

# 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 osteria 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](mailto:privatedining@legalseafoods.com)*

## COCKTAIL RECEPTION

### == STATIONARY PLATTERS ==

*small serves 20 ppl*

*large serves 30 ppl*

**ASSORTED RAW OYSTERS\*** SM 125. LG 190.  
*cocktail sauce, champagne mignonette, horseradish, lemon*

**JUMBO SHRIMP COCKTAIL** SM 150. LG 225.

**SMOKED SALMON** *dill marscapone* SM 125. LG 190.

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

**CHEESE AND FRUIT PLATTER** SM 175. LG 265.

**PORTABELLO CARPACCIO** SM 125. LG 190.  
*fresh seasonal vegetables, romesco, peppercorn parmesan dip*

**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*

**SEAFOOD ANTIPASTO** SM 125. LG 190.  
*shrimp, squid, octopus, olives*

**MINI STEAK SANDWICHES** SM 150. LG 225.  
*pancetta, mortadella, caciocavallo, french fries*

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

**CHOPPED GREEK SALAD** SM 125. LG 190.  
*olives, cucumbers, tomatoes, chickpeas and feta*

**ASSORTED MINI DESSERTS** SM 120. LG 180.

### == PASSED ==

*25 piece minimum per item*

### == APPETIZERS ==

**TUNA CRUDO** 125.  
*calabrian peppers, lemon aioli*

**MINIATURE CRAB CAKES** 125.

**RICOTTA FRITTERS** 75.  
*spicy honey*

**CHICKPEA & SHRIMP FRITTERS** 100.  
*chorizo mayo*

**STRACCIATELLA CROSTINI** 75.

**BEEF CROSTINI** 100.

**EGGPLANT CAPONATA CROSTINI** 75.

**CHICKPEA SPREAD CROSTINI** 75.

**MINI ROASTED BEEF MEATBALL** 125.  
*marinara, ricotta*

Menu subject to gratuity, 3% administration fee, applicable tax

\*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. 4.17

## BRUNCH

### == COUNTRY STYLE BREAKFAST ==

*scrambled eggs, homefries, 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*  
**SOPRESSATA & 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 agrodulce*

**MAPLE GLAZED SALMON** SM 200. LG 300.

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

**STEAK TIPS AND SHRIMP** SM 250. LG 375.

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

**OYSTERIA PIZZA** SM 140. LG 220.  
*select one:*

**BREAKFAST PIZZA** *bacon, scrambled eggs, mozzarella*  
**MARGHERITA** *fresh mozzarella, tomato, basil*  
**PEPPERONI & ONION** *crushed tomato, mozzarella, romano*

### == Cocktails ==

**BLOODY MARY** *the original "day" drink* 9.  
*vodka, tomato, lemon, pepper, horseradish*

**WATERMELON FRESCA** *jariba, ariba* 11.  
*tequila, mescal, watermelon, cucumber, lime, sugar*

**SUBURBAN SPEEDBALL** *do you want to go faster?* 12.  
*whiskey, espresso liqueur, herbal liqueur, cream*

**BELLINI** *timeless classic* 11.  
*white peach, prosecco*

**MIMOSA** *bright & refreshing* 11.  
*orange juice, prosecco*

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

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

**RASPBERRY SANGRIA** *berry-licious!* 11.  
*moscato, raspberry liqueur, raspberry & citrus rums,  
maraschino liqueur*

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

**ST. GERMAIN SLUSHIE** *#slushiesforlushies* 11.  
*Elderflower liqueur, vodka, gin, lemon, sugar*

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## GROUP LUNCHES

I

**== BUTTA LA PASTA! ==**

**== First ==**

### **NEW ENGLAND CLAM CHOWDER**

#### **CAESAR SALAD**

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

**== Main ==**

### **PROSCIUTTO WRAPPED HIDDENFJORD**

#### **FAROE ISLAND SALMON**

*asparagus, cantaloupe vinaigrette*

#### **GRILLED CHICKEN SANDWICH**

*pine nut pesto, roasted red peppers, french fries*

### **LEGAL'S SIGNATURE CRAB CAKE**

*seasonal salad*

### **ROASTED PEAR & BLUE CHEESE SALAD**

*walnuts, dried cherries, balsamic vinaigrette*

*add any of the following: grilled shrimp  
grilled swordfish  
grilled salmon*

**== Dessert ==**

#### **TIRAMISU**

*mascarpone custard, chocolate, marinated cherries*

**35. PER PERSON**

II

**== MANGIAR 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**

*olive oil roasted potatoes and salsa verde*

### **PASTA BOLOGNESE**

*five meat ragu, pappardelle*

### **ROASTED PEAR & BLUE CHEESE SALAD**

*walnuts, dried cherries, balsamic vinaigrette*

*add any of the following: grilled shrimp  
grilled swordfish  
grilled salmon*

**== 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 ==

### PROSCIUTTO WRAPPED HIDDENFJORD

#### FAROE ISLAND SALMON

*asparagus, cantaloupe vinaigrette*

#### BRICK OVEN BRAISED COD

*tomato, basil, corn salsa*

#### OYSTERIA CHICKEN PARMESAN

*side salad*

*vegetarian option available upon request*

== Dessert ==

#### TIRAMISU

*mascarpone custard, chocolate,  
marinated cherries*

**55. PER PERSON**

II

== MANGIA! MANGIA! ==

== First ==

### NEW ENGLAND CLAM CHOWDER

#### ROASTED PEAR & BLUE CHEESE

*walnuts, dried cherries,  
balsamic vinaigrette*

== Main ==

#### SWORDFISH SALMORIGLIO

*salt cod gnocchi*

#### LOBSTER RAVIOLI FRA DIAVOLO

*spicy plum tomato broth*

#### NEW YORK STRIP

*steak fries, kale, parmesan, lemon parsley*

*vegetarian option available upon request*

== Dessert ==

#### RICOTTA PIE

*candied lemon, whipped cream*

**65. PER PERSON**

III

== MAMMA MIA! ==

== First ==

### NEW ENGLAND CLAM CHOWDER

== Second ==

#### CHOPPED GREEK SALAD

*olives, cucumbers, tomatoes,  
chickpeas and feta*

== Main ==

#### SEARED TUNA\* STEAK

*espresso lavender rub, cous cous, feta,  
cucumber, tomato*

#### LIMONCELLO SCALLOP PRIMAVERA

*caserecci pasta, asparagus, cherry tomato,  
pesto, broccoli rabe, corn*

#### STEAK & OYSTERS

*fried oysters, steak fries, kale, parmesan,  
lemon parsley, anchovy butter*

*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, chimmi churri*

**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.**

*Chopped Greek & 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 ==

*25 piece minimum per item*

*50 piece minimum*

### == APPETIZERS ==

**TUNA CRUDO 125.**

*calabrian peppers, lemon aioli*

**RICOTTA FRITTERS 75.**

*spicy honey*

**CHICKPEA & SHRIMP FRITTERS 100.**

*chorizo mayo*

**STRACCIATELLA CROSTINI 75.**

**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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