

# 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

# 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 mascarpone* SM 125. LG 190.

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

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

**ARTICHOKE & PROSCIUTTO  
ANTIPASTO SKEWERS** SM 125. LG 190.  
*fresh mozzarella, peppadew peppers*

**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% 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. 11.17

# 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.

**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 CAESAR** *the original "day" drink* 9.  
*vodka, clamato, lemon, pepper, horseradish*

**MAPLE-WHISKEY SOUR** *'tis the season* 11.  
*legal sea foods barrel-selected 1792 bourbon,  
amaro, lemon, orange*

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

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

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

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

**BARTLETT PEAR SANGRIA** *pear-licious!* 11.  
*moscato, pear liqueur, pear vodka, st. germain*

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

**CRANBERRY-GINGER SLUSHIE** *#slushiesforlushies* 11.  
*muddled cranberries & ginger, bergamot vodka,  
botanicals, lime*

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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

*shaved brussels sprout & apple salad*

##### GRILLED CHICKEN SANDWICH

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

##### LEGAL'S SIGNATURE CRAB CAKE

*seasonal salad (may contain nuts)*

##### 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, 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**

*shaved brussels sprout & apple salad*

**BRICK OVEN BRAISED COD**

*roasted tomato sauce, italian butter beans*

**LEGAL 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*

**GRILLED RIB EYE STEAK\***

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

*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, meyer lemon relish,  
fingerling potato, broccolini, chorizo butter*

**SEARED SEA SCALLOPS**

*butternut squash risotto, apple cider butter*

**GRILLED RIB EYE 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.

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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