

== LUNCH ==

TUNA BURGER 16.
chipotle mayo, arugula, onion strings

GRILLED STEAK* TIPS 20.
olive oil roasted potatoes and salsa verde

CACIOCAVALLO CHEESEBURGER* 14.
arugula, tomato, french fries
FRIED OYSTER GRIBICHE ADD ON 5.
fried oysters, gribiche sauce, pickled red onion

LOBSTER PLT MP.
lemon aioli, pancetta, french fries

GRILLED CHICKEN SANDWICH 13.
pine nut pesto, roasted red peppers, french fries

PROSCIUTTO WRAPPED HIDDENFJORD FAROE ISLAND SALMON 27.
asparagus, cantaloupe vinaigrette

OPEN FACED CRAB CAKE SANDWICH 18.
sunnyside up egg, mixed greens, bacon, french fries*

CRAB ASPARAGUS OMELET 15.
mozzarella, salsa rosa

== PASTA ==

LINGUINI & CLAMS 17.

SHRIMP & LINGUINI 18.
sun dried tomato, crimini mushrooms

LIMONCELLO SCALLOP PRIMAVERA caserecci pasta 25.
asparagus, cherry tomato, pesto, broccoli rabe, corn

PASTA BOLOGNESE five meat ragu, pappardelle 17.

== SALADS ==

CAESAR 8.
romaine hearts, croutons, shaved romano, creamy dressing

HOUSE SALAD 8.
mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette

ROASTED PEAR & BLUE CHEESE 9.
walnuts, dried cherries, balsamic vinaigrette

CHOPPED GREEK 10.
olives, cucumbers, tomatoes, chickpeas and feta

CAPRESE SALAD 11.
fresh mozzarella, vine ripe tomato, basil, arugula, balsamic vinaigrette
add any of the following:

grilled swordfish 9. *grilled salmon 10.*
grilled chicken 5. *grilled shrimp 9.*

== SIDES ==

CRISPY ROSEMARY POTATOES 4.

ROASTED HEIRLOOM CARROTS 5.

SAUTÉED BROCCOLI RABE 5.

GRILLED ASPARAGUS ROMANO 6.

LEGAL OYSTERIA

TAKE-OUT MENU

Enjoy your take-out order.

I am confident you will be completely satisfied.

We're angling for your thoughts -

Give us a call and speak to any of our

Managers with your feedback.

Thank you!

Charlestown - Legal Oysteria

10 City Square

Charlestown, MA 02129

617-712-1988

Order Packaged By

Date

Restaurant Guest Services
guestservices@legalseafoods.com
800.732.0392 x9305

== APPETIZERS ==

OYSTERS

- GRILLED OYSTER** *chorizo butter* ea. **MP.**
LOBSTER SPINACH OYSTER *cheese, herbed crumbs* ea. **MP.**
CRISPY FRIED OYSTER *gribiche, arugula, shaved red onion* ea. **MP.**

CHILLED

- JUMBO SHRIMP COCKTAIL** **16.**
TUNA* CRUDO *cucumber, calabrian pepper, truffle potato chips* **11.**
CHICKPEA SPREAD *warm focaccia* **6.**
PORTABELLA CARPACCIO *arugula, parmesan, olive oil, truffle salt* **10.**

HOT

- NEW ENGLAND CLAM CHOWDER** **7.5**
CHARRED OCTOPUS *tomato, potato, coriander vinaigrette* **10.**
WARM BURATTA *tomato cipollini onion jam, grilled crostino*
RICOTTA FRITTERS *spicy honey* **5.**
SAUTÉED MUSSELS *garlic, white wine, crushed red pepper* **11.**
CHICKPEA & SHRIMP FRITTERS *chorizo mayo* **7.**
CRISPY FRIED CALAMARI *salsa rossa* **11.**
ROASTED BEEF MEATBALL *marinara, ricotta* **9.**
LEGAL'S SIGNATURE CRAB CAKE *seasonal salad* **17.**

== SALADS ==

- CAESAR** **8.**
romaine hearts, croutons, shaved romano, creamy dressing
- HOUSE SALAD** **8.**
mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette
- ROASTED PEAR & BLUE CHEESE** **9.**
walnuts, dried cherries, balsamic vinaigrette
- CHOPPED GREEK** **10.**
olives, cucumbers, tomatoes, chickpeas and feta
- CAPRESE SALAD** **11.**
fresh mozzarella, vine ripe tomato, basil, arugula, balsamic vinaigrette

add swordfish, salmon or chicken to any salad for an additional charge

== SIDES ==

- CRISPY ROSEMARY POTATOES** **4.**
ROASTED HEIRLOOM CARROTS **5.**
SAUTÉED BROCCOLI RABE **5.**
GRILLED ASPARAGUS ROMANO **6.**

== ENTRÉES ==

SWORDFISH SALMORIGLIO **26.**
salt cod gnocchi

LINGUINI AI FRUTTI DI MARE **25.**
scallops, shrimp, octopus, cockles, calabrian sauce

SEARED TUNA* STEAK **30.**
espresso lavender rub, cous cous, feta, cucumber, tomato

STEAK* & OYSTERS **33.**
fried oysters, steak fries, kale, parmesan, lemon parsley, anchovy butter

BRICK OVEN BRAISED COD **24.**
tomato, basil, corn salsa

GRILLED TROUT & JUMBO LUMP CRAB **24.**
meyer lemon relish, castelvetrano olive, balsamic glaze

PROSCIUTTO WRAPPED HIDDENFJORD FAROE ISLAND SALMON **27.**
asparagus, cantaloupe vinaigrette

CACIOCAVALLO CHEESEBURGER* **14.**
arugula, tomato, french fries
FRIED OYSTER GRIBICHE ADD ON 5.
fried oysters, gribiche sauce, pickled red onion

OYSTERIA CHICKEN PARMESAN **20.**
side salad

PORK OSSO BUCCO **25.**
polenta, spinach, feta cheese

GRILLED SHRIMP GREMOLATA **24.**
parmesan cream corn, kale, salsa verde
all fish can be prepared simply grilled with olive oil and lemon

== PASTA ==

- LINGUINI & CLAMS** **17.**
LOBSTER RAVIOLI FRA DIAVOLO *spicy plum tomato broth* **26.**
LIMONCELLO SCALLOP PRIMAVERA *caserecci pasta asparagus, cherry tomato, pesto, broccoli rabe, corn* **25.**
PASTA BOLOGNESE *five meat ragu, pappardelle* **17.**
SHRIMP & LINGUINI *sun dried tomato, crimini mushrooms* **18.**

== PIZZA ==

- MARGHERITA** *fresh mozzarella, tomato, basil* **12.**
WHITE CLAM *pancetta, arugula* **13.**
SAUSAGE *caramelized fennel, panna, fresh ricotta* **14.**
PEPPERONI & ONION *crushed tomato, mozzarella, romano* **13.**
BALSAMIC SHRIMP *roasted red peppers, red onion, fontina, panna* **14.**
PROSCIUTTO *fresh mozzarella, tomato, arugula* **17.**

Prices subject to change.