

Lucy's

RETIRED SURFERS BAR & RESTAURANT

THE LINEUP

CATERING MENU

ALL PRICING IS PER HEAD AND DOES NOT INCLUDE 10.2% TAX OR 20% GRATUITY

Appetizers

ORIGINAL SALSA 2

Made in house daily, served with homemade tortilla chips.

ROCKIN' GUACAMOLE 4

Our awesome guacamole, made fresh daily, served with homemade tortilla chips.

SUE'S QUESO BLANCO 2.5

Blend of melted cheeses, tomatoes, and Sue's secret spice to give it a kick! Served with homemade tortilla chips.

MINI QUESADILLAS 2.25

Flour tortillas stuffed with shredded pepper jack and cheddar cheeses. Served with sour cream and pico de gallo.

+ Add roasted veggies .25

+ Add chicken .25

+ Add steak .75

+ Add grilled shrimp 1

FRIED CHICKEN TENDERS 2.25

Fresh chicken breast, cut into strips and fried to golden perfection. Served with BBQ sauce and ranch dressing.

JERK CHICKEN SKEWERS 2.5

Fresh chicken strips, marinated and cooked in special jerk spices, skewered with a lemon and served with Lucy's pali sauce.

FRIED SEAFOOD BITES

Local seafood, house battered and flash fried to a golden perfection. Served with cocktail and tartar sauces.

Shrimp 4

Catfish 5.5

SEASONAL SEAFOOD BEIGNETS 2.5

Crab, shrimp or crawfish mixed with a creole dough and fried to a golden perfection, served with a remoulade sauce

(PRICED AT ONE BEIGNET PER PERSON)

MINI CRAB CAKES 3.25

Fresh crab mixed with breadcrumbs and herbs, fried and served with a creole mayo

(PRICED AT ONE CRAB CAKE PER PERSON)

SEAFOOD SAMPLER COMBO 12

YOUR CHOICE OF THREE OF THE FOLLOWING OPTIONS:

Shrimp

Catfish

Seasonal Seafood Beignets

Mini Crab Cakes

SEASONAL FRUIT PLATE

Chef's choice of fresh cut seasonal fruit.

Small (15-20 ppl) 40

Medium (20-30ppl) 55

Large (40-50ppl) 75

CRUDITE

Assortment of seasonal raw vegetables, served with chipotle ranch dressing.

Small (15-20 ppl) 40

Medium (20-30ppl) 55

Large (40-50ppl) 75

CHEESE PLATTER

Assortment of fresh cheeses, served with water crackers and grapes.

Small (15-20 ppl) 125

Medium (20-30ppl) 175

Large (40-50ppl) 280

CONCH FRITTERS 1.75

A Key West classic! Perfectly fried fritters served with our house-made hot pepper jelly

(PRICED AT ONE FRITTER PER PERSON)

TROPICAL PORK SLIDERS 3.75

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

(PRICED AT ONE SLIDER PER PERSON)

PO BOY PLATTER

served on three-inch french bread with shredded lettuce, tomatoes, pickles and mayonnaise

Single 5.75

Small platter (10-12ppl) 55

Medium platter (20-25ppl) 140

Large (40-50ppl) 285

Sit Down Dinners

Looking for something a little more formal?

We are more than happy to accommodate personalized sit down dinners for you and your guests! E-mail eventmanager@lucysretiredsurfers.com to inquire about custom sit down menu options.

*Please mention any food allergies upon ordering.

WWW.LUCYSRETIREDSURFERS.COM

Entrees

ISLAND JERK CHICKEN 13

Fresh chicken breasts marinated and cooked in special jerk spices. Seriously delicious! Served with Lucy's pali sauce and lemon wedges. (Comes with your choice of two sides)

PORK TENDERLOIN 13

Sliced pork tenderloin, cooked with a creole maple glaze. Served with locally baked Dong Phuong brioche rolls and pork jus. (Comes with your choice of two sides)

GRILLED FLANK STEAK 15

Flank steak grilled to a juicy perfection, served with a chimichurri sauce. (Comes with your choice of two sides)

CABO SHRIMP & GRITS 12.95

Seasoned and grilled Gulf shrimp stirred into a honey-jalapeno butter sauce. Served with poblano pepper jack cheese grits.

MUCHACA PULLED PORK 9

Special Caribbean seasoned slow roasted pulled pork. Served with locally baked Dong Phuong brioche buns and a tropical slaw.

VEGETARIAN OPTION 11.95

Stuffed poblano peppers with tomato, garlic, spinach, feta with a roasted tomato sauce

SHRIMP MONICA (CRAWFISH WHEN IN SEASON) 11

Shrimp tails sautéed in a spicy creole cream sauce and spiral pasta

Buffets

N/A BEVERAGES INCLUDED

FAJITA PARTY BUFFET 19.95

Homemade chips & salsa with sautéed fajita veggies served with warm flour tortillas, shredded cheese, lettuce, jalapeños, pico de gallo, sour cream and guacamole and sides of rice and black beans

CHOOSE TWO:

Grilled portabella mushrooms // Grilled fajita chicken
Grilled fajita steak // Grilled local shrimp

CLASSIC TACO BAR 12.95

Served with tortillas, shredded lettuce, tomatoes and shredded cheese

CHOOSE TWO:

Beef // Chicken // Grilled Shrimp // Smoked Pork

CHOOSE TWO:

Black beans // Island Rice // Veggies

CALIFORNIA BAJA BUFFET 21.95

Homemade Chips & Guacamole
Caesar Salad
Mini Shrimp Quesadillas
Island Jerk Chicken
Sautéed Veggies
Sides of rice and black beans

Sandwich Buffets

N/A BEVERAGES INCLUDED

COMES WITH YOUR CHOICE OF REGULAR OR SWEET POTATO FRIES

THE CALI BURGER 10.95

Fresh grilled turkey burger patties, served on wheat buns with lettuce, tomatoes, onions, pickles, avocado slices, and sprouts.

THE VALLEY GIRL CLUB 10.95

(pre-assembled) Lucy's triple decker club. Smoked turkey, ham, bacon, swiss cheese, lettuce, tomato, sprouts, cucumber, and avocado on toasted wheat berry bread with jalapeno ranch dressing

BUILD YOUR OWN PO-BOYS 12.95

Choice of catfish or shrimp served on six-inch french bread with shredded lettuce, tomatoes, pickles and mayonnaise.

SANDWICH ADD ONS

+ Add Cheddar, American, Swiss, Bleu Cheese 1.5

Salads

SALAD ADD ONS:

+ Add Chicken, Fried Shrimp, Grilled Shrimp, or Steak 3

MI CASU SU CASA SALAD 2.75

Lucy's house salad of fresh romaine and mixed greens, carrots, cucumber, red onion, and homemade croutons. Served with balsamic vinaigrette.

CAESAR SALAD 3

Fresh romaine, tossed with manchego cheese and croutons in a creamy Caesar dressing, topped with sliced avocados.

Sides

ALL SIDES 2

French Fries // Sweet Potato Fries // Island Rice
Black Beans // Seasonal Sautéed Veggies

Desserts

MINI KEY LIME TINI 1.5

Light and fluffy key lime mousse made with fresh ingredients, served in a pistachio crust topped with homemade whipped cream.

CHOCOLATE BREAD PUDDING 2.95

A New Orleans classic, served with a warm whisky sauce.

PAN PRICE 65