



PRIVATE DINING

Legal Test Kitchen (LTK) ventures into uncharted waters and pushes the boundaries of innovation in premium food and drink. Multicultural dining options and inspired seasonal cocktails cast a wide net in attracting those who have an appetite for fun.

Located in the Seaport District, our restaurant is within easy walking distance to the Institute of Contemporary Art, the World Trade Center, the Boston Convention and Exhibition Center, the Blue Hills Bank Pavilion and many area hotels. LTK is both a destination and neighborhood hangout and our extended hours of operation make us a late night lure.

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

PRIVATE DINING CAPACITIES

room	seated	reception
Small Patio*	16	20
Large Patio*	30	30
Right Dining Room	57	60
Main Dining Room	65	85
Buy-Out	125	200

**Enclosed, all-season*

Legal Test Kitchen | 225 Northern Avenue | Boston, MA 02210
Private Dining: 617-530-9470 | privatedining@legalseafoods.com

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

25 piece increments

Blackened Raw Tuna "Sashimi" chili garlic vinaigrette, wasabi sauce 125.00 🌿

Bacon Wrapped Scallops pomegranate sherry glaze 125.00 🌿

Miniature Crab Cakes tarragon aioli 125.00

Tempura Chicken Skewers kung pao sauce 100.00

Buffalo Popcorn Shrimp blue cheese, celery 100.00 🌿

Seasonal Bruschetta 75.00

Blistered Shishito Peppers sea salt, lime 75.00 🌿

Avocado Toast pickled beets, pistachio, sesame, walnut dressing 125.00

STATIONARY DISPLAYS

small serves 20 large serves 30

Shellfish Tower* 🌿

freshly shucked raw shellfish
small 225.00 large 375.00

Crispy Calamari 🌿

hot vinegar peppers, garlic aioli
small 120.00 large 180.00

LTK Burger Sliders

smoked bacon, cabot cheddar, LTK sauce
small 150.00 large 225.00

Pulled Pork Sliders

coleslaw, pickles
small 150.00 large 225.00

Cheese Board

seasonal fruit, assorted crackers
small 115.00 large 175.00

Jumbo Shrimp Cocktail 🌿

small 150.00 large 225.00

Chicken Wings

choice of:
habanero bbq
traditional bbq
buffalo
small 100.00 large 150.00

Legal's Famous Clam Chowder

small 120.00 large 180.00

Hummus Platter

tortilla chips
small 115.00 large 175.00

Sweet Endings

assorted mini desserts
small 120.00 large 180.00

🌿 can be prepared without gluten

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. 12.18

GROUP DINNERS

CRAVE

FIRST COURSE

Legal's Famous Clam Chowder

Tomato Feta Salad

romaine, kalamata olive vinaigrette

MAINS

Hoisin Glazed Salmon*

hoisin sauce and vegetable pad thai with crushed peanuts

Herb Goat Cheese Baked Cod

tomato onion jam, roasted sweet potato, bacon braised brussels sprouts

Crab & Shrimp Étouffée

tasso ham, dirty rice

Jerk Chicken 🌱

mango slaw, sweet potato fries

vegetarian option available upon request

DESSERT

Cheesecake

featured topping

Seasonal Bread Pudding

59.00 per person

SAVOR

FIRST COURSE

Legal's Famous Clam Chowder

Seasonal Soup

SECOND COURSE

Caesar Salad

creamy dressing, croutons, parmesan

Chopped Kale Salad

roasted sweet potatoes, toasted walnuts, dried cherries, manchego, walnut vinaigrette

MAINS

Grilled Swordfish Kabob 🌱

lemon caper sauce, brown rice, sautéed spinach

Truffled Lobster Mac & Cheese

cavatappi, peas, cheddar and fontina cheese sauce

Vegetarian Box with Shrimp 🌱

sesame soy stir-fried vegetables, curry sauce, peanuts, tofu and brown rice

BBQ Steak Tips* 🌱

sweet potato fries, garlicky spinach

vegetarian option available upon request

DESSERT

Key Lime Pie

lime cream, raspberry sauce

Chocolate Layer Cake

69.00 per person

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GROUP LUNCHES

TASTE

FIRST COURSE

Legal's Famous Clam Chowder

Tomato Feta Salad

romaine, kalamata olive vinaigrette

MAINS

Baja Fried Fish Tacos

guacamole, pickled cabbage,
ham hock braised black beans and rice

Cobb Salad

shrimp salad, blue cheese, candied bacon, avocado,
hard-cooked egg, marinated tomatoes, ranch dressing

Tuna Burger

chili sambal, roasted pepper aioli, fries, coleslaw

Truffled Organic Chicken Salad Club

applewood smoked bacon, thick cut toast, fries, coleslaw

vegetarian option available upon request

DESSERT

Cheesecake

featured topping

Maple Ice Cream Sandwich

cherry oatmeal cookie, marinated cherries,
bourbon barrel maple syrup

35.00 per person

NOSH

FIRST COURSE

Legal's Famous Clam Chowder

Caesar Salad

creamy dressing, croutons, parmesan

MAINS

Lobster Roll

traditional with mayo (additional 7.00 per person, per order),
fries, coleslaw

Fish & Chips

pickles, hand-cut fries

Asian Organic Chicken Salad Bowl

lettuce mix, cabbage, carrots, almonds, chow mein noodles,
orange ginger dressing

BBQ Steak Tips*

sweet potato fries, garlicky spinach

vegetarian option available upon request

DESSERT

Key Lime Pie

lime cream, raspberry sauce

Chocolate Layer Cake

45.00 per person

 can be prepared without gluten

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BUY-OUT MENU

PASSED HORS D'OEUVRES

25 piece increments

Blackened Raw Tuna "Sashimi" chili garlic vinaigrette, wasabi sauce 125.00 🌿

Bacon Wrapped Scallops pomegranate sherry glaze 125.00 🌿

Miniature Crab Cakes tarragon aioli 125.00

Tempura Chicken Skewers kung pao sauce 100.00

Buffalo Popcorn Shrimp blue cheese, celery 100.00 🌿

Seasonal Bruschetta 75.00

Blistered Shishito Peppers sea salt, lime 75.00 🌿

Avocado Toast pickled beets, pistachio, sesame, walnut dressing 125.00

STATIONS

priced per person

LTK Raw Bar*+ 🌿

cocktail sauce, champagne mignonette, horseradish, lemon

classic: oysters, clams, shrimp cocktail 24.00

executive: add crab and lobster tails 38.00

Truffled Lobster Mac and Cheese 18.00

cavatappi, peas, cheddar and fontina cheese sauce

Petite Lobster Rolls 18.00

traditional with mayo, homemade potato chips

BBQ Steak Tips* 18.00 🌿

sweet potato fries

Spinach & Feta Dip 10.00

tortilla chips

Salad Trio 14.00

caesar salad, tomato feta salad, chopped kale salad (may contain nuts)

Vegetable Stir-Fry 16.00 🌿

sesame soy stir-fried vegetables, curry sauce, peanuts, tofu and brown rice

Legal's Famous Clam Chowder 8.00

Chicken Wings 14.00

choice of two:

habanero bbq

traditional bbq

buffalo

Sliders 14.00

choice of two:

certified angus beef burger*

tuna burger

pulled pork

Vegetarian Tacos 14.00

tempura vegetables, guacamole, mango slaw, chipotle crema

Mashed Potato Martini Bar+ 15.00 🌿

sweet cream butter, crème fraîche, chives, bacon, cheese, broccoli, gravy, cheese sauce

add warm butter poached lobster 10.00 *additional*

Sweet Ending 15.00

assorted mini desserts

+ station chef fee of 150.00 will be added to the final bill

🌿 can be prepared without gluten

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