

# 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.

**LO VEGETABLE CRUDITE** 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*

**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.

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

*\*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*

## Brunch

*== Country Style Breakfast ==*

*scrambled eggs, homefries, hickory smoked bacon,  
grilled ciabatta toast*

**25. PER PERSON**

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

*== Add-Ons ==  
small serves 20 ppl  
large serves 30 ppl*

<b>ASSORTED BAKERY BASKET</b> 190. <i>assorted mini breakfast pastries</i>	<b>SM 125. LG</b>
<b>INDIVIDUAL FRITTATAS</b> 220. <i>select one:</i> <b>CARAMELIZED ONION</b> <i>stracciatella and basil</i> <b>SOPRESSATA &amp; FONTINA</b> <b>SPINACH &amp; MUSHROOM</b>	<b>SM 140. LG</b>
<b>SMOKED SALMON PLATTER</b> <i>traditional fixings</i>	<b>SM 200. LG 300.</b>
<b>ADD</b> <i>bagels, dill mascarpone sauce, cream cheese</i>	<b>SM 80. LG 100.</b>
<b>PEPPER CRUSTED TUNA*</b> <i>tomato agrodulce</i>	<b>SM 225. LG 340.</b>
<b>MAPLE GLAZED SALMON</b>	<b>SM 200. LG 300.</b>
<b>FRENCH TOAST</b> <i>cannoli cream, strawberries, maple syrup</i>	<b>SM 150. LG 225.</b>
<b>STEAK TIPS AND SHRIMP</b>	<b>SM 250. LG 375.</b>
<b>CAESAR SALAD</b>	<b>SM 140. LG 220.</b>

**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*

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**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

## Group Lunches

== Dessert ==

/  
== *Butta La Pasta!* ==

**WARM FRUIT CROSTATA**  
*vanilla ice cream*

== First ==

**35. PER PERSON**

**NEW ENGLAND CLAM CHOWDER**

**CAESAR SALAD**

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

== Main ==

**GRILLED HIDDENFJORD FAROE ISLAND SALMON**

*squash purée, shaved Brussels sprout salad, apple 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*

*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*

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*== 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**

*== Dessert ==*

**RICOTTA PIE**

**45. PER PERSON**

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*Group Dinners*

*== Main ==*

*request*

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== Buon Appetito! ==*

*== First ==*

**NEW ENGLAND CLAM CHOWDER**

**CAESAR SALAD**

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

**GRILLED HIDDENFJORD  
FAROE ISLAND SALMON**  
*squash purée, shaved Brussels sprout  
salad, apple vinaigrette*

**BRICK OVEN BRAISED COD**

*roasted tomato sauce,  
italian butter beans*

**OYSTERIA CHICKEN PARMESAN**

*side salad*

*vegetarian option available upon*

*== Dessert ==*

**WARM FRUIT CROSTATA**

*vanilla ice cream*

**55. PER PERSON**

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== 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**

**65. PER PERSON**

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== Mamma Mia! ==

== First ==

**NEW ENGLAND CLAM CHOWDER**

== Second ==

**CHOPPED GREEK SALAD**  
*olives, cucumbers, tomatoes, chickpeas and feta*

== Main ==

**SEARED TUNA\* JUMBOT**  
*clams, chorizo, chickpeas, sundried tomato, corn, green peas*

**SEARED SCALLOPS**  
*caserecci pasta, mushrooms, peas, parmesan, sherry cream, pancetta*

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

# Buy-Out Menu

*== Stations ==  
priced per person*

*add warm butter poached lobster*

## ASSORTED MINI DESSERTS

### 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*



== *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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*Menu subject to gratuity*

## *Wine List*

== *Sparkling* ==

Jeio <i>Prosecco</i> , 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 "Corte de Giso"	Irpinia	31.
SAUVIGNON BLANC	Attems	Venezia Giulia	42.
ARNEIS	Bruno Giacosa <i>Roero</i>	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

<b>CHARDONNAY</b>	<b>Stoller Family Estate Cakebread</b>	<b>Russian River Valley Napa Valley</b>	<b>39. 59.</b>
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NEW ZEALAND

<b>SAUVIGNON BLANC</b>	<b>Cloudy Bay</b>	<b>Marlborough</b>	<b>52.</b>
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== *Dry Rosé* ==

FRANCE

<b>BLEND</b>	<b>Caves d'Esclans "Whispering Angel" by Sasha Lichine</b>	<b>Cotes de Provence</b>	<b>45.</b>
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== *Red* ==

ITALY

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

SPAIN

<b>GARNACHA BLEND</b>	<b>La Cartuja</b>	<b>Priorat</b>	<b>33.</b>
<b>TEMPRANILLO</b>	<b>Muga Reserva</b>	<b>Rioja</b>	<b>48.</b>

UNITED STATES

<b>PINOT NOIR</b>	<b>DeLoach "Block 1950"</b>	<b>Sonoma Coast</b>	<b>39.</b>
	<b>FEL</b>	<b>Anderson Valley</b>	<b>55.</b>
<b>CABERNET SAUVIGNON</b>	<b>Buehler</b>	<b>Napa Valley</b>	<b>52.</b>
	<b>Jordan</b>	<b>Alexander Valley</b>	<b>75.</b>

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