

LUCIE

DRINK + DINE // BACK BAY



GF Gluten Free
VG Vegan
V Vegetarian
N Contains Nuts

APPETIZERS

Jumbo Lump Crab Cake.....	22
mustard aioli, tomato caper relish	
Crispy Ribs N	19
black garlic glaze, chives, cashews	
Fried Calamari.....	20
peppadew, aji amarillo aioli	
Bourbon Glazed Thick Bacon GF.....	19
sweet pepper chimichurri	
Oysters LUCIE	22
fried oysters, tasso ham, spinach, old bay aioli	
Charred Cauliflower GF N	16
currants, preserved lemon cream, chili crunch, mint, pine nuts	
Meatballs	18
tomato ragù, parmesan, basil, grilled baguette	
Hummus VG	17
vegetable escabeche, za'atar chips	

SOUP

Clam Chowder	bacon, fingerling potatoes, clams, brioche, chive oil	15
French Onion Soup	gruyere, provolone, madeira, baguette.....	14

SALAD

Caesar Salad	romaine, brioche, parmesan crisp.....	16
Crab LUCIE GF	avocado, charred asparagus, egg, 1000 island dressing, tomatoes, cucumbers	26
Wedge GF	bacon, tomato, maytag bleu cheese, crispy fingerlings, pickled red onions	16
Baby Kale & Arugula GF	tomato, cucumber, pickled onions, feta, sunflower seeds, mustard vinaigrette.....	14

ENTRÉES

Roast Lemon Chicken GF	aligot potatoes, watercress, spinach.....	32
LUCIE Burger*	prime butter burger, coopers american, b&b pickles, awesome sauce	22
Macaroni alla Vodka V	spicy vodka sauce, parmesan, EVOO.....	24
Swordfish Au Poivre GF	haystack potatoes	35
Faroe Island Salmon*	green lentils, bacon, red wine reduction.....	34
Pan Fried Sole	lemon butter sauce, capers, spinach, brioche.....	33
Bolognese	veal, beef, sweet sausage ragù, rigatoni, basil, parmesan	31

CHILLED SEAFOOD SPECIALTIES

Colossal Shrimp Cocktail GF	24
cocktail sauce, lemon aioli	
Oysters on the Half Shell* (6) GF.	26
champagne mignonette, cocktail sauce	
Shrimp Ceviche GF	18
cucumber, citrus, jalapeno	
Tuna Tartare* GF	19
wasabi, avocado	

Seafood Plateau	65
Colossal Shrimp Cocktail, Shrimp Ceviche, Oysters on the Half Shell*, Tuna Tartare* lemon aioli, champagne mignonette, cocktail sauce	

GRILL SPECIALTIES

Steak Frites* GF	45
NY sirloin, french fries	
Cowboy Dusted Filet Mignon* GF..	55
Rib Eye Steak* GF	57
Rack of Lamb*	55
dijon, persillade, castelvetro olives	

SAUCE

BÉARNAISE | BORDELAISE | CHORON |
HORSERADISH CREAM | AU POIVRE | CHIMICHURRI

BUTTERS

BURGUNDY SHALLOT | PORCINI TRUFFLE |
BLEU CHEESE - CHIVE | ROAST GARLIC HERB

SIDES

French Fries GF VG	12	Crispy Brussels Sprouts GF V.....	14
truffe aioli		bourbon glaze	
Onion Strings V.....	14	Aligot Cheesy Potatoes GF.....	13
horseradish mustard sauce		Ratatouille GF VG	
Grilled Asparagus GF V.....	15	basil, tomato	
chopped egg vinaigrette		Creamed Spinach	14
Drunken Mushrooms GF V	14	tasso ham, crispy shallots	
thyme			

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.