



## APPETIZERS

- DEEP FRIED DEVILED EGGS (4)**  
buttermilk breaded deviled eggs with crunchy chicken skin aioli \$6.00
- FRIED CHICKEN GIZZARDS**  
marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce \$6.50
- FRIED CHICKEN LIVERS**  
marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch \$6.50
- FRIED CHICKEN NACHOS**  
tortilla chips smothered in refried beans, cheddar, cotija, green chiles, crema, guacamole, and house escabeche \$12.00
- FRIED GREEN TOMATOES**  
marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch \$7.50
- FRIED CHICKEN BOUDIN BALLS (4)**  
chicken, dirty rice, and cajun seasoning deep fried served with creole mustard \$6.25
- CALF FRIES**  
mountain oysters, crispy fried with ranch dressing \$8.75
- HAND-CUT FRENCH FRIES**  
basket of fries tossed with Lucy's secret spice \$5.00
- PEARL BEER BATTERED ONION RINGS**  
cut and battered in house \$6.75
- WINGS (8)**  
Smoked and fried Lucy's wings served with mild or xxxtra-hot and bleu cheese or ranch \$9.00
- CORN BREAD (4)**  
basket of corn bread with tequila butter \$4.95
- FRIED CALAMARI**  
basket of deep fried squid, served with tomato basil ranch \$9.50
- CHICKS AND CHIPS**  
chicken salad served house seasoned salt and vinegar chips \$7.50

ASK YOUR SERVER ABOUT OUR  
**BLUE PLATE SPECIALS**  
MON-FRI 11AM-4PM

## SALADS



MAKE THAT SALAD  
**DELUXIFIED**  
Add grilled chicken breast \$4.50

(RANCH, RED WINE VINAIGRETTE, BLUE CHEESE, or GRAPEFRUIT HORSE RADISH VINAIGRETTE)

- LUCY'S HOUSE SALAD**  
baby greens, seasonal vegetables, with your choice of dressing \$6.00
- SOUTH AUSTIN WEDGE**  
crisp iceberg lettuce, blue cheese dressing, pickled onions, and bacon bits \$8.50
- SOUTHERN CHEF SALAD**  
mixed greens, hard boiled eggs, Texas Gold cheddar, avocado, bacon, cucumber, radish with your choice of dressing \$12.75
- CAULI SALAD**  
roasted cauliflower, pecans, red onions, tarragon buttermilk dressing, and brulee brie \$12.95
- RUBY RED TROUT SALAD**  
seared trout, mixed greens, beets, shaved red onion, herb goat cheese, and toasted pistachios \$14.95



EACH TUESDAY NIGHT IS...  
**STEAK NIGHT**

**STEAK OF THE WEEK\***  
We'll be serving up our steak of the week and some good ol' fashion sides

(ASK YOUR SERVER FOR DETAILS)

## DISHES

- LUCY'S CHICKEN FRIED STEAK**  
a huge steak covered with cream Pearl beer gravy and mashed potatoes \$13.50
- WEST TEXAS RED CHILI**  
ground beef and pork chili served with diced onions, cheddar, jalapenos and crackers \$6.25 (CUP) \$10.75 (BOWL)
- LOCAL FARM VEGETABLES**  
grilled kale salad with pickled beets and a selection of seasonal veggies (see server for details) \$13.00
- DRUNK CATFISH SANDWICH**  
blackened catfish on Texas toast, with house pimento cheese, jalapeno mescal jelly, cucumber served on a basket of house seasoned salt and vinegar chips \$12.00
- BURN-IT BOWL**  
chopped chicken mixed with mashed potatoes, sweet corn, onions, and red bell peppers covered with poblano chorizo gravy \$9.25

## CHICKEN

- BASKET**  
four piece mixed basket of fried chicken \$10.25
- TENDERLOVIN' CHICKEN TENDERS**  
prepared in house with honey mustard or ranch \$10.25
- PEARL BEER GRILLED CHICKEN**  
brined half chicken with creamy pearl beer gravy and a side \$13.25
- DEVIL'S COVE CLUB**  
Smoked chicken, bacon, avocado, tomatoes, romaine, mayo, on corn meal Texas toast, served with salt and vinegar chips \$13.00
- CHICKEN SANDWICH**  
grilled or fried boneless breast, lettuce, onion, tomato and mayo \$9.25
- CHICKEN SALAD SANDWICH**  
pulled fried chicken served on pumperknuckle with house slaw and a side of house salt and vinegar potato chips \$8.75
- FRIED CHICKEN SPAGHETTI**  
a Lucy's twist on mom's favorite casserole topped with cheddar \$11.00



## OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

- LUCHA**  
Lucy's buffalo butter, house bacon, worcestershire, cilantro \$13.95
- DIABLO**  
habanero butter, jalapeño, parmesan, bacon \$13.95
- TEXAN**  
chorizo, garlic butter, house made hot sauce \$13.95
- AUSTIN**  
tequila, lime, chili sauce, cotija cheese \$13.95
- RAW GULF OYSTERS\***  
a dozen shucked with red sauce and crackers MARKET PRICE



**FRESH GULF OYSTERS**

Nothing fishy about 'em...except that they're from the ocean. Shuck like you've never shucked before.

## SIDES

- MASHED POTATOES** \$3.25
- MAC N CHEESE** \$4.00
- BLACK EYED PEAS** \$3.25
- COLLARD GREENS** \$3.25
- GRILLED CORN ON THE COB** \$3.25
- MEXICAN COKE SWEET POTATOES** \$3.25
- SMOKED POTATO SALAD** \$3.25
- GRITS** \$3.25
- SLAW** \$3.25
- TEXAS CAVIAR** \$3.25
- CREOLE OKRA** \$3.25
- FRIED OKRA** \$3.25

## SWEETS

(PIE BY THE SLICE)

- SWEET TEA**  
southern sweet tea chess pie with lemon and whipped cream \$5.75
- LIME**  
lime custard with a graham cracker crust \$5.75
- S'MORES**  
chocolate, house marshmallow, graham cracker crust \$5.75
- ELVIS PIE**  
a layer of chocolate topped with peanut butter cheesecake with bananas \$5.75
- MASON JAR BANANA PUDDING**  
old-fashioned custard, nilla wafers, bananas \$5.50
- MOON PIE**  
layers of brown sugar cookie and homemade marshmallow covered in a hard chocolate shell \$5.50

## DRINKS

- ICED TEA (SWEET AND UNSWEET)** \$2.50
- MAINE ROOT HANDCRAFTED BEVERAGES** \$3.00
- BIG RED BOTTLE** \$3.00
- COFFEE** \$1.95
- TOPO CHICO** \$2.75
- HAND SQUEEZED LEMONADE** \$3.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.