

Welcome to

Lucile's

STATESIDE BISTRO



Appetizers

- Baked Goat Cheese**\$12.95
*Fresh Goat Cheese in a Tomato Herb Sauce baked in our Wood-Fired Oven.
Served with House Garlic Crackers & topped with Fresh Basil.*
- Fried Green Tomatoes - Lucile's Specialty!** \$9.95
*Spicy, Tart, Fried Sliced Green Tomatoes served with Lucile's Creamy Horseradish
Sauce.*
- Crab Stuffed Mushrooms**\$14.95
Mushroom Caps with Lucile's tasty Crabmeat stuffing topped with Garlic Cream Sauce.
- Lobster Bites - House Specialty!**\$16.95
*Succulent bite sized chunks of Lobster dusted with Seasoned Flour & Fried Golden
Brown. Served with tasty Lobster Dipping Sauce & Tropical Diablo Sauce.*
- NEW** **Colossal Shrimp Remoulade**\$17.95
Chilled Colossal Shrimp served with our zesty House Remoulade.

Soups

Lucile's soups are made fresh daily.

- Lobster Bisque - Famous! . Cup...\$7.95.....Bowl...\$10.95**
Soup of the Day.....Cup...\$6.95.....Bowl...\$8.95

Salads

- Shrimp Greek Salad**.....\$15.95
*Lightly seasoned Shrimp, Crisp Greens, Imported Kalamata Olives, Capers,
Cucumber, Celery, Tomato, Onion, Bell Pepper, Pepperoncini, Feta cheese & Croutons
with Lucile's Greek Dressing of Lemon & Extra Virgin Olive Oil.*
- Caesar Salad with Char-Grilled Chicken**.....\$16.95
*Marinated Chicken Breast grilled on our Live Hickory Wood Grill, Romaine Lettuce,
Parmesan Cheese & Croutons with our Caesar Dressing. Served with Homemade
Focaccia.*
- NEW** **Caprese Salad**..... \$14.95Add Crab...\$21.95
*Fresh Spinach with sweet Basil, Grape Tomatoes, Creamy Mozzarella, pickled Red
Onion & Cucumber tossed in a light Lemon Vinaigrette then topped with a drizzle of
Balsamic Reduction.*
- Char-Grilled Salmon Salad**\$17.95
*Fresh Salmon lightly seasoned & grilled on our Live Hickory Wood Grill, Spring Mix,
Baby Spinach, Grapes, Tomato, Bleu Cheese Crumbles, Chopped Walnuts & Croutons
with Dijon Vinaigrette Dressing.*
- Southwest Salad**.....\$17.95
*Marinated Chicken Breast grilled on our Live Hickory Wood Grill, Fresh Mixed Greens,
Black Olive, Avocado, Black Beans, Cheddar Cheese, Pico de Gallo, Roasted Corn &
Tortilla Strips with Creamy Cilantro Dressing. Served in a fried flour Tortilla Shell.*

Pizza & Flatbread

- Personalized Pizza**..... \$14.95 Plus \$1.95 per Topping
*Pepperoni, Sausage, Ground Beef, Bacon, Smoked Chicken, Roma Tomato, Sun-Dried
Tomato, Red Onion, Artichoke, Roasted Corn, Mushroom, Spinach, Red & Green
Bell Pepper, Black Olive, Feta Cheese, Kalamata Olive, Roasted Garlic, Green Olive,
Smoked Gouda, Cheddar Cheese, Pickled Jalapeño & Extra Cheese.*
- Margherita Pizza**.....\$15.95
*Fresh Mozzarella, Tomato, Crispy Bacon & Fresh Basil on a light crispy Wood-Fired
Flatbread. Topped with Micro-Basil.*
- NEW** **BBQ Chicken Flatbread**.....\$15.95
*Crispy Wood-Fired Flatbread topped with a Hickory Sauce, BBQ Chicken, Red Onion,
& Fresh Cilantro.*

Favorites

Add House Salad for \$6.95

Fried Butterflied Shrimp.....\$20.95
Butterflied Jumbo Shrimp, lightly battered with seasoned flour & fried golden brown. Served with our Tropical Diablo Sauce, Tartar Sauce, Red Cocktail Sauce & choice of Homemade Fries or Sweet Potato Fries.

Chicken & Angel Hair Pasta.....\$19.95
Angel Hair Pasta tossed with Roma Tomato, Fresh Basil Pesto Sauce, Garlic & Olive Oil. Topped with a Chicken Breast seasoned & grilled on our Live Hickory Wood Grill, Garnished with Parmesan Cheese & served with Homemade Focaccia.

Lobster & Bay Scallops Alfredo\$24.95
Succulent chunks of Live Maine Lobster with Fettuccine tossed in a Lobster Alfredo Sauce with Bay Scallops & Vegetable Medley.

