

...TO SHARE.....

TUNA TARTARE* **GF 18**
avocado, soy, wasabi, cucumber, house chips

HUMMUS **VG 15**
chickpea, sumac, pickled carrot, charred cauliflower, cucumber, blistered shishito pepper, flatbread

HALF DOZEN OYSTERS* **GF 4.00/EACH**
daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette

STEAK TARTARE **GF 18**
house-made chips, pickle, cured egg yolk

ROAST OYSTERS **GF 15**
bacon, pecorino, old bay hollandaise, brown butter crumb

SMOKED TATER TOTS **15**
tomato bacon jam, buttermilk aioli

CRISPY RIBS **GF 17**
black garlic glaze, chives, cashews

MEATBALLS **14**
tomato ragù, pecorino, parmesan, basil

CHILLED SHRIMP COCKTAIL **GF 22**
chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish

MAPLE BOURBON WINGS **15**
crispy shallot, chive, sriracha dust

BRUSSELS SPROUTS **GF 13**
chimichurri, herb yogurt, bacon crumble

SOUP

CLAM CHOWDER **14**
bacon, fingerling potatoes, clams, brioche, chive oil

FRENCH ONION SOUP **13**
gruyere, provolone, mozzarella, croutons

SALADS

CAESAR **15**
gem lettuce, croutons, parmesan

MEDITERRANEAN **V|GF 16**
romaine, feta, cucumber, heirloom tomato, red pepper, citrus vinaigrette, mint, oregano

ARUGULA **V|GF 14**
confit artichokes, parmesan, roast garlic, crispy shallots, meyer lemon vinaigrette

TUSCAN KALE **V|GF 16**
roast butternut squash, apple, farro, goat cheese, pepita, cider vinaigrette

ADD A PROTEIN TO ANY SALAD

5 oz ATLANTIC SALMON* **14** **JUMBO GRILLED SHRIMP*** **14**
GRILLED CHICKEN BREAST* **12** **AHI TUNA*** **14**

SANDWICHES

LUCIE BURGER * **18**
coopers sharp american cheese, shredded iceberg, tomato, B&B pickles, brioche roll

CHARRED BUFFALO CAULIFLOWER **V 16**
avocado ranch, pickled celery, shredded lettuce, sweet potato roll

CRISPY CHICKEN **17**
brined fried chicken breast, house pickles, smoked BBQ aioli, sweet potato roll

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

LUCIE DRINK + DINE // BACK BAY PIZZA

GLUTEN-FREE OPTIONS ARE AVAILABLE

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

MARGHERITA **V** buffalo mozzarella, basil, san marzano tomato **16**

FIG & PROSCIUTTO white sauce, gorgonzola, arugula **22**

PEPPERONI san marzano tomato, basil, mozzarella **17**

PASTA

GLUTEN-FREE OPTIONS ARE AVAILABLE

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

ALLA VODKA macaroni, parmesan, pecorino **23**

CARBONARA double smoked bacon, egg, parmesan, pecorino, black pepper, bucatini **25**

FUSILLI smoked chicken, charred broccolini, alfredo sauce, basil, parmesan **26**

MAINS

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

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

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

ROAST LEMON CHICKEN* **GF** yukon mashed potatoes, sauteed spinach, lemon jus **30**

CHICKEN MILANESE* breaded chicken cutlets, peppadew, arugula, citrus, EVOO, parmesan **28**

BOURBON GLAZED SALMON* **GF** braised red cabbage, bacon **32**

SESAME TUNA* **GF** chopped salad, tuscan kale, napa cabbage, pecans, honey crisp apple, edamame, golden beets, sweet ginger vinaigrette **27**

OVEN ROAST HALIBUT **GF** parsnip, potato, peas, smoked yogurt **35**

IMPOSSIBLE SHEPHERD'S PIE **V** potato, carrot, peas **28**

SIDES

FRIES **8** **GF**

YUKON MASHED POTATOES **9** **GF**

SAUTÉED SPINACH **7** **VG|GF**

MAC & CHEESE **10**

CHARRED BROCCOLINI **9** **V**
herb ricotta, Calabrian chili

HARICOT VERTS **9**
almond

· 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