

TO SHARE

TUNA TARTARE* GF	19
avocado, soy, wasabi, cucumber, house chips	
HUMMUS VG	17
chickpea, sumac, pickled vegetables, cucumber, blistered shishito peppers, pita	
HALF DOZEN OYSTERS GF	5.00/EACH
daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette	
MEAT & CHEESE BOARD	24
daily selection of cured meats & cheese, fig, mustard, crostini	
CRISPY RIBS GF	19
black garlic glaze, chives, cashews	
MEATBALLS	16
tomato ragù, pecorino, parmesan, basil, grilled baguette	
CHILLED SHRIMP COCKTAIL GF	24
chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish	
MAPLE BOURBON WINGS GF	17
crispy shallots, chive, sriracha dust	
BRUSSELS SPROUTS GF	15
chimichurri, herb yogurt, bacon crumble	

SOUP

CLAM CHOWDER	16
bacon, fingerling potatoes, clams, brioche, chive oil, furikake	
FRENCH ONION SOUP	14
gruyere, provolone, mozzarella, croutons	

SALADS

CAESAR	16
gem lettuce, croutons, parmesan crisps	
FATTOUSH V	17
romaine, cucumber, tomato, radish, pita, gouda, sumac vinaigrette	
CHOPPED SALAD GF V	15
tuscan kale, napa cabbage, pecans, honey crisp apple, edamame, golden beets, carrots, sweet ginger vinaigrette	
GOLDEN BEET & CARROT GF V	17
smoked yogurt, hazelnut dukka, chilies, tangerine carrot vinaigrette	

ADD A PROTEIN TO ANY SALAD

SESAME TUNA* 15	JUMBO GRILLED SHRIMP 16
GRILLED CHICKEN BREAST 14	STEAK TIPS* 18

SIDES

FRIES GF V	9
YUKON MASHED POTATOES GF V	10
SAUTÉED SPINACH VG GF V	8
MAC & CHEESE V	13
SUMAC CARROTS GF V	10
HARICOT VERTS GF V	10
almond	

ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

V = VEGETARIAN VG = VEGAN GF = GLUTEN-FREE

IN MANY CASES, WE ARE ABLE TO ACCOMMODATE ADDITIONAL DIETARY RESTRICTIONS THAT ARE NOT LISTED. PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST TO MAKE YOU HAPPY!

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.

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES
ADD BACON \$5 • ADD AVOCADO \$5

LUCIE BURGER*	21
prime butter burger, coopers american cheese, tomato, lettuce, B&B pickles, awesome sauce, seeded brioche roll	
CHARRED BUFFALO CAULIFLOWER V	18
avocado ranch, pickled celery, shredded lettuce, sweet potato roll	
CRISPY CHICKEN	21
brined fried chicken breast, B&B pickles, smoked BBQ aioli, sweet potato roll	
CUBANO	19
smoked ham, braised pork, pickle, mustard, swiss cheese	

PIZZA

GLUTEN-FREE OPTIONS ARE AVAILABLE

MARGHERITA V	17
buffalo mozzarella, basil, san marzano tomato	
BUTTERNUT SQUASH	21
fennel sausage, ricotta cheese, kale, confit garlic, white sauce	
PEPPERONI	18
san marzano tomato, basil, mozzarella	

PASTA

GLUTEN-FREE OPTIONS ARE AVAILABLE

BOLOGNESE	28
braised beef & pork, pecorino, parmesan, basil	
ALLA VODKA V	24
macaroni, parmesan, pecorino	
WILD MUSHROOM LASGANA V	26
spinach, mornay sauce, mozzarella, petite salad	

MAINS

STEAK FRITES* GF	43
grilled 10 oz prime hanger steak, herbed garlic butter, fries	
MUSSELS MARINIÈRE	17/29
white wine, garlic, shallots, fine herbs, citrus, french fries	
ROAST LEMON CHICKEN GF	31
yukon mashed potatoes, sauteed spinach, lemon jus	
SPICY NOODLES V	20
bok choy, mushroom, carrot, red peppers, peanuts, lo mein noodles, spicy chili sauce	
CHOICE OF CHICKEN \$14	SHRIMP \$16
STEAK* \$18	
CHILI LIME BLACKENED SALMON GF	33
kale risotto, young carrots, green onion butter sauce	
GRILLED CHICKEN PAILLARD GF	26
maderia sauce, lemon vinaigrette, petite salad, parmesan	
SWORDFISH AU POIVRE GF	34
burgundy butter, cognac sauce, whipped potatoes, green beans	
CRISPY MOJO PORK GF	32
rice, pigeon peas, agave, sweet potato picadillo	

