

# Lucas'

## dinner 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 9 | 11**

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

**house salad 9 | 11**

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

**buffalo caprese 13**

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

**baby spinach very berry salad 13**

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

### appetizers

**pesto chevre bruschetta 11**

pistachio basil pesto, chevre cheese, tomato confit, balsamic reduction

**mushroom veronique 13**

large button mushroom caps stuffed with red grape, boursin herb cheese, parmesan, bacon

**bacon-wrapped scallops 19**

U10 scallops wrapped in bacon with sweet chili sauce

**asian trio 17**

chicken and lemongrass pot-stickers, peking duck spring rolls, shrimp tempura, ponzu sauce, sweet chili sauce, peanut sauce

### flatbreads

**margherita 13**

buffalo mozzarella, roasted tomatoes, fresh basil

**garlic shrimp + roasted bell pepper 15**

pesto sauce, artichoke hearts, balsamic reduction

**wild mushroom & olive 13**

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

**traditional pepperoni 13**

marinara sauce, mozzarella cheese

**buffalo chicken 13**

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

### sandwiches

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

**parmesan crusted grilled cheese 13**

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

**market fresh fish sandwich 16**

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

**classic blt 13**

applewood smoked bacon, tomatoes, mixed greens with feta cream cheese spread on toasted sourdough *add fried green tomatoes \$1*

**pan seared burger 14**

half pound angus beef on a brioche bun topped with lettuce, tomato, tomato aioli

### small plates

**lobster mac n' cheese 18**

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

**sesame crusted ahi tuna 18**

green papaya, jicama, carrots with pine nut sauce, soy gastrique, pickled ginger

**lump crab cake 19**

lump crab cake over potato bacon hash, sriracha hollandaise sauce, jumbo asparagus, baby carrots

### entrees

**stuffed red bell pepper 16**

parmesan risotto on a bed of ratatouille, balsamic glaze

**petit filet 32**

grilled filet, gorgonzola cheese crusted shitake mushroom demi, roasted herb fingerling potatoes, crispy fried shallots, jumbo asparagus, baby carrots

**blackened salmon 28**

lump crab and vegetable risotto, chevre goat cheese, lemon butter sauce

**the gary special 20**

panko breaded chicken breast, potatoes au gratin, sauteed asparagus, sriracha butter pan sauce

**angel hair chicken piccata 19**

breaded and pan-fried chicken breast, sauteed asparagus, lemon caper pan sauce

**shrimp pappardelle pasta 26**

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

**lucas' sautéed grouper 32**

jumbo lump crab meat, sauteed spinach, lobster cream, mashed garlic potatoes

**lump crab cakes 32**

lump crab cake over potato bacon hash, sriracha hollandaise sauce, jumbo asparagus, baby carrots

**coconut shrimp 19**

large coconut breaded shrimp, garlic mashed potatoes, sauteed spinach, sweet chili beurre blanc

**braised pork shank 22**

braised pork, smoked gouda grits, sauce piquante

### sides

**chips 4**

**chef vegetables 5**

**cheese grits 4**

**fries 5**

**mashed potatoes 4**

### 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.

