

# LUCIE

# DINNER MENU

DRINK + DINE // BACK BAY

## TO SHARE

### TUNA TARTARE\* **GF** - 19

avocado, soy, wasabi, cucumber, house chips

### HUMMUS **VG** - 17

chickpea, sumac, pickled vegetables, cucumber, pita

### CHARCUTERIE - 24

daily Selection of cured meats & cheese, fig, mustard, grilled bread

### BRUSSELS SPROUTS **GF** - 15

chimichurri, herb yogurt, bacon crumble

### 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

### HALF DOZEN OYSTERS **GF** - 5.00/EACH

daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette

## 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

### TUSCAN KALE **GF** - 17

roast squash, apple, farro, goat cheese, cider vinaigrette, pepita

### BOSTON BIBB **VG** - 17

crispy shallots, urfa, radish, lemon vinaigrette

#### ADD A PROTEIN TO ANY SALAD

ROAST SALMON 16 | ROAST CHICKEN BREAST 14 | GRILLED SHRIMP 18

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.

## PIZZA & PASTA

GLUTEN-FREE OPTIONS ARE AVAILABLE

### MARGHERITA **V** - 17

buffalo mozzarella, basil, san marzano tomato

### FIG & PROSCIUTTO - 19

white sauce, mozzarella, goat cheese

### PEPPERONI - 18

san marzano tomato, basil, mozzarella

### SHRIMP SCAMPI - 19

white sauce, confit garlic, kale, tomato, mozzarella

### BOLOGNESE - 28

rigatoni, ground beef, veal & pork sausage, pecorino, parmesan, basil

### MACARONI ALLA VODKA **V** - 24

macaroni, parmesan, pecorino

## MAINS

### STEAK FRITES\* **GF** - 43

grilled 10 oz prime hanger steak, herbed garlic butter, fries

### SEA SCALLOPS **GF** - 35

butternut squash risotto, crispy guanciale, chili crunch

### CRISPY DUCK **GF** - 36

grains of paradise, roasted cauliflower, sweet potato

### BERBERE SPICED SALMON **GF** - 34

braised red cabbage, maple bourbon glaze

### ROAST LEMON CHICKEN **GF** - 31

yukon mashed potatoes, sautéed spinach, lemon jus

### BRAISED PORK SHANK **GF** - 34

tarbais beans, cider glaze, kale, harissa aioli

### CRISPY CHICKEN SANDWICH - 21

brined fried chicken breast, B&B pickles, smoked BBQ aioli, sweet potato roll

### MUSSELS MARINIÈRE - 17/29

white wine, garlic, shallots, fine herbs, citrus, french fries

### LUCIE BURGER\* - 21

prime butter burger, coopers american cheese, tomato, lettuce, B&B pickles, awesome sauce, seeded brioche roll

## SIDES

### FRIES **GF V** - 9

### YUKON MASHED POTATOES **GF V** - 10

### SAUTÉED SPINACH **VG GF V** - 8

### MAC & CHEESE **V** - 13

### GARLICY GREEN BEANS **GF V** - 10

### ROAST CAULIFLOWER **GF V** - 10

pine nut gremolata