

...TO SHARE.....

- TUNA TARTARE*** GF 19

avocado, soy, wasabi, cucumber, house chips
- HUMMUS** VG 16

chickpea, sumac, pickled vegetables, cucumber, blistered shishito pepper,pita
- HALF DOZEN OYSTERS*** GF 5.00/EACH

daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette
- SMOKED TATER TOTS** 16

tomato bacon jam, buttermilk aioli
- MEAT & CHEESE BOARD** 24

Daily Selection of cured meats & cheese, fig, mustard, crostini
- CRISPY RIBS** GF 18

black garlic glaze, chives, cashews
- MEATBALLS** 15

tomato ragù, pecorino, parmesan, basil, grilled baguette
- CHILLED SHRIMP COCKTAIL** GF 23

chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish
- MAPLE BOURBON WINGS** GF 16

crispy shallot, chive, sriracha dust
- BRUSSELS SPROUTS** GF 14

chimichurri, herb yogurt, bacon crumble

SOUP

- CLAM CHOWDER** 15

bacon, fingerling potatoes, clams, brioche, chive oil,furikake
- FRENCH ONION SOUP** 14

gruyere, provolone, mozzarella, croutons

SALADS

- CAESAR** 16

gem lettuce, croutons, parmesan crisps
- ARUGULA** V GF 15

confit artichokes, parmesan, peppadews, crispy shallots, meyer lemon vinaigrett
- MEDITERRANEAN** V|GF 17

romaine, feta, cucumber, heirloom tomato, roasted red pepper, black olive crumble, mint, oregano, citrus vinaigrette
- BURRATA & PEACH** V GF 18

basil vinaigrette, charred broccolini, hazelnuts, chili oil

ADD A PROTEIN TO ANY SALAD

- 5 oz ATLANTIC SALMON*** 15
- JUMBO GRILLED SHRIMP*** 15
- GRILLED CHICKEN BREAST*** 13
- AHI TUNA*** 15

SANDWICHES

- all sandwiches served with french fries
add bacon \$5 • add avocado \$5
- LUCIE BURGER *** 19

coopers sharp american cheese, shredded iceberg, tomato, B&B pickles, awesome sauce, seeded brioche roll
- CHARRED BUFFALO CAULIFLOWER** V 17

avocado ranch, pickled celery, shredded lettuce, sweet potato roll
- CRISPY CHICKEN** 18

brined fried chicken breast, house pickles, smoked BBQ aioli, sweet potato roll
- CUBANO** 22

smoked ham, braised pork, pickle, mustard, swiss cheese

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 sauce, maitake, crimini, shiitake, pecorino, thyme 20
- MARGHERITA** V buffalo mozzarella, basil, san marzano tomato 17
- FIG & PROSCIUTTO** white sauce, gorgonzola, arugula, balsamic glaze 23
- PEPPERONI** san marzano tomato, basil, mozzarella 18

PASTA

GLUTEN-FREE OPTIONS ARE AVAILABLE

- BOLOGNESE** veal, beef, sweet sausage ragù, pecorino, parmesan, rigatoni 27
- ALLA VODKA** V macaroni, parmesan, pecorino 24
- CARBONARA** double smoked bacon, egg, parmesan, pecorino, black pepper, bucatini 26
- SPICY CRAB** ricotta gnocchi, peas, calabrian chili, tomato broth, brown butter crumbs 29

MAINS

- STEAK FRITES*** GF grilled 10 oz prime hanger steak, herbed garlic butter, fries 43
- NEW YORK SIRLOIN** GF blistered tomatoes, kennebec potato, bourbon barrel worcestershire butter 44
- MUSSELS MARINIÈRE** GF white wine, garlic, shallots, fine herbs, citrus, french fries 17/29
- ROAST LEMON CHICKEN*** GF yukon mashed potatoes, sauteed spinach, lemon jus 31
- CHICKEN MILANESE** breaded chicken cutlets, peppadew, arugula, parmesan, citrus vinaigrette, add balsamic glaze 29
- GRILLED SALMON** GF carolina gold rice, heirloom tomato succotash, chimichurri 33
- SESAME TUNA*** GF chopped salad, tuscan kale, napa cabbage, pecans, honey crisp apple, edamame, golden beets, sweet ginger vinaigrette, carrots 28
- GRILLED SWORDFISH** GF baharat spiced, mango red onion relish, smoked yogurt, sweet potatoes 34
- SHRIMP & GRITS** GF sauteed shrimp, palmetto farm grits, chili lime butter, guanciale, arugula, charred corn 26

- ROAST WILD MUSHROOMS** V ricotta gnocchi, thyme, fine herbs, parmesan, citrus 25

SIDES

- FRIES** 9 GF

YUKON MASHED POTATOES 10 GF

SAUTÉED SPINACH 8 VG|GF
- MAC & CHEESE** 11

CHARRED BROCCOLINI 10 V herb ricotta, calabrian chili

HARICOT VERTS 10 almond