

Lucille's

DINNER MENU

Appetizers

Fried Calamari/Smoked Red Pepper Remoulade	12	Chopped Vegetable Salad/Mixed Lettuce/ Heart of Palm/Buttermilk Bacon Dressing	12
Popcorn Shrimp/Chili Lime Sauce	14	Mesclun Salad/Tomato/Cucumber/ Carrot/Mushroom Vinaigrette	8
Catfish Fingers/Pickle Caper Sauce	13	Classic Caesar Salad/Romaine/ Shaved Parmesan/Garlic Croutons	9
Spicy Wings/Blue Cheese Dressing (mild available)	11	Warm Roquefort Salad/ Iceberg "Wedge" /Tomato Chips	12
Wing Combo/Spicy/Mild/Grilled	22		
Seafood Combo/Calamari/Shrimp/Catfish	25		
Chef's Homemade Soup	8		
Artisanal Cheese Selection/Brie/ Cashel Blue/Manchego/Walnut Raisin Toast	14		
Smoke Pit Slow Roasted Meat Nachos/Chicken/Beef/Pork/Jalapeno Peppers/Cheddar 16			

RAW BAR

Daily Market Selection of Atlantic & Pacific Oysters and Clams

Choose one sauce: Spicy-Port Mignonette • Vodka-Lime • Lemon-Chili Pepper

Selection of Jumbo Shrimp/Jonah "Stone" Crab Claws/Dungeness Crab Cocktail

Choose one sauce: Horseradish • Southern Comfort Tartar • Yellow Mustard Seed Dressing

**ALL RAW BAR ITEMS SUBJECT TO MARKET PRICE AND AVAILABILITY
CHECK WITH YOUR SERVER**

GRILL

All Steaks Are 100% Black Angus Beef/Prime 21 Day Dry Aged/Hand Cut/Charred at 1700°F

BB King's Signature Rib Eye Steak 38 oz.	52	Kurobuta Rack Pork Chop	36
Kafir Lime Leaf/Red Papaya Marinated Skirt Steak	25	Fresh Ground Burger 10 oz.	
New York Strip Steak 16 oz.	39	<i>Homemade Pickle/Fried Potato</i>	17
Filet Mignon 14 oz.	42	24 Hour Slow Cooked Brisket Of Beef	25
Filet Mignon 8 oz.	32	Bar-B-Q Salmon/English Pea Puree/Snow Pea Shoots	24
Porterhouse For Two 42 oz.	78	Whole Florida Red Snapper/Lemon Thyme Infusion	31

Choice of one • Additional Sauces \$3.00 each

B. B. King Steak Sauce • Peppercorn Sauce • Béarnaise Sauce • Bar-B-Q Sauce

LUCILLE'S CLASSICS

Memphis Style Bar-B-Q Ribs/Purple Potato Salad	25
Bar-B-Q Chicken/Spicy Red Pepper Cabbage Slaw /Fried Potato	22
Bar-B-Q Combo/Chicken/Ribs/Brisket/Spicy Red Pepper Cabbage Slaw/Purple Potato Salad	25
Pit Roasted Chicken/Spicy Red Pepper Cabbage Slaw /Fried Potato	22
Pulled Pork Sandwich/Spicy Red Pepper Cabbage Slaw /Fried Potato	16
Panko Crusted Fried Chicken/Mashed Potato/Gravy	28
Mac & Cheese/Aged Cheddar/Camembert/Gratin	14
Spicy Cast Iron Catfish/Squash Puree/Butter Parsley Sauce	24
Pan Roast Branzino/Course Ground Grits/Baby Spinach	31
Seared Wild Steelhead Salmon Steak/Roast Tomato Risotto	34
Grilled Shrimp/Rigatoni Pasta/Smoked Tomato Sauce/Marjoram	26

SIDE DISHES: \$7.00

Spicy Red Pepper Cabbage Slaw, Collard Greens, Purple Potato Salad, Coarse Ground Grits, Creamy Mashed Potato, Sweet Potato Puree, Creamed Spinach, 1lb Baked Potato, Fried Potato, Sautéed Wild Mushrooms (Chanterelle, Black Trumpet, Oyster and Shitake) **10.00**