

THANKSGIVING MENU

...TO SHARE.....

TUNA TARTARE* 18

avocado, soy, wasabi, cucumber, house chips

HALF DOZEN OYSTERS* GF 4.00/EACH

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

CHILLED SHRIMP COCKTAIL GF 22

chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish

CRISPY RIBS GF 17

black garlic glaze, chives, cashews

BRUSSELS SPROUTS GF 13

chimichurri, herb yogurt, bacon crumble

SMOKED TATER TOTS GF 15

tomato bacon jam, buttermilk aioli

SOUP

CLAM CHOWDER 14

bacon, fingerling potatoes, clams, brioche, chive oil

BUTTERNUT BISQUE 10

dried cranberry, pumpkin croutons

SALADS

CAESAR 15

gem lettuce, croutons, parmesan

MEDITERRANEAN V|GF 16

romaine, feta, cucumber, heirloom tomato, red pepper, citrus vinaigrette, mint, oregano

TUSCAN KALE V|GF 16

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

PIZZA

GLUTEN-FREE OPTIONS ARE AVAILABLE

ROASTED MUSHROOM white pizza, maitake, crimini, shiitake, pecorino, thyme V 19

MARGHERITA buffalo mozzarella, basil, san marzano tomato V 16

FIG & PROSCIUTTO white sauce, gorgonzola, arugula 22

PEPPERONI san marzano tomato, basil, mozzarella 17

MAINS

STEAK FRITES* grilled 10 oz prime hanger steak, herbed garlic butter, fries 42

BOLOGNESE veal, beef, sweet sausage ragù, pecorino, parmesan, rigatoni 26

ALLA VODKA macaroni, parmesan, pecorino 23

MUSSELS coconut vadouvan curry broth, lemongrass, red chiles GF 16/28

SOLE lemon butter sauce, red rice, spinach, brown butter croutons 29

PORK OSSO BUCCO whipped potatoes, carrots, pine nut gremolata 29

THANKSGIVING

ROAST BREAST OF TURKEY & TURKEY LEG ROULADE

roast butternut squash, wild mushroom brioche stuffing, haricot verts, Yukon whipped potatoes, cranberry chutney, natural gravy

35

DINNER

SIDES

FRIES 8 GF

YUKON MASHED POTATOES 9 GF

SAUTÉED SPINACH 7 VG|GF

MAC & CHEESE 10

CHARRED BROCCOLI 9 V

herb ricotta, Calabrian chili

HARICOT VERTS 9

almond

DESSERTS...

WARM BROWNIE SUNDAE V 13

toasted walnuts, chocolate sauce, whipped cream, vanilla ice cream

BREAD PUDDING V 12

chocolate, brioche, whiskey caramel sauce

APPLE CRISP V 12

ice cream

PUMPKIN PIE FRAPPE V 13

spiced pepitas, cinnamon crumble, caramel sauce, pumpkin ice cream

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN-FREE

ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

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

LUCIE DRINK + DINE // BACK BAY

· cocktails ·

LUCIE PALOMA 14

cazadores reposado, lime juice, grapefruit glaze, blood orange purée, topped with soda water

ESPRESSO MARTINI 18

chilled espresso, vanilla vodka, tia maria, kahlua

CAFECITO 16

bourbon, simple syrup, coffee, bitters

BOURBON APPLE CIDER MULE 15

apple cider, bourbon, lemon juice, ginger beer

LEMON BERRY SPRITZ 16

vodka, blueberry syrup, citrus, mint, soda water

MARGARITA APASIONADA 15

cazadores reposado, chinoia passion fruit liqueur, lime, blue agave nectartajin, turbinado sugar, chili powder rim

PUMPKIN OOHAY! 15

vanilla vodka, baileys, pumpkin spice simple, amaretto disaronno, cinnamon graham cracker rim

THE LUCIE 75 15

lawleys harborside gin, st germain, lemon, sparkling wine

ROYAL SUNRISE 14

plantation dark rum, passion fruit liquor, orgeat, lime, pineapple

FALL SANGRIA 16

red sangria, apple cider, Cointreau, cinnamon-sugar rim

MOCKTAILS

10

CRANBERRY – BASIL SPRITZER

lime juice, cranberries, basil syrup

MINT JULEP

cranberry, ginger ale, mint syrup

APPLE CIDER MULE

apple cider, lemon juice, ginger beer

BLUEBERRY CITRUS FRESCA

blueberry syrup, lemon juice, soda water

BEER! BEER! BEER!

DRAFTS

LUCIE NEW ENGLAND IPA 8

FIDDLEHEAD IPA 8

SAM ADAMS SEASONAL 8

ALLAGASH WHITE 8

MODELO ESPECIAL 8

SAM ADAMS WICKED FENWAY IPA 8

SHIPYARD PUMPKIN 8

WIDOWMAKER BLUE COMET IPA 9

BOTTLES

BUD LIGHT 6

HEINEKEN 7

CORONA 7

STELLA ARTOIS 7

LAGUNITAS IPA 8

VICTORY 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

GUINNESS 8

CARLSBERG 7

ATHLETIC BREWING N/A UPSIDE DOWN GOLDEN 6

ATHLETIC BREWING N/A WILD IPA 6

WINES

RED

BACKHOUSE CABERNET SAUVIGNON 10 | 38
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 10 | 38
ca

DOUGH PINOT NOIR 12 | 44
or

MARITANA VINEYARDS PINOT NOIR 92
russian river, ca

FLAT TOP HILLS RED BLEND 12 | 44
dunnigan hills, 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
tuscan, it

BARTON & GUESTIER BEAUJOLAIS VILLAGES 12 | 39
beaujolais, fr

ROSÉ

WHISPERING ANGEL 15 | 55
provence, fr

JOSH ROSE 11 | 38
ca

WHITE

CAMELOT CHARDONNAY 10 | 34
ca

DOUGH CHARDONNAY 45
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
ca

SPARKLING

VEUVE CLICQUOT BRUT 160
champagne, fr

TAITTINGER CUVÉE PRESTIGE BRUT 35 | 135
reims, france

CHANDON BRUT ROSE 13 | 59
champagne, fr

PASQUA ROSE PROSECCO 13 | 49
pinot noir blend, ca

AVISSI PROSECCO 11 | 45
veneto, it