

# 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.

