KID'S MENU

LIL TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch	\$6.50
GRILLED CHEESE on Texas Toast served with Kettle Chips	\$5.00
MAC N CHEESE the classic with cheddar	\$4.00
NAKED FRIES no spice, just salt!	\$3.00
D R U M S T I C K Lucy's classic fried chicken leg	\$2.00
CORN DOG just like the Texas State Fair	\$5.00

HOW DID THE CHICKEN CROSS THE ROAD?



(or tomorrow it's entirely up to you) EMAIL LUCY@LUCYSFRIEDCHICKEN.COM FOR INFO

DO YOU NEED A PLACE TO THROW ONE HELL OF A PRIVATE EVENT?

LOOK NO FURTHER, OUR FLEXIBLE LAKESIDE EVENT SPACES WILL DO THE TRICK

PARTY ROOM



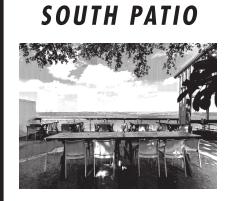
INDOOR SPACE **25-60 GUESTS** or combine with Pavilion for a capacity of 125

PAVILION



COVERED OUTDOOR SPACE

40-60 GUESTS or combine with the Party Room for a capacity of 125



PRIVATE OUTDOOR SPACE

LET US KNOW WHAT YOU'VE GOT IN MIND AND WE'LL HELP PLAN THE PERFECT PARTY THAT INCLUDES A DELICIOUS CUSTOM MENU WITH A SIDE OF STELLAR LAKE VIEWS AND VIBES

EMAIL LUCY@LUCYSFRIEDCHICKEN.COM



APPETIZERS

DEEP FRIED DEVILED EGGS (4) buttermilk breaded deviled eggs with crispy chicken skin aioli	\$6.25
FRIED CHICKEN GIZZARDS marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce	\$6.75
FRIED CHICKEN LIVERS marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$6.75
FRIED CHICKEN NACHOS tortilla chips smothered in refried beans, cheddar, cotija, crema, guacamole, and house escabeche	\$12.25
FRIED GREEN TOMATOES marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$7.75
CALF FRIES mountain oysters, crispy fried with ranch	\$8.95
HAND-CUT FRENCH FRIES basket of fries tossed with Lucy's secret spice *Add Chili, Cheese and a big ole jalapeno for \$5*	\$5.50
PEARL BEER BATTERED ONION RINGS cut and battered in house	\$6.95
WINGS (8) smoked and fried Lucy's wings served with mild or xxxtra-hot and bleu cheese or ranch	\$9.50
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
BIKINI BITES carrots, broccoli, cauliflower, radishes, and a rotation of seasonal vegetables with Lucy's French Onion Dip	\$9.75
FRIED CHICKEN BOUDIN BALLS (4) Chicken, dirty rice, and cajun seasoning. deep fried served with creole mustard	\$6.25
FRIED CALAMARI basket of deep fried squid, served with tomato basil ranch	\$9.50
EACH TUESDAY NIGHT IS STEAK NIGHT	
STEAK OF THE WEEK	c

(ASK YOUR SERVER FOR DETAILS)

SALADS

MAKE THAT SALAD DELUXIFIED

Add grilled or fried chicken to any of our salads \$4.50

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

LUCY'S HOUSE SALAD baby greens and seasonal vegetables with choice of dressing \$6.00

SOUTH AUSTIN WEDGE crisp iceberg lettuce, blue cheese dressing, pickled onions, \$8.50 and bacon bits

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, spinach, beets, shaved red onion, herb goat cheese, and toasted pistachios \$15.95

DISHES

LUCY'S CHICKEN FRIED STEAK

a hand battered steak covered with creamy Pearl beer gravy \$13.75 and mashed potatoes

WEST TEXAS RED CHILI ground beef and pork chili served with diced onions, cheddar, \$6.25 (CUP) \$10.75 (BOWL) jalapenos, and crackers

MAC N CHEESE the classic with cheddar and breadcrumbs \$8.75

LOCAL FARM VEGETABLES grilled kale with pickled beets and a selection of seasonal veggies (see server for details)

DRUNK CATFISH SANDWICH

blackened catfish on Texas toast with house pimento cheese, jalapeno mescal jelly and cucumber served on a basket of house seasoned salt and vinegar chips \$12.50

BURN-IT BOWL

mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers covered with poblano chorizo gravy \$9.50

THE LAKE DIP roast beef, horseradish mayo, and mozz on a hoagie roll with aus jus and mashed potatoes.

FISH N CHIPS fried cod, Lucy's fries, house tartar sauce and malt vinegar \$11.75

CHICKEN

BASKET four piece mixed basket of fried chicken served with a pickle and jalapeno

TENDERLOVIN' CHICKEN TENDERS prepared in house with honey mustard or ranch GLUTEN FREE AVAILABLE

PEARL BEER GRILLED CHICKEN brined half chicken with creamy pearl beer gravy and a side \$1

CHICKEN SALAD SANDWICH pulled fried chicken served on pumpernickel with house slaw and a side of house seasoned salt and vinegar chips

DEVIL'S COVE CLUB brined and smoked chicken, bacon, avocado, tomatoes, romaine, ma on corn meal Texas toast, served with salt and vinegar kettle chips \$1

FRIED CHICKEN SPAGHETTI a Lucy's twist on mom's favorite casserole topped with cheddar \$11.25

CHICKEN SANDWICH grilled or fried boneless breast, lettuce, onion, tomato and mayo \$9.25



OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

DIABLO habanero butter, jalapeño, parmesan, bacon	\$14.50
TEXAN chorizo, garlic butter, jalapeno salsa, pumpernickel crumbs	\$14.50
AUSTIN tequila butter, lime, chili sauce, cotija cheese	\$14.50
ROCKAFELLA spinach butter, parm, and panko RAW GULF OYSTERS*	\$14.50
a dozen shucked with cocktail sauce and crackers	WKT PRICE

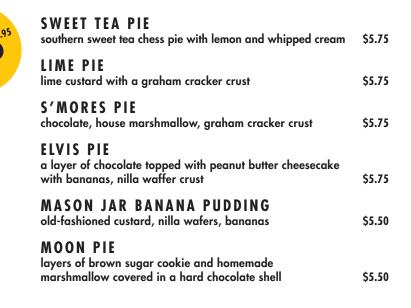


\$13.50

\$12.95

	SIDES	
	MASHED POTATOES	\$3.25
\$10.25	BLACK EYED PEAS	\$3.25
	COLLARD GREENS	\$3.25
\$10.25	GRILLED CORN ON THE COB	\$3.25
	MEXICAN COKE SWEET POTATOES	\$3.25
\$13.50	SMOKED POTATO SALAD	\$3.25
	GRITS	\$3.25
\$9.25	SLAW	\$3.25
	TEXAS CAVIAR	\$3.25
nayo \$13.75	CREOLE OKRA	\$3.25
¢11.95	FRIED OKRA	\$3.25





DRINKS

\$14.50 T PRICE	ICED TEA (SWEET AND UNSWEET)	\$2.50
	MAINE ROOT HANDCRAFTED BEVERAGES	\$3.00
	BIG RED BOTTLE	\$3.00
from efore.	COFFEE	\$1.95
	TOPO CHICO	\$2.75
	HAND SQUEEZED LEMONADE	\$3.50