

Lucy's

RETIRED SURFERS BAR & RESTAURANT

KEY WEST

Brunch Menu

STARTERS

LUCY'S HOMEMADE CHIPS & SALSA 3.95

Lucy's classic salsa, made fresh daily

LUCY'S ROCK-A-MOLE 7.95

Our awesome house-made guacamole sprinkled with queso fresco crumbles and served with house-made tortilla chips

SUE'S SPICY QUESO BLANCO 8.95

Spicy blend of melted cheeses, tomatoes, and Sue's secret spice to give it a kick
+ Add taco meat or guacamole 3

TROPICAL PORK SLIDERS 8.95

Two BBQ pulled pork sliders dressed with tropical slaw and chipotle ranch on mini brioche buns

*SHAKA CEVICHE 12.95

Local fish in a citrus marinade mixed with shrimp, avocado, red onion, cilantro, poblano and red bell peppers, served with tortilla chips

AVOCADO FRITAS 7.95

Beer-battered avocado topped with black bean salad and chipotle ranch

SERIOUS BRUNCHOS 12.95

Tortilla chips piled high, topped with black beans, scrambled eggs, bacon, sausage, ham, shredded cheese, pico de gallo, sour cream and rockin' guacamole, layered with Sue's queso



*Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Bottoms Up!

BOTTOMLESS MIMOSAS 12.95

BLOODY MARYS 5



LUNCHTIME FAVES

MI CASA, SU CASA 5.95 / 8.95

Romaine and spring mix tossed with sliced red onion, tomato, cucumber, carrots, and homemade croutons, served with your choice of dressing on the side

+ Add grilled chicken 5 + Add grilled/fried shrimp 5
+ Add marinated steak 5 + Add Mahi Mahi 8

*RIPPIN' CALIFORNIA CAESAR 5.95 / 8.95

Romaine hearts, homemade croutons, and manchego cheese tossed with a creamy house-made Caesar dressing

+ Add grilled chicken 5 + Add grilled/fried shrimp 5
+ Add marinated steak 5 + Add Mahi Mahi 8

*THE JUICY LUCY 11.95

Our famous burger locally sourced from Fausto's. Served on a brioche bun with lettuce, tomato, onion, pickles and a side of Lucy's special sauce

+ American, Swiss, cheddar, pepper jack, blue cheese crumbles, bacon, avocado, sauteed portobello, grilled onions 1.50

BACON-BRIE CHICKEN SANDWICH 11.95

Grilled marinated chicken breast topped with crispy bacon, brie, tomato, and spinach, served on a brioche bun with a side of creole honey mustard

BODHI'S BLACK BEAN BURGER 10.95

House-made black bean burger with spinach, mushrooms and garlic, served with key lime aioli

FISH PO'BOY 14.95

Local fish grilled, fried or blackened dressed with lettuce, tomato, red onion, and key lime aioli on french bread

SHRIMP PO'BOY 12.95

Fried gulf shrimp dressed with lettuce, tomato, red onion, and key lime aioli on french bread

BREAKFAST SPECIALS

HONEY GRANOLA BOWL 4.95

Hearty granola, served with yogurt and seasonal fresh fruit

PAIN PERDU 8.95

French toast served with pineapple-maple syrup

BREAKFAST BURGER 13.95

Lucy's famous burger blend dressed with fried egg, bacon onion jam, spinach, tomato on a brioche bun

SUNRISE SANDWICH 9.95

Toasted brioche bun with sunny side up egg, smoked bacon, cheddar cheese, caramelized onion, avocado mash and tomato, served with fresh fruit

THE DEWEY WEBER BREAKFAST PLATTER 8.25

2 eggs any style with bacon, ham or sausage, served with your choice of homefries, grits or grilled sliced tomatoes. Select toast, biscuit or English muffin

SANTA CRUZ 9.95

Three eggs scrambled with cheese, sausage, bacon, ham, grilled onions and tomato, topped with sour cream and salsa, served with home fries

CABO SHRIMP & GRITS 17.95

When Cabo meets Creole, the results are delicious! Seasoned gulf shrimp served over pepper jack cheese grits, topped with a honey-jalapeño butter sauce

BBQ PULLED PORK HASH 10.95

Sweet and savory pulled pork with sauteed red potatoes, bell peppers, onions and jalapeño topped with two fried eggs and chipotle ranch

WHITEY HARRISON HUEVOS RANCHERO 9.95

Two corn tortillas topped with black beans, two fried eggs, salsa, melted cheese, ranchero sauce, and green onions

THE TOM BLAKE BENEDICT 12.95

Two poached eggs on toasted English muffin with grilled ham, fresh avocado and grilled tomato topped with hollandaise sauce

EGGS MONTEREY 16.95

Blackened fish topped with two poached eggs, creole hollandaise, served with blackened tomato

STEAK & EGGS 21.95

Marinated flank steak served with two eggs any style, caramelized onions, chimichurri sauce, and your choice of side

Sides

GRILLED SLICED TOMATOES 2.5 // POBLANO PEPPER CHEESE GRITS 2 // HOME FRIES 2.5

FRESH FRUIT BOWL 3 // HAM, BACON, OR SAUSAGE 3 // BISCUIT, TOAST, OR ENGLISH MUFFIN 2

Sweets

CHOCOLATE BREAD PUDDING 5.95

Decadent bread pudding served with house-made whipped cream
+ Add ice cream 2

KEY LIME MOUSSE 5.95

Light and fluffy key lime mousse layered with pistachio graham cracker crumbles

FLAMINGO CROSSING ICE CREAM 5.95

Two Scoops of locally made ice cream. Ask your server about flavor options!