

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
PRIVATE DINING 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.

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.

OYSTERIA PIZZA DUO SM 140. LG 220.

select two:

MARGHERITA *fresh mozzarella, tomato, basil*

WHITE CLAM *pancetta, arugula*

SOPRESSATA *stracciatella, banana peppers, spicy red sauce*

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.

**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.*

Menu subject to gratuity, 3% administrative fee & 7% sales tax

== 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*

SOPRESSATA *stracciatella, banana peppers, spicy red sauce*

== COCKTAILS ==

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

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

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

HIGH TEA *get higher, baby* **11.**
cognac, gin, amaro, ginger-cardamom black tea

ICED IRISH COFFEE *incredibly delicious* **11.**
irish whiskey, cold-brew coffee, demerara sugar, cream

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

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

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

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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 ==

GRILLED FAROE ISLAND SALMON

fregola, heirloom carrot salad, parsley pistou

GRILLED CHICKEN SANDWICH

walnut 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 ==

WARM FRUIT CROSTATA

vanilla ice cream

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, rosemary parmesan chips

STEAK TIPS & SHRIMP

PASTA BOLOGNESE

classic meat ragu, bechamel

ROASTED PEAR & BLUE CHEESE SALAD

walnuts, dried cherries, balsamic vinaigrette

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

== DESSERT ==

RICOTTA PIE

45. PER PERSON

== SIDES ==

serves up to 6 ppl

ROASTED BRUSSELS SPROUTS 18.

CRISPY ROSEMARY POTATOES 18.

SAUTÉED BROCCOLI RABE 18.

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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 FAROE ISLAND SALMON

*fregola, heirloom carrot salad,
parsley pistou*

BRICK OVEN BRAISED COD

tomato, basil, corn salsa

OYSTERIA CHICKEN PARMESAN

side salad

vegetarian option available upon request

== DESSERT ==

WARM FRUIT CROSTATATA

vanilla ice cream

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 SKIRT STEAK

olive oil roasted potatoes and salsa verde

vegetarian option available upon request

== DESSERT ==

RICOTTA PIE

65. PER PERSON

== SIDES ==

serves up to 6 ppl

GRILLED ASPARAGUS ROMANO 30.

CRISPY ROSEMARY POTATOES 18.

SAUTÉED BROCCOLI RABE 18.

ROASTED HEIRLOOM CARROTS 18.

FREGOLA SALAD 18.

III

== MAMMA MIA! ==

== FIRST ==

NEW ENGLAND CLAM CHOWDER

== SECOND ==

CHOPPED GREEK SALAD

*olives, cucumbers, tomatoes,
chickpeas and feta*

== MAIN ==

LOBSTER CASSEROLE

*freshly shucked meat from a 1.25 lb lobster
and cheese baked with sherry garlic butter*

SCALLOPS & PESTO

caserece pasta

STEAK PIZAIOLI

crispy rosemary potatoes

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

SOPRESSATA stracciatella, banana peppers, spicy red sauce

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.

== LEGAL CLASSICS ==

MINIATURE CRAB CAKES 125.

mustard horseradish aioli

BACON WRAPPED SCALLOPS 125.

smoked maple vinaigrette

WILD MUSHROOM ARANCINI 125.

truffle aioli

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

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WINE LIST

Our Corporate Sommelier is available to assist with wine selections.

== SPARKLING ==

Jeio Prosecco, NV	Valdobbiadene	39.
JCB Brut Rose <i>Cremant de Bourgogne</i> , NV	Burgundy	39.
Taittinger "La Francaise" Brut, NV	Champagne	55.
Ca' del Bosco "Cuvee Prestige" <i>Franciacorta</i> Brut, NV	Lombardia	85.

== WHITE ==

ITALY

PINOT GRIGIO	Santa Margherita	Valdadige	49.
PINOT BIANCO	Joseph Hofstatter "Weissburgunder"	Alto Adige	42.
FALANGHINA	Terredora di Paolo	Irpinia	31.
SAUVIGNON BLANC	Attems	Venezia Giulia	42.
ARNEIS	Bruno Giacosa Roero	Piemonte	45.
CHARDONNAY	Isole E Olena "Collezione Privata"	Toscana	52.
	Vie di Romans	Isonzo del Friuli	65.

SPAIN

ALBARINO	Bodegas La Cana	Rias Baixas	39.
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UNITED STATES

CHARDONNAY	Ramey Cellars	Russian River Valley	55.
	Cakebread	Napa Valley	59.

NEW ZEALAND

SAUVIGNON BLANC	Cloudy Bay	Marlborough	52.
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== DRY ROSÉ ==

FRANCE

BLEND	Caves d'Esclans "Whispering Angel" by Sasha Lichine	Cotes de Provence	45.
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== RED ==

ITALY

PINOT NERO	Joseph Hofstatter "Meczan"	Alto Adige	42.
SANGIOVESE BLENDS	Querceto <i>Chianti Classico</i>	Toscana	35.
	Marchese Antinori <i>Chianti Classico Riserva</i>	Toscana	49.
	Antinori "Tignanello"	Toscana	125.
AGLIANICO	Feudi di San Gregorio <i>Taurasi</i>	Campania	65.
NEBBIOLO	Ascheri Barolo	Piemonte	55.

SPAIN

GARNACHA BLEND	La Cartuja	Priorat	33.
TEMPRANILLO	Muga Reserva	Rioja	42.

UNITED STATES

PINOT NOIR	DeLoach "Block 1950"	Sonoma Coast	39.
	FEL	Anderson Valley	55.
CABERNET SAUVIGNON	Buehler	Napa Valley	48.
	Jordan	Alexander Valley	75.

Additional Wine Selections Available
All Wines Subject to Availability; Prices Subject to Change