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Legal Sea Foods Hosts Fall “Oyster Festival” September 19th through October 16th

Washington, D.C. (August 22, 2011) – Legal Sea Foods is warning Washingtonians that they’re guaranteed to be shell-shocked when enjoying the restaurant group’s *Oyster Festival* this fall. Beginning September 19th and lasting through October 16th, Legal Sea Foods Washington area restaurants will celebrate everything oysters with special menu items for the season.

“Our oyster bars are a hallmark of our restaurants,” observed Roger Berkowitz, President and CEO of Legal Sea Foods. “And no longer should oysters be just the favorites of gastronomes. We want to educate all our guests and encourage experimentation. We’d like everyone to share the belief of the idiomatic saying, ‘the world is your oyster.’”

Legal’s feature menu will offer the delicacy au natural on the half shell, priced at \$2.50 per oyster or the Oyster Choister features a selection of available varieties at \$13.95 for a half dozen and \$26.95 for a dozen. Legal will also showcase the rotating selection of seasonal standouts such as *Oyster, Mushroom and Spinach Pie with green salad; Oyster and Andouille Sausage Jambalaya; Smoked Oyster Spread; Oyster Stew and Oysters Legal.*

Guests are encouraged to toast the festivities with the *White Sangria* cocktail, the featured drink throughout the promotion featuring St. Germain, Skyy Citrus, sauvignon blanc, lemonade, lemon bitters and lemon-lime soda. Priced at \$9.95, it has bright lemony and floral flavors that pairs beautifully with oysters.

The health benefits of oysters come by the bushel. The bivalves are rich in protein, low in fat and calories, low in cholesterol, chockfull of vitamins and nature’s best source of zinc.

Legal Sea Foods is widely heralded for its fanaticism with food safety and consumption. All shellfish are separated into batches according to vendor and certified bed area and subsequently tested for purity within 24 hours of receipt at its Quality Control Center, a state-of-the-art fish processing center complete with in-house laboratory. Product remains quarantined until test

results confirm negative for toxins. Legal Sea Foods thus ensures that its oysters are, indeed, the best tasting and safest in the industry.

The oyster promotion is available at Legal Sea Foods locations in the Washington area including 704 7th Street, NW, Washington, D.C. (202) 347-0007; 2301 Jefferson Davis Hwy in Crystal City, Arlington, VA (703) 415-1200 and 2001 International Drive in Tysons Galleria, McLean, VA (703) 827-8900.

For over 50 years, Legal Sea Foods Inc. has set the standard for quality and freshness in the seafood and restaurant business. With more than 30 restaurants up and down the East Coast, Legal Sea Foods has earned scores of honors and awards and proudly carries its well-earned reputation as the nation's finest seafood restaurant. For more information about Legal Sea Foods and its locations, please visit www.legalseafoods.com.

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