

APPETIZERS

DE	ΕP	FRIE	D DI	EVILED	EGGS	(4)
	••				16. 1	

deviled eggs, breaded and fried,
with crunchy chicken skin aioli \$8.95

FRIED CHICKEN GIZZARDS

marinated in Lucy's "Secret Buttermilk Blend"
and deep fried, with dill cream sauce \$8.95

FRIED CHICKEN LIVERS

marinated in Lucy's "Secret Buttermilk Blend" and deep fried, with chipotle ranch

FRIED CHICKEN NACHOS

tortilla chips smothered in refried beans, cheddar, crema, guacamole, and jalapeños \$14.95

FRIED GREEN TOMATOES

marinated in Lucy's "Secret Buttermilk Blend"
and deep fried, with chipotle ranch \$12.95

BEER BATTERED ONION RINGS

cut and battered to order \$10.95

WINGS (8)

fried Lucy's wings mild or xxxtra-hot
with bleu cheese or ranch dipping sauce \$14.50

CORN BREAD (4)

basket of corn bread with tequila butter \$5.50

CHICKS AND CHIPS

chicken salad served with house kettle chips \$9.50

LUCY'S FRIED PICKLES

dill pickle chips, fried and served with ranch \$12.00

NAUGHTY TOTS

classic tater tots smothered in house chili, cheese, and jalapeño \$13.75



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)

LUCY'S HOUSE SALAD

mixed greens, seasonal vegetables, with your choice of dressing \$8.75

SOUTH AUSTIN WEDGE

crisp iceberg lettuce, bleu cheese dressing, pickled onions, and bacon bits \$11.75

SOUTHERN CHEF SALAD

mixed greens, hard boiled eggs, cheddar, avocado, bacon, cucumber, radish with your choice of dressing \$16.95

LUCY'S CAESAR SALAD

romaine, house Caesar dressing, cornbread croutons, and parmesan \$10.75

DISHES

LUCY'S CHICKEN FRIED STEAK

a hand breaded steak covered with creamy Lonestar gravy with mashed potatoes \$17.50

WEST TEXAS RED CHILI

ground beef and pork chili served with diced onions, cheddar jalapeños and crackers \$7.50 (CUP) \$13.50 (BOWL)

LOCAL FARM VEGETABLES

grilled kale salad with pickled beets and a selection of seasonal veggies (see server for details \$16.95

DRUNK CATFISH SANDWICH

blackened or fried catfish on Texas toast,
with house pimiento cheese, jalapeño mescal jelly,
cucumber served with kettle chips \$16.25

BURN-IT BOWL

mashed potatoes topped with chopped chicken, sweet corn, onions and red bell peppers, covered with poblano chorizo gravy \$11.75

FISH N' CHIPS

beer battered fried cod, Lucy's fries, house tartar sauce and malt vinegar \$16.95

URGER

live fire, $\frac{1}{2}$ pound grilled burger, with lettuce, onion, tomato, and mayo with fries \$15.00

LUCY'S FRIED CATFISH

1/2 pound fried catfish, house tartar, and Lucy's fries \$15.95

THE KINKY CLUB

Cajun fried turkey, bacon, avocado, tomato, romaine, and mayo on corn meal Texas toast, served with kettle chips \$14.95

CHICKEN

ASKET

four piece mixed basket of fried chicken \$13.50

TENDERLOVIN' CHICKEN TENDERS

prepared in house with honey mustard or ranch
(Gluten Free Available) \$14.00

LONE STAR GRILLED CHICKEN

brined grilled half chicken with creamy lone star beer gravy with your choice of side \$16.25

CHICKEN SALAD SANDWICH

served on pumpernickel topped with house slaw
and a side of kettle chips \$12.00

FRIED CHICKEN SPAGHETTI

a Lucy's twist on mom's favorite casserole topped with cheddar \$13.50

THE REVIVAL

fried chicken sandwich, honey mustard slaw, pickles, mayo, and American cheese served with kettle chips \$15.50

CHICKEN SANDWICH

grilled or fried brined chicken breast with lettuce, tomato, onion and mayo on a potato bun served with kettle chips

CHICKEN N WAFFLES

Belgian style waffles, a fried breast and thigh, with honey butter and syrup \$12.75

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



MARKET PRICE

\$15.50

OYSTERS

.AYLA'S

grilled 1/2 dozen with tequila butter, worcestershire, bacon, and parmesan \$18.25

DIABLO

grilled ½ dozen with habanero, habanero vinegar, tequila butter, worcestershire, bacon, and parmesan \$18.25

RAW GULF OYSTERS*

a dozen shucked, house cocktail and horseradish, lemons and crackers

EAT OYSTERS, LOVE LONGER

SIDES

NASHED POTATOES	\$4.9
NAC N' CHEESE	\$5.2
LACK EYED PEAS	\$4.9
OLLARD GREENS	\$4.9
RILLED CORN ON THE COB	\$4.9
NEXICAN COKE SWEET POTATOES	\$4.9
OTATO SALAD	\$4.9
HEESE GRITS	\$4.9
LAW	\$4.9
RIED OKRA	\$4.9
REOLE OKRA	\$4.9
UCY'S FRIES	\$6.9
OTS	\$6.9
HEESE FRIES	\$8.9

SWEETS

\$6.50

\$6.50

\$6.50

\$6.50

(PIE BY THE SLICE)

LIME lime custard with a graham cracker crust

S'MORES

chocolate, house marshmallow, graham cracker crust

PECAN

a true southern classic topped with whipped cream \$6.50

ELVIS

peanut butter cheesecake, chocolate ganache, and banana

BANANA PUDDING

old-fashioned custard, nilla wafers, bananas

DRINKS

ICED TEA (SWEET AND UNSWEET)	\$3.00
MAINE ROOT HANDCRAFTED BEVERAGES	\$3.50
BIG RED	\$3.25
COFFEE	\$3.00
RAMBLER SPARKLING WATER	
original, lemon lime, or grapefruit	\$3.00
HOMEMADE LEMONADE	\$4.00

\$8.95