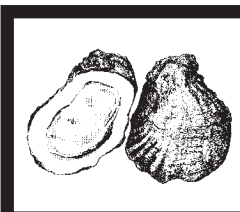


# Lucy's

FRIED CHICKEN

## APPETIZERS

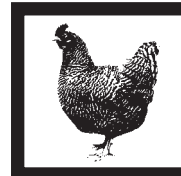
<b>DEEP FRIED DEVILED EGGS (4)</b> deviled eggs, breaded and fried, with crunchy chicken skin aioli	\$7.50
<b>FRIED CHICKEN GIZZARDS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with dill cream sauce	\$7.95
<b>FRIED CHICKEN LIVERS</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$7.95
<b>FRIED CHICKEN NACHOS</b> tortilla chips smothered in refried beans, cheddar, crema, guacamole, and jalapeños	\$13.50
<b>FRIED GREEN TOMATOES</b> marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch	\$11.25
<b>BEER BATTERED ONION RINGS</b> cut and battered to order	\$8.75
<b>WINGS (6)</b> fried Lucy's wings mild or xxxtra-hot with bleu cheese or ranch dipping sauce	\$14.00
<b>CORN BREAD (4)</b> basket of corn bread with tequila butter	\$4.95
<b>CHICKS AND CHIPS</b> chicken salad served with house kettle chips	\$8.50
<b>LUCY'S FRIED PICKLES</b> dill pickle spears, fried and served with ranch	\$11.00
<b>NAUGHTY TOTS</b> classic tater tots smothered in house chili, cheese, and jalapeño	\$13.00



### 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!

## SALADS



### MAKE THAT SALAD DELUXIFIED

Add grilled or fried chicken breast \$5.00  
To any of our salads

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

<b>LUCY'S HOUSE SALAD</b> mixed greens, seasonal vegetables, with your choice of dressing	\$7.50
<b>SOUTH AUSTIN WEDGE</b> crisp iceberg lettuce, bleu cheese dressing, pickled onions, and bacon bits	\$10.50
<b>SOUTHERN CHEF SALAD</b> mixed greens, hard boiled eggs, cheddar, avocado, bacon, cucumber, radish with your choice of dressing	\$15.00
<b>LUCY'S CAESAR SALAD</b> romaine, house Caesar dressing, cornbread croutons, and parmesan	\$9.50

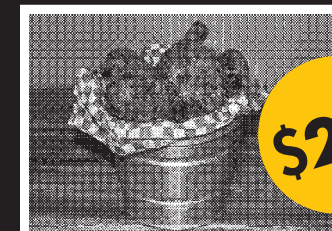
## DISHES

<b>LUCY'S CHICKEN FRIED STEAK</b> a hand breaded steak covered with creamy Lonestar gravy with mashed potatoes	\$16.00
<b>WEST TEXAS RED CHILI</b> ground beef and pork chili served with diced onions, cheddar jalapeños and crackers	\$6.75 (CUP) \$12.00 (BOWL)
<b>LOCAL FARM VEGETABLES</b> grilled kale salad with pickled beets and a selection of seasonal veggies (see server for details)	\$13.95
<b>DRUNK CATFISH SANDWICH</b> blackened or fried catfish on Texas toast, with house pimiento cheese, jalapeño mescal jelly, cucumber served with kettle chips	\$14.50
<b>BURN-IT BOWL</b> mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers, covered with poblano chorizo gravy	\$10.75
<b>FISH N' CHIPS</b> beer battered fried cod, Lucy's fries, house tartar sauce and malt vinegar	\$14.50
<b>CEDAR PARK BURGER</b> live fire, 1/2 pound grilled burger, with lettuce, onion, tomato, and mayo with fries	\$14.00
<b>LUCY'S FRIED CATFISH</b> 1/2 pound fried catfish, house tartar, and Lucy's fries	\$14.25
<b>THE KINKY CLUB</b> Cajun fried turkey, bacon, avocado, tomato, romaine, and mayo on corn meal Texas toast, served with kettle chips	\$13.95

## CHICKEN

<b>BASKET</b> four piece mixed basket of fried chicken	\$12.50
<b>TENDERLOVIN' CHICKEN TENDERS</b> prepared in house with honey mustard or ranch (Gluten Free Available)	\$12.50
<b>LONE STAR GRILLED CHICKEN</b> brined grilled half chicken with creamy lone star beer gravy with your choice of side	\$13.25
<b>CHICKEN SALAD SANDWICH</b> served on pumpernickel topped with house slaw and a side of kettle chips	\$9.75
<b>FRIED CHICKEN SPAGHETTI</b> a Lucy's twist on mom's favorite casserole topped with cheddar	\$12.50
<b>THE REVIVAL</b> fried chicken sandwich, honey mustard slaw, pickles, mayo, and American cheese served with kettle chips	\$14.00
<b>CHICKEN SANDWICH</b> grilled or fried brined chicken breast with lettuce, tomato, onion and mayo on a potato bun served with kettle chips	\$14.00
<b>CHICKEN N WAFFLES</b> Belgian style waffles, a fried breast and thigh, with honey butter and syrup	\$12.50

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



**\$29<sup>25</sup>**

## OYSTERS

<b>LAYLA'S</b> grilled 1/2 dozen with tequila butter, worcestershire, bacon, and parmesan	\$17.25
<b>DIABLO</b> grilled 1/2 dozen with habanero, habanero vinegar, tequila butter, worcestershire, bacon, and parmesan	\$17.25
<b>RAW GULF OYSTERS*</b> a dozen shucked, house cocktail and horseradish, lemons and crackers	MARKET PRICE

**EAT OYSTERS, LOVE LONGER**

## SIDES

<b>MASHED POTATOES</b>	\$4.25
<b>MAC N' CHEESE</b>	\$4.95
<b>BLACK EYED PEAS</b>	\$4.25
<b>COLLARD GREENS</b>	\$4.25
<b>GRILLED CORN ON THE COB</b>	\$4.25
<b>MEXICAN COKE SWEET POTATOES</b>	\$4.25
<b>POTATO SALAD</b>	\$4.25
<b>CHEESE GRITS</b>	\$4.25
<b>SLAW</b>	\$4.25
<b>FRIED OKRA</b>	\$4.25
<b>CREOLE OKRA</b>	\$4.25
<b>LUCY'S FRIES</b>	\$6.50
<b>TOTS</b>	\$6.25
<b>CHEESE FRIES</b>	\$8.25

## SWEETS

(PIE BY THE SLICE)

<b>LIME</b> lime custard with a graham cracker crust	\$5.95
<b>S'MORES</b> chocolate, house marshmallow, graham cracker crust	\$5.95
<b>PECAN</b> a true southern classic topped with whipped cream	\$5.95
<b>ELVIS</b> peanut butter cheesecake, chocolate ganache, and banana	\$5.95
<b>BANANA PUDDING</b> old-fashioned custard, nilla wafers, bananas	\$5.95

## DRINKS

<b>ICED TEA (SWEET AND UNSWEET)</b>	\$3.00
<b>MAINE ROOT HANDCRAFTED BEVERAGES</b>	\$3.50
<b>BIG RED BOTTLE</b>	\$3.00
<b>COFFEE</b>	\$3.00
<b>RAMBLER SPARKLING WATER</b> original, lemon lime, or grapefruit	\$2.75
<b>HAND SQUEEZED LEMONADE</b>	\$3.75

\* 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 for groups of 8 or larger.