



## APPETIZERS

<b>DEEP FRIED DEVILED EGGS (4)</b> buttermilk breaded deviled eggs with crunchy chicken skin aioli	\$6.00
<b>FRIED CHICKEN GIZZARDS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce	\$6.50
<b>FRIED CHICKEN LIVERS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$6.50
<b>FRIED CHICKEN NACHOS</b> tortilla chips smothered in refried beans, cheddar, cotija, green chiles, crema, guacamole, and house escabeche	\$12.00
<b>FRIED GREEN TOMATOES</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$7.50
<b>FRIED CHICKEN BOUDIN BALLS (4)</b> chicken, dirty rice, and cajun seasoning deep fried served with creole mustard	\$6.25
<b>CALF FRIES</b> mountain oysters, crispy fried with ranch dressing	\$8.75
<b>PEARL BEER BATTERED ONION RINGS</b> cut and battered in house	\$6.75
<b>WINGS (8)</b> fried Lucy's wings served with mild or xxxtra-hot and bleu cheese or ranch	\$6.25
<b>CORN BREAD (4)</b> basket of corn bread with tequila butter	\$4.95
<b>LUCY'S FRIED PICKLES</b> dill pickle spears, fried and served with ranch	\$9.50
<b>CHICKS AND CHIPS</b> chicken salad served with house seasoned salt and vinegar chips	\$7.50
<b>LUCY'S CRAWFISH DIP</b> chilled crawfish, corn and spicy cream cheese dip served with Ritz™ crackers	\$11.50

## SALADS



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

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

<b>LUCY'S HOUSE SALAD</b> baby greens, seasonal vegetables, with your choice of dressing	\$6.00
<b>SOUTH AUSTIN WEDGE</b> crisp iceberg lettuce, blue cheese dressing, pickled onions, and bacon bits	\$8.50
<b>SOUTHERN CHEF SALAD</b> mixed greens, hard boiled eggs, Texas Gold cheddar, avocado, bacon, cucumber, radish with your choice of dressing	\$12.75
<b>JAMES' RED FISH SALAD</b> spring mix, fennel, citrus, cilantro, avocado, baked red fish	\$14.95

## DISHES

<b>LUCY'S CHICKEN FRIED STEAK</b> a huge steak covered with cream Pearl beer gravy and mashed potatoes	\$13.50
<b>WEST TEXAS RED CHILI</b> ground beef and pork chili served with diced onions, cheddar, jalapeños and crackers	\$6.25 (CUP) \$10.75 (BOWL)
<b>LOCAL FARM VEGETABLES</b> grilled kale salad with pickled beets and a selection of seasonal veggies (see server for details)	\$13.00
<b>DRUNK CATFISH SANDWICH</b> blackened catfish on Texas toast, with house pimento cheese, jalapeño mescal jelly, cucumber served on a basket of house seasoned salt and vinegar chips	\$12.00
<b>BURN-IT BOWL</b> chopped chicken mixed with mashed potatoes, sweet corn, onions, and red bell peppers covered with poblano chorizo gravy	\$9.25
<b>FISH 'N' CHIPS</b> beer battered and fried cod, fries, house tartar sauce and malt vinegar	\$11.75



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

## CHICKEN

<b>BASKET</b> four piece mixed basket of fried chicken	\$10.25
<b>TENDERLOVIN' CHICKEN TENDERS</b> prepared in house with honey mustard or ranch	\$10.25
<b>PEARL BEER GRILLED CHICKEN</b> brined half chicken with creamy Pearl beer gravy and a side	\$13.25
<b>DEVIL'S COVE CLUB</b> smoked chicken, bacon, avocado, tomatoes, romaine, mayo, on corn meal Texas toast, served with salt and vinegar chips	\$13.00
<b>CHICKEN SANDWICH</b> grilled or fried boneless breast, lettuce, onion, tomato and mayo	\$9.25
<b>CHICKEN SALAD SANDWICH</b> pulled fried chicken served on pumpnickel with house slaw and a side of house salt and vinegar potato chips	\$8.75
<b>FRIED CHICKEN SPAGHETTI</b> a Lucy's twist on mom's favorite casserole topped with cheddar	\$11.00
<b>CHICKEN 'N' WAFFLES</b> Belgian style waffles, chicken breasts, fruit, honey butter and syrup	\$11.50

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



**\$25<sup>.95</sup>**

## OYSTERS

(WOOD FIRE GRILLED HALF DOZEN)

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

## SIDES

<b>MASHED POTATOES</b>	\$3.25
<b>MAC N CHEESE</b>	\$4.00
<b>BLACK EYED PEAS</b>	\$3.25
<b>COLLARD GREENS</b>	\$3.25
<b>GRILLED CORN ON THE COB</b>	\$3.25
<b>MEXICAN COKE SWEET POTATOES</b>	\$3.25
<b>SMOKED POTATO SALAD</b>	\$3.25
<b>GRITS</b>	\$3.25
<b>SLAW</b>	\$3.25
<b>TEXAS CAVIAR</b>	\$3.25
<b>CREOLE OKRA</b>	\$3.25
<b>FRIED OKRA</b>	\$3.25
<b>LUCY'S FRIES</b>	\$5.00

## SWEETS

(PIE BY THE SLICE)

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

## DRINKS

<b>ICED TEA (SWEET AND UNSWEET)</b>	\$2.50
<b>MAINE ROOT HANDCRAFTED BEVERAGES</b>	\$3.00
<b>BIG RED BOTTLE</b>	\$3.00
<b>COFFEE</b>	\$1.95
<b>TOPO CHICO</b>	\$3.00
<b>HAND SQUEEZED LEMONADE</b>	\$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.

No split checks to parties 8 or more.