

Welcome to
Lucile