

A FULL MONTH OF ALL THINGS OYSTERS

ANNUAL

Oyster Festival

OCTOBER 1 - OCTOBER 31



ENJOY OUR FEATURE MENU CELEBRATING
ONE DELICIOUS LITTLE MOLLUSK

PAIRS PERFECTLY WITH OUR EXCLUSIVE



Legally Hazy IPA

A collaboration between LSF & Night Shift Brewing. Bold, juicy, and citrusy without being overpowering. Featuring two really special hops - New Zealand Centennial and Simcoe Cryo - giving it some beautiful flavors of orange peel and grapefruit. It can stand up to the classic fish & chips or wash down a delicate, freshly shucked oyster.

LEGALSEAFOODS.COM/OYSTERFESTIVAL

EST. 1950
LEGAL
SEA FOODS
NEW ENGLAND

OYSTER FESTIVAL MENU

BUFFALO FRIED OYSTERS	\$18
fried oysters tossed in buffalo sauce, blue cheese dressing, blue cheese crumbles	
OYSTERS ROCKEFELLER	\$18
baked oysters, creamed spinach, buttery crumbs, cheese	
SMOKED OYSTER AND WHITE CLAM FLATBREAD	\$18
pancetta, garlic shallot confit, arugula, romano cheese	
OYSTER PO' BOY	\$21
cajun fried oysters, lettuce, tomato, remoulade sauce, french fries, coleslaw	

\$1 OYSTER TUESDAYS*

ALL DAY, TUESDAYS ONLY, THRU OCTOBER

Selections will vary by restaurant location.
Please ask your server for today's varieties!



SCORTON CREEK - BARNSTABLE, MA
WELLFLEET - WELLFLEET, MA
COTUIT - COTUIT, MA
BLACK MAGIC COCKTAILS - THUNDER COVE, PEI
TAUNTON BAY - TAUNTON BAY, ME
ROUGH WATER - NARRAGANSETT, RI

During Oyster Festival, don't forget to try Scorton Creek oysters! This local family-run farm calls Barnstable, MA, home. These oysters taste bright and buttery with deep cups of plump meat to create a crisp, clean and smooth finish.



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.