, pancetta, french fries

GRILLED STEAK TIPS*

parmesan herb fries, salsa verde

RIGATONI BOLOGNESE

sundried tomato, crimini mushrooms

BABY KALE & PICKLED GRAPES

crispy shallots, parmesan, honey lemon dressing

*grilled shrimp | grilled salmon**

vegetarian option available upon request

== DESSERT ==

RICOTTA PIE

candied lemon, whipped cream

45. PER PERSON

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GROUP DINNERS

I

== BUON APPETITO! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

CAESAR SALAD

*romaine hearts, croutons,
shaved romano, creamy dressing*

== MAIN ==

GRILLED SALMON*

shaved brussels sprouts & apple salad

BRICK OVEN BRAISED COD

roasted tomato sauce, italian butter beans

RIGATONI BOLOGNESE

sun-dried tomato, cremini mushrooms

vegetarian option available upon request

== DESSERT ==

TIRAMISU

*mascarpone custard, chocolate,
marinated cherries*

55. PER PERSON

II

== MANGIA! MANGIA! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

MEDITERRANEAN WEDGE

*iceberg, tomato, cucumber, feta,
greek dressing, crispy chickpeas*

== MAIN ==

GRILLED SWORDFISH STEAK

SALMORIGLIO

corn purée, broccolini, chorizo

LOBSTER RAVIOLI FRA DIAVOLO

spicy plum tomato broth

ORGANIC CHICKEN PARMESAN

side salad

vegetarian option available upon request

== DESSERT ==

RICOTTA PIE

candied lemon, whipped cream

65. PER PERSON

III

== MAMMA MIA! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

== SECOND ==

BABY KALE & PICKLED GRAPES

*crispy shallots, parmesan,
honey lemon dressing*

== MAIN ==

MEDITERRANEAN PEPPERCORN TUNA*

*castelvetrano, olive, artichoke & meyer lemon
farro salad, saffron aioli*

SEARED SEA SCALLOPS

*pea & pancetta tortelloni, crimini mushrooms,
mint & pea purée*

GRILLED SIRLOIN STEAK*

*smoked sea salt & herb butter,
grilled tomato, fingerling potato, kale*

vegetarian option available upon request

== DESSERT ==

CHOCOLATE CARAMEL BUDINO

75. PER PERSON

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BUY-OUT MENU

== STATIONS ==

priced per person

LEGAL SEA FOODS RAW BAR**

cocktail sauce, champagne mignonette, horseradish

CLASSIC oysters, clams, shrimp cocktail 24.

EXECUTIVE add crab and lobster tails 38.

NEW ENGLAND CLAM CHOWDER 8.

TENDERLOIN OF BEEF** 28.

roasted tenderloin, horseradish cream, chimichurri

MINI LOBSTER ROLLS 16.

rosemary parmesan potato chips

OYSTERIA PIZZA DUO 15.

select two:

MARGHERITA fresh mozzarella, tomato, basil

WHITE CLAM pancetta, arugula

PEPPERONI & ONION crushed tomato, mozzarella, romano

SAUSAGE caramelized fennel, panna, fresh ricotta

SEAFOOD ANTIPASTO 16.

marinated shrimp, squid, octopus, olives, red peppers

MINI STEAK SANDWICHES* 16.

pancetta, mortadella, caciocavallo, rosemary parmesan potato chips

FIVE CHEESE RAVIOLI 14.

walnut pesto

RISOTTO 17.

scallops, wild mushrooms

SALAD DUO 12.

mediterranean, wedge & caesar

MASHED POTATO MARTINI BAR+ 18.

olive oil potatoes, sweet cream butter, crème fraîche, chives, pancetta, cheese, broccoli

add warm butter poached lobster 10.

ASSORTED MINI DESSERTS 15.

== PASSED APPETIZERS ==

25 piece increments

50 piece minimum

TUNA CRUDO* 125.
calabrian peppers, lemon aioli

RICOTTA FRITTERS 75.
spicy honey

BEEF CROSTINI* 100.

BRUSCHETTA 75.

CHICKPEA SPREAD CROSTINI 75.

MINIATURE CRAB CAKES 125.
mustard horseradish aioli

BACON WRAPPED SCALLOPS 125.
smoked maple vinaigrette

WILD MUSHROOM ARANCINI 125.
truffle aioli

MINI ROASTED BEEF MEATBALL 125.
marinara, ricotta

*Station chef fee of \$150 will be added to the final bill.

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