

Lucas'

lunch menu

soups

cup | bowl

crab + corn chowder 7 | 11

soup of the day 7 | 11

salads

small | large

add chicken \$5 | add shrimp \$8

add salmon \$8 | add fresh catch \$9

caesar 8 | 10

chopped romaine, house baked croutons, parmesan cheese, caesar dressing

house salad 8 | 10

mixed greens, cucumber, roma tomatoes, parmesan, sunflower seeds, lemon vinaigrette

buffalo caprese 12

red vine ripe tomatoes, fresh mozzarella, fresh basil leaf, balsamic reduction, garlic oil, tomato confit

baby spinach very berry salad 12

fresh berries, candied pecans, gorgonzola cheese crumbles, raspberry vinaigrette

appetizers

shrimp cocktail 13

large peel and eat gulf shrimp, house-made cocktail, remoulade

pork nachos 14

house fried chips, pulled pork, creamy pepper jack cheese, cilantro, sour cream, diced tomato, scallions, fresh jalapeños, tangy bbq sauce, shredded lettuce

flatbreads

margherita 12

buffalo mozzarella, roasted tomatoes, fresh basil

garlic shrimp +

roasted bell pepper 14

pesto sauce, artichoke hearts, balsamic reduction

wild mushroom + olive 12

roasted wild mushrooms, kalamata olives, crumbled feta, arugula, basil vinaigrette

traditional pepperoni 12

marinara sauce, mozzarella cheese

buffalo chicken 12

chicken, red onion, bechamel, mozzarella and cheddar cheese blend, mild buffalo sauce

sides

cheese grits 4

fries 5

chips 4

chef vegetables 5

sandwiches

served with fries, chips or upgrade to a side salad for \$1

parmesan crusted grilled cheese 12

fresh mozzarella, sharp cheddar, avocado, roasted tomato on parmesan-crusted sourdough

market fresh fish sandwich 15

fried, grilled or blackened, lettuce, tomato, onion, key lime tartar sauce on a brioche bun

classic blt 12

applewood smoked bacon, tomatoes, mixed greens, feta, cream cheese, toasted sourdough

add fried green tomatoes \$1

pan seared burger 13

half pound angus beef, brioche bun, lettuce, tomato, tomato aioli

diane's chicken salad 11

grilled chicken, candied pecans, celery, onions, red grapes, raisins, mixed greens, tomato on a flaky croissant

fish tacos 15

market fresh fish, pico de gallo, shredded pepper jack, avocado, lettuce

pastas

lobster mac n' cheese 16

smoked gouda cheese, yellow sharp cheddar cheeses with parmesan bread crumbs

angel hair chicken piccata 12

breaded, pan-fried chicken breast, sautéed asparagus, lemon caper pan sauce

shrimp pappardelle pasta 17

gulf shrimp, roasted tomatoes, peas, lobster cream sauce, garlic crostinis

pasta of the day 16

kids

grilled cheese

+ chips 7

mac n' cheese 7

chicken tenders

+ fries 7

cheese pizza 7

corn dog + fries 7

hamburger + fries 7

add cheese \$0.50

desserts

crème brulee 8

chocolate truffles + seasonal berries 8

new orleans bread pudding + caramel sauce 7

new york cheese cake + raspberry coulis 8

cheese + charcuterie

3 cheese plate \$14

served with crackers, baguette, fresh fruit jam, candied pecans, raisins
add proscuitto \$5 | add salami \$3.50 | add chorizo \$3.50
add greek olives \$ | add pickled vegetables \$4

5 cheese plate \$19

served with crackers, baguette, fresh fruit jam, candied pecans, raisins
add proscuitto \$5 | add salami \$3.50 | add chorizo \$3.50
add greek olives \$ | add pickled vegetables \$4

premier lucas' board \$32

an amazing selection of 3 smoked cured meats, 5 gourmet cheeses,
assorted greek olives, pickled vegetables

Lucas'

happy hour

Monday - Thursday
3pm • 5pm

Friday & Saturday
10pm • 12am

daily dinner specials

monday:

Burgers & Craft Beer

Purchase a signature burger and
receive a local craft beer for free

wednesday:

Take Me Home

Try our homemade southern fried
chicken with your choice of two sides

friday:

Short Rib Fridays

Osso Bucco short ribs with Au Gratin
potatoes, root vegetables and natural jus

tuesday:

Taste of Lucas'

50% off bottles featured on our select
wine list with an entree purchase

thursday:

Wine Tasting Night

Participate in our \$10 wine tasting
and receive 10% off a single entree

saturday:

Surf & Turf Night

Petit filet + shrimp cooked your way
or a house made crab cake

Lucas'

sunday brunch

10 am - 3 pm

Our signature menu items take classic Sunday
brunch to a new beachy level. Enjoy bottomless
mimosas and delicious breakfast specialties.

Let us host your next event!

We welcome large groups and can accommodate private functions.

For more details, please contact Lucas Moore (850) 916-1009.

