

== BRUNCH ENTRÉES ==

served Sunday mornings only

CHARLESTOWN COUNTRY BREAKFAST* 11.

2 eggs, home fries, bacon, whole wheat olive toast

GRILLED STEAK & EGGS* 18.

2 sunny-side up eggs, home fries, grilled ciabatta toast

SOPPRESSATA & FONTINA OMELET 12.

home fries, whole wheat olive toast

CARAMELIZED ONION FRITTATA 10.

stracciatella and basil, whole wheat olive toast

BAKED EGGS IN TOMATO SAUCE 8.

chickpeas and fontina, whole wheat olive toast

FRENCH TOAST 11.

cannoli cream, strawberries, maple syrup

== LUNCH ENTRÉES ==

TUNA BURGER 17.

chipotle mayo, arugula, onion strings

GRILLED STEAK TIPS* 20.

parmesan herb fries, salsa verde

LOBSTER PLT MP.

lemon aioli, pancetta, fries

GRILLED ORGANIC CHICKEN SANDWICH 15.

pine nut pesto, roasted red peppers, fries

OPEN-FACED CRAB CAKE SANDWICH* 18.5

sunny-side up egg, mixed greens, bacon, fries

CRAB & SPINACH OMELET 17.

mozzarella, salsa rossa

PROVOLONE CHEESEBURGER* 15.

arugula, tomato, fries

FRIED OYSTER GRIBICHE ADD ON 5.

fried oysters, gribiche sauce, pickled red onion

LEGAL OYSTERIA

TAKE-OUT MENU

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

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

== OYSTERS ==

GRILLED OYSTER <i>chorizo butter</i>	ea. MP.
LOBSTER SPINACH OYSTER <i>cheese, herbed crumbs</i>	ea. MP.
CRISPY FRIED OYSTER <i>gribiche, arugula, shaved red onion</i>	ea. MP.

== APPETIZERS ==

JUMBO SHRIMP COCKTAIL	16.
CHICKPEA SPREAD <i>warm focaccia</i>	6.
TUNA CRUDO* <i>cucumber, calabrian pepper, truffle potato chips</i>	11.
NEW ENGLAND CLAM CHOWDER	8.
FRITTO MISTO <i>crispy tempura fried market vegetables, castelvetrano olives, salsa rossa, lemon aioli</i>	9.
CHARRED OCTOPUS <i>tomato, potato, coriander vinaigrette</i>	11.
WARM BURRATA <i>tomato cipollini onion jam, grilled crostino</i>	13.
RICOTTA FRITTERS <i>spicy honey</i>	5.
SAUTÉED MUSSELS <i>garlic, white wine, crushed red pepper</i>	12.
CRISPY FRIED CALAMARI <i>salsa rossa</i>	12.
ROASTED BEEF MEATBALL <i>marinara, ricotta</i>	9.
LEGAL'S SIGNATURE CRAB CAKE <i>seasonal salad (may contain nuts)</i>	17.5
MARY'S BAKED EGGPLANT <i>marinara, mozzarella, romano</i>	9.
ROASTED BUTTERNUT & RICOTTA <i>dried cherries, pickled red onions</i>	9.
SHRIMP ARRABBIATA <i>calabrian pepper relish, crostini</i>	12.

== SALADS ==

CAESAR <i>romaine hearts, croutons, shaved romano, creamy dressing</i>	9.
HOUSE SALAD <i>mixed greens, radicchio, carrots, fennel, pickled onion, cucumber, cherry tomato, red wine poppy seed vinaigrette</i>	9.
ROASTED PEAR & BLUE CHEESE <i>walnuts, dried cherries, balsamic vinaigrette</i>	9.
MEDITERRANEAN WEDGE <i>iceberg, tomato, cucumber, feta, greek dressing, crispy chickpeas</i>	9.
BABY KALE & PICKLED GRAPES <i>crispy shallots, parmesan, honey lemon dressing</i>	11.

add any of the following:

<i>grilled swordfish</i> 9.	<i>grilled salmon*</i> 11.
<i>grilled shrimp</i> 10.	<i>grilled scallops</i> 12.
<i>grilled organic chicken</i> 7.	<i>grilled tuna*</i> MP.

== SIDES ==

CRISPY ROSEMARY POTATOES	4.
ROASTED HEIRLOOM CARROTS	5.
SAUTÉED BROCCOLINI	5.
MEYER LEMON FARRO SALAD	6.
ROASTED BRUSSELS SPROUTS <i>manchego, almonds</i>	6.

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== DINNER ENTRÉES ==

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

BRICK OVEN BRAISED COD 25.
roasted tomato sauce, italian butter beans

SHRIMP CACIO E PEPE* 18.
creamy garlic spinach, egg yolk, linguine, parmesan

MEDITERRANEAN PEPPERCORN TUNA STEAK* MP.
artichoke and olive farro salad, saffron aioli

BAKED STUFFED TROUT 22.
sausage cornbread stuffing, arugula fennel pomegranate salad

GRILLED SIRLOIN STEAK* 33.
smoked sea salt & herb butter, grilled tomato, fingerling potato, kale

GRILLED SALMON* 26.
shaved brussels sprout & apple salad

ORGANIC CHICKEN PARMESAN 21.
side salad

BAKED SHRIMP & SCALLOPS OREGANATA 24.
sherry, spinach, herb buttered crumb topping, roasted brussels sprouts

SWORDFISH STEAK SALMORIGLIO MP.
corn purée, broccolini, chorizo

PORK OSSO BUCO 25.
polenta, spinach, feta cheese

all fish can be grilled with olive oil and lemon

== PASTA ==

LINGUINE & CLAMS 17.

RIGATONI BOLOGNESE *five meat ragu* 17.

SEARED SEA SCALLOPS *pea & pancetta tortelloni, crimini mushrooms, mint & pea purée* 25.

LOBSTER RAVIOLI FRA DIAVOLO *spicy plum tomato broth* 26.

== PIZZA ==

MARGHERITA *mozzarella, tomato, basil* 12.

WHITE CLAM *pancetta, arugula* 13.

PEPPERONI & ONION *crushed tomato, mozzarella, romano* 13.

SAUSAGE *caramelized fennel, panna, ricotta* 14.

MEATBALL & RICOTTA *tomato, mozzarella* 14.

PROSCIUTTO *mozzarella, tomato, arugula* 17.