



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

50 piece minimum per item

Skewer of Sesame Crusted Tuna* wasabi mayo 5.00

Scallop Wrapped in Bacon 5.00

Miniature Crab Cakes mustard horseradish aioli 5.00

Tempura Chicken Skewer kung pao sauce 4.00

Turkey & Sweet Corn Meatballs salsa rossa 4.00

Seasonal Bruschetta 3.00

Grilled Vegetable Skewer balsamic glaze 3.00

STATIONARY DISPLAYS

small serves 15-20 ppl large serves 25-30 ppl

Shellfish Tower*

freshly shucked, chilled raw shellfish
small 225.00 large 375.00

Crispy Montauk Calamari

hot vinegar peppers, garlic aioli
small 120.00 large 180.00

Steamed Shrimp Wontons

dipping sauce
small 120.00 large 180.00

Pulled Pork Sliders

homemade potato chips
small 150.00 large 225.00

Jumbo Shrimp Cocktail

small 150.00 large 225.00

Habanero Chicken Wings

habanero mesquite bbq sauce
small 100.00 large 120.00

Buffalo Popcorn Shrimp

blue cheese, celery
small 120.00 large 180.00

Legal's Famous Clam Chowder

small 120.00 large 180.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.

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

GROUP DINNERS

CRAVE

FIRST COURSE

Legal's Famous Clam Chowder

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

MAINS

Anna's Baked Boston Scrod

seasoned crumbs, roasted tomato, spinach, brown rice
(cod or haddock depending on landings)

Hoisin Glazed Faroe Island Salmon

hoisin sauce and vegetable pad thai with crushed peanuts

Seafood Paella

fish, shellfish, grilled chicken and chorizo in a roasted tomato broth
over saffron risotto

Grilled Five Spice Chicken

stir-fried vegetables, brown rice, citrus glaze

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

59.00 per person

menu subject to gratuity,
3% administrative fee, 7% tax

SAVOR

FIRST COURSE

Legal's Famous Clam Chowder

Green Chili Soup

tortilla strips, pico de gallo

SECOND COURSE

Classic Caesar Salad

creamy dressing, croutons, parmesan

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

MAINS

Simply Grilled Mahi Mahi

lemon caper sauce, brown rice, spinach

Kung Pao Wok with Shrimp

stir-fried peppers, bean sprouts, grilled pineapple, peanuts
in a spicy garlic sauce

Truffled Lobster Mac & Cheese

cavatappi, peas, cheddar and fontina cheese sauce

BBQ Steak Tips*

sweet potato fries, garlicky spinach

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

69.00 per person

menu subject to gratuity,
3% administrative fee, 7% tax

GROUP LUNCHES

TASTE

FIRST COURSE

Legal's Famous Clam Chowder

Big Green Salad

roasted shallot vinaigrette, crispy chickpeas

MAINS

Baja Fried Fish Tacos

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

Tortilla, Apple and Goat Cheese Salad with Grilled Shrimp

avocado, roasted red peppers and chipotle orange dressing

Crabmeat Roll

delicate Maine crabmeat on a warm buttery bun

Truffled Chicken Salad Club

applewood smoked bacon, thick cut toast

vegetarian option available

DESSERT

Chocolate Layer Cake

Seasonal Bread Pudding

35.00 per person

menu subject to gratuity,
3% administrative fee, 7% tax

NOSH

FIRST COURSE

Legal's Famous Clam Chowder

Classic Caesar Salad

creamy dressing, croutons, parmesan

MAINS

Fish and Chips

slaw, pickles, onion strings and hand cut fries

Crab Salad - Tarragon Aioli

balsamic pears, candied walnuts, roasted grapes, salad greens

Lobster Roll

traditional with mayo (additional 5.00 per person, per order)

BBQ Steak Tips*

sweet potato fries, garlicky spinach

vegetarian option available

DESSERT

Cheesecake

Seasonal Bread Pudding

45.00 per person

menu subject to gratuity,
3% administrative fee, 7% tax

BUY-OUT MENU

PASSED

Skewer of Sesame Crusted Tuna* wasabi mayo 5.00

Scallop Wrapped in Bacon 5.00

Miniature Crab Cakes mustard horseradish aioli 5.00

Tempura Chicken Skewer kung pao sauce 4.00

Turkey & Sweet Corn Meatballs salsa rossa 4.00

Seasonal Bruschetta 3.00

Grilled Vegetable Skewer balsamic glaze 3.00

Chicken Satay kung pao sauce 4.00

Tuna Tartare* spicy sesame soy aioli, cucumber round 5.00

STATIONS

priced per person

Legal Sea Foods 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 & Cheese 18.00

cavatappi, peas, cheddar and fontina cheese sauce

Wood Grilled Swordfish and Shrimp Kabobs 16.00

kalamata olive, sun dried tomato tapenade, cous cous feta salad

Legal's Famous Clam Chowder 6.00

Petite Lobster Rolls 18.00

homemade potato chips

BBQ Steak Tips* 18.00

sweet potato fries

Habanero Chicken Wings 14.00

habanero mesquite bbq sauce

Sliders 14.00

certified angus beef burger*, tuna burger, pulled pork

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

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**Station chef fee of 150.00 will be added to the final bill

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

WINES

Our Corporate Sommelier is available to assist with wine selections.

SPARKLING WINE

Jeio Prosecco, NV	39
Taittinger "La Francaise" Champagne Brut, NV	55
Veuve Clicquot Rosé Champagne, NV	79

WHITE WINE

chardonnay

Sonoma-Cutrer "Russian River Ranches," Sonoma Coast	45
Hamilton Russell Vineyards, Hemel-en-Aarde	49
Ramey Cellars, Russian River Valley	55
Cakebread Cellars, Napa Valley	59
Mayacamas, Mt. Veeder	65

sauvignon blanc

Manawa, Marlborough	37
Roland Tissier Sancerre, Loire Valley	48
Cloudy Bay, Marlborough	52
Cakebread, Napa Valley	55

pinot grigio

Santa Margherita, Valdadige	49
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pinot blanc

Hugel "Cuvee Les Amours," Alsace	31
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off-dry vouvray

Domaine du Viking "Tendre," Loire Valley	35
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ROSÉ WINE

dry rosé

Txomin Etxaniz Txakoli, Spain	39
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RED WINE

pinot noir

DeLoach "Block 1950," Sonoma Coast	39
Elk Cove Vineyards, Willamette Valley	42
Hamilton Russell Vineyards, Hemel-en-Aarde	49
Crossbarn by Paul Hobbs, Sonoma Coast	55
FEL, Anderson Valley	59

rhône varieties

Tormentoso "Old Vine" Cinsault, Paarl	31
Beckmen "LSF Cuvee" GSM, Santa Ynez Valley	35

rioja

Muga Reserva, Spain	48
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malbec

Alcanza, Mendoza	39
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merlot

Buena Vista "Raison d'Etre," Sonoma	35
Stags' Leap Winery, Napa Valley	49

cabernet sauvignon & meritage blends

Vina Cobos "Felino" by Paul Hobbs, Mendoza	37
Chappellet "The Mountain Cuvee," Napa Valley	48
Ramey Cellars, Napa Valley	65
Jordan, Alexander Valley	75
Joseph Phelps, Napa Valley	95