Chicken Fried Steak - Voted Best in Fort Worth!.....\$19.95
A thick, juicy, Sirloin Beef Steak that we batter & deep fry crispy golden brown on the outside, moist & tender on the inside. It comes with our famous Country Gravy. Served with Lucile's Mashed Potatoes.

NEW Shrimp Scampi.....\$23.95
A mound of Shrimp Sautéed in Butter, Garlic and Tarragon and Served with Angel Hair Pasta and Homemade Focaccia.

Cedar Planked Salmon.....\$26.95
A beautiful Atlantic Salmon filet lightly seasoned & flavorfully char-grilled on an aromatic Cedar plank. Served with Lucile's Seasoned Rice.

Wood Roasted Chicken.....\$22.95
One-half Chicken seasoned with Garlic, Rosemary, Thyme & roasted crispy brown in our Wood-Fired Oven. Served with Wood Roasted Vegetables.

Blackened Redfish.....\$26.95
A beautiful 9 oz. Redfish filet dusted with our Creole Seasonings & blackened in our Wood-Fired Oven. Served with Lucile's Crawdaise Sauce & Wood Roasted Vegetables.

Hot Honey Chop.....\$29.95
Bone-In Niman Ranch Pork Chop topped with a Hot Honey Glaze. Served with Wood Roasted Vegetables.

Maryland Crab Cakes.....\$31.95
The traditional delicious Chesapeake Bay Lump Crab Meat recipe. Served with our tasty Crab Cake Sauce & Lemon Basil Pasta.

Steaks

The Ribeye - Certified Angus Beef.....\$39.95
Our Classic Hand-Cut 11 oz. Ribeye seasoned & grilled on our Live Hickory Wood Grill. Served with Lucile's Creamy Horseradish Sauce & a Baked Potato.

Tenderloin 6 oz. \$31.95 9 oz. \$38.95
Bacon Wrapped Tenderloin seasoned and grilled on our Live Hickory Wood Grill & topped with Herb Butter. Served with Baked Potato.

À La Lucile's Only at Lucile's!

Dusted with Cajun Spices and blackened, then topped with Chunks of Live Maine Lobster in a creamy Creole Sauce.

Add \$7.95



LOBSTERAMA!®

**Live Maine Lobster
Market Price**

Our Lobsters are flown in fresh from Maine. They are served up traditional New England style with Lemon, Hot Drawn Butter & Angel Hair Pasta.



The Lobster Roll!

Succulent chunks of Live Maine Lobster with Romaine Lettuce & our Lobster Roll Sauce. Served on New England Style split-top roll with Homemade Potato Chips.



\$21.95

Sandwiches

The Reuben - Only in America!\$14.95

Corned Beef, melted Swiss Cheese, hot Sauerkraut & Thousand Island Dressing on grilled Rye Bread. Served with Dill Pickle & Homemade Potato Chips.

Grilled Salmon Sandwich.....\$17.95

Char-Grilled Salmon on a toasted Ciabatta Bun topped with Spring Mix, Dijon Vinaigrette, Tomato & Blue Cheese Crumbles. Served with Dill Pickle & Homemade Potato Chips.



Spicy Chicken Sandwich\$14.95

A beautiful Chicken Breast hand breaded and golden fried with our special Jalapeño Dressing, Romaine lettuce, Dill Pickles and Smoked Gouda on a Buttered, Caramelized Bun. Served with Dill Pickle & Homemade Potato Chips.

The Hamburger\$13.95 ... with Cheddar Cheese \$14.95

Certified Angus Ground Beef from our Live Hickory Wood Grill, Tomato, Pickle, Onion, Lettuce & Mustard on a Buttered, Caramelized Bun. Served with Dill Pickle & choice of Homemade Fries or Sweet Potato Fries.

Chicken Salad Sandwich.....\$13.95

Tender Chunks of Chicken mixed with Diced Onion, Diced Celery, Mayonnaise & Seasonings on a Toasted Ciabatta Roll topped with Lettuce & Tomato. Served with Dill Pickle & Homemade Potato Chips.

Bacon Cheeseburger\$15.95

Certified Angus Ground Beef from our Live Hickory Wood Grill, Bacon, Cheddar Cheese, Lettuce & our special Bacon Dressing on a Buttered, Caramelized Bun. Served with Dill Pickle & choice of Homemade Fries or Sweet Potato Fries.



Lucile's Po' Boy

Succulent chunks of Lobster dusted with Seasoned Flour & Fried Golden on a toasted Ciabatta Bun topped with our Homemade Remoulade, Tomato & Romaine Lettuce. Served With Dill Pickle & Homemade Potato Chips.

\$19.95