LUCIE

DRINK + DINE // BACK BAY

DRINK MENU

COCKTAILS

BARE KNUCKLE BOXER	15
white rum, cointreau, blood orange & lemon juices, simple syrup	
VINE BITE	16
cucumber vodka, st. germain, domaine de canton ginger liqueur, fresh cucumber, lime juice, and ginger beer	
SUGAR COOKIE MARTINI	17
smirnoff vanilla vodka, bailey's, amaretto and cinnamon/sugar rim	
GIN BLACKBERRY SMASH	16
hendrick's gin, fresh blackberries, blackberry liqueur, and tonic water	
LUCIES AVIATION	15
gin, maraschino liqueur, crème de violette, lemon juice, and luxardo cherry	
DARK CHOCOLATE MAPLE OLD FASHIONED	18
dark chocolate infused bourbon, mole bitters, pure maple syrup	
FROSTBITE	16
jose cuervo traditional, blue curaco & crème de cacao	
CLOVER CLUB	16
gin, lemon juice, aquafaba, raspberry puree	
LUCIE 75	15
lawleys harborside gin, st germain, lemon, sparkling wine	

MOCKTAILS

CRANBERRY – BASIL SPRITZER	10
lime juice, cranberries, basil syrup	
MINT JULEP	10
cranberry, ginger ale, mint syrup	
APPLE CIDER MULE	10
apple cider, lemon juice, ginger beer	
BLUEBERRY CITRUS FRESCA	10
blueberry syrup, lemon juice, soda water	

WINES

RED

BACKHOUSE CABERNET SAUVIGNON	10 38
central coast, ca	
STERLING VINTNERS CABERNET SAUVIGNON	32
central coast, ca	
IRON & SAND CABERNET SAUVIGNON	15 57
paso robles, ca	
CHARLES KRUG CABERNET SAUVIGNON	79
napa, ca	
BACKHOUSE PINOT NOIR, ca	10 38
DOUGH PINOT NOIR, or	12 44
MARITANA VINEYARDS PINOT NOIR	92
russian river, ca	
CH ST. ANDRE CORBIN	69
saint emilion, fr	
ROBERT HALL MERLOT	12 40
paso robles, ca	
RUTHERFORD HILLS MERLOT	65
napa, ca	
PROEMIO MALBEC	11 38
mendoza, arg	
SAN FELICE CHIANTI CLASSICO RISERVA	69
tuscany, it	
CAYMUS-SUISUN GRAND DURIF	22 80
napa, ca	

WHITE

CAMELOT CHARDONNAY	10 34
central coast, ca	
DOUGH CHARDONNAY	45
napa, ca	
MACROSTIE WINERY CHARDONNAY	15 54
healdsburg, ca	
TRUCHARD CHARDONNAY	59
carneros, ca	
BARKERS MARQUE" RANGA RANGA" SAUVIGNON BLANC	12 44
marlborough, new zealand	
RAPHAEL MIDOIR, TOURAINE SAUVIGNON	45
loire valley, fr	
ILLUMINATION BY QUINTESSA SAUVIGNON BLANC	75
napa, ca	
DOMAINE DELAPORTE SANCERRE	18 69
loire valley, fr	
BARONE FINI PINOT GRIGIO	13 45
valdadige, it	
TERLAN PINOT GRIGIO	55
alto adige, at	
PEPIERE MUSCADET "LA PEPIE"	49
loire, fr	
VIONTA ALBARINO	48
rias baixas, esp	
CONUNDRUM BY CAYMUS	12 45
napa, ca	
MER SOLEIL RESERVE CHARDONNAY	12 46
napa, ca	

SPARKLING

VEUVE CLICQUOT BRUT, champagne, fr	160
TAITTINGER CUVÉE PRESTIGE BRUT, reims, fr	35 135
CHANDON BRUT ROSE, champagne, fr	13 59
PASQUA ROSE PROSECCO, veneto, it	13 49
AVISSO PROSECCO, veneto, it	11 45

ROSÉ

WHISPERING ANGEL, provence, fr	15 55
JOSH ROSÉ, ca	11 38

BEER! BEER! BEER!

DRAFTS

LUCIE NEW ENGLAND IPA	9
STELLA ARTOIS	8
SAM ADAMS SEASONAL	8
ALLAGASH WHITE	8
MODELO ESPECIAL	8
SAM ADAMS WICKED FENWAY IPA	8
GUINNESS	8
SWITCHBACK ALE	9

BOTTLES

BUD LIGHT	6
HEINEKEN	7
CORONA	7
LAGUNITAS IPA	8
VICTORIA SOUR MONKEY	9
MAGNERS CIDER	7
FOUNDERS BREAKFAST STOUT	12

CANS

LORD HOBO BOOM SAUCE	11
SWITCHBACK ALE	9
PEAK ORGANIC NUT BROWN	8
DOWNEAST CIDER	8
CARLSBERG	7
ATHLETIC BREWING	
N/A UPSIDE DOWN GOLDEN	6
ATHLETIC BREWING	
N/A WILD IPA	6