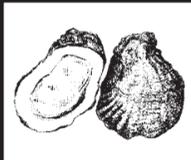




APPETIZERS

DEEP FRIED DEVILED EGGS (4) deviled eggs, breaded and fried, 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, 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
HAND-CUT FRENCH FRIES basket of fries tossed with Lucy's secret spice	\$5.00
PEARL BEER BATTERED ONION RINGS cut and battered to order	\$6.75
WINGS (8) fried Lucy's wings mild or xxxtra-hot with bleu cheese or ranch dipping sauce	\$9.00
CORN BREAD (4) basket of corn bread with tequila butter	\$4.95
CHICKS AND CHIPS chicken salad served with house seasoned salt and vinegar chips	\$7.50
LUCY'S FRIED PICKLES dill pickle spears, fried and served with ranch	\$7.50



FRESH GULF OYSTERS
Nothing fishy about 'em...except that they're from the ocean.
Shuck like you've never shucked before.
ASK YOUR SERVER ABOUT SPECIALS!

* 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.

SALADS



MAKE THAT SALAD DELUXIFIED
Add grilled or fried chicken breast \$4.50
To any of our salads

(RANCH, RED WINE VINAIGRETTE, BLUE CHEESE, or GRAPEFRUIT HORSERADISH VINAIGRETTE)

LUCY'S HOUSE SALAD mixed 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, cheddar, avocado, bacon, cucumber, radish with your choice of dressing	\$12.75
RUBY RED TROUT SALAD seared trout, mixed greens, roasted beets, shaved red onion, herb goat cheese, and toasted pecans with your choice of dressing	\$14.95
CAULI SALAD roasted cauliflower, pecans, red onion, tarragon buttermilk dressing, and brulee brie	\$12.95

DISHES

LUCY'S CHICKEN FRIED STEAK a hand breaded steak covered with creamy 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 pimiento cheese, jalapeno mescal jelly, cucumber served with seasoned salt and vinegar chips	\$12.00
BURN-IT BOWL mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers, covered with poblano chorizo gravy	\$9.25
FISH N' CHIPS beer battered fried cod, Lucy's fries, house tartar sauce and malt vinegar	\$11.75
CEDAR PARK BURGER live fire, 1/2 pound grilled burger, with lettuce, onion, tomato, and mayo with fries	\$11.50

CHICKEN

BASKET four piece mixed basket of fried chicken	\$10.25
TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch (Gluten Free Available)	\$10.25
PEARL BEER GRILLED CHICKEN brined grilled half chicken with creamy pearl beer gravy and a side	\$13.25
CHICKEN SALAD SANDWICH served on pumpernickel topped 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
DEVIL'S COVE CLUB brined chicken breast, bacon, avocado, tomato, romaine, and mayo on corn meal Texas toast, served with salt and vinegar chips	\$13.00
CHICKEN SANDWICH grilled or fried brined chicken breast with lettuce, tomato, onion and mayo on a potato bun served with salt and vinegar chips	\$9.25
CHICKEN N WAFFLES belgian style waffles, chicken breasts, fruit, honey butter and syrup	\$11.50

BUCKET O' CHICKEN (FEEDS 4) O' BOY!



\$25⁹⁵

OYSTERS

(GRILLED HALF DOZEN)

LUCHA Lucy's buffalo butter, bacon, worcestershire, cilantro	\$13.95
DIABLO garlic butter, jalapeno, habanero salsa, vinegar, parmesan, bacon	\$13.95
TEXAN garlic butter, house chorizo, jalapeno salsa, pumpernickel crumbs	\$13.95
AUSTIN Tequila butter, lime chili sauce, cotija	\$13.95
RAW GULF OYSTERS* a dozen shucked, house cocktail and horseradish, lemons and crackers	MARKET PRICE

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
POTATO SALAD	\$3.25
GRITS	\$3.25
SLAW	\$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
PECAN a true southern classic topped with whipped cream	\$5.75
MASON JAR BANANA PUDDING old-fashioned custard, nilla wafers, bananas	\$5.50
MOON PIE seasonally inspired house marshmallow sandwiched between brown sugar cookies, 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	\$3.00
HAND SQUEEZED LEMONADE	\$3.50

No split checks for groups of 8 or larger.