



## 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
<b>Small Patio*</b>	16	20
<b>Large Patio*</b>	30	30
<b>Right Dining Room</b>	57	60
<b>Main Dining Room</b>	65	85
<b>Buy-Out</b>	125	200

*\*Enclosed, all-season*

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

## COCKTAIL RECEPTION

### PASSED HORS D'OEUVRES

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*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

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### STATIONARY DISPLAYS

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*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

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## CRAVE

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### 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

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## SAVOR

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### 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

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**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

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## 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

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# WINES

Our Corporate Sommelier is available to assist with wine selections.

## SPARKLING WINE

Borgoluce Superiore Prosecco Brut, NV	35
Taittinger "La Francaise" Champagne Brut, NV	52
Veuve Clicquot Rosé Champagne, NV	75

## WHITE WINE

### chardonnay

Sonoma-Cutrer "Russian River Ranches," <i>Sonoma Coast</i>	42
Hartford Court, <i>Russian River Valley</i>	49
Ramey Cellars, <i>Russian River Valley</i>	55
Cakebread Cellars, <i>Napa Valley</i>	59
Rombauer Vineyards, <i>Carneros</i>	65

### sauvignon blanc

Manawa, <i>Marlborough</i>	37
Domaine Fournier "Les Belles Vignes" Sancerre, <i>Loire</i>	45
Cloudy Bay, <i>Marlborough</i>	48
Spottswoode, <i>Napa/Sonoma</i>	52

### pinot grigio

Santa Margherita, <i>Valdadige</i>	42
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### vouvray

Domaine du Viking "Tendre," <i>Loire Valley</i>	35
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## RED WINE

### pinot noir

DeLoach "Block 1950," <i>Sonoma Coast</i>	39
Hamilton Russell Vineyards, <i>Hemel-en-Aarde</i>	49
Foley "Rancho Santa Rosa," <i>Sta. Rita Hills</i>	52
Crossbarn by Paul Hobbs, <i>Sonoma Coast</i>	55

### rioja

Muga Reserva, <i>Spain</i>	42
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### malbec

Alcanza, <i>Mendoza</i>	39
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### merlot

Buena Vista "Raison d'Etre," <i>Sonoma</i>	35
Stags' Leap Winery, <i>Napa Valley</i>	45

### cabernet sauvignon & meritage blends

Vina Cobos "Felino" by Paul Hobbs, <i>Mendoza</i>	37
Chappellet "The Mountain Cuvee," <i>Napa Valley</i>	48
Jordan, <i>Alexander Valley</i>	69
Adaptation, <i>Napa Valley</i>	72
Cade "Howell Mountain," <i>Napa Valley</i>	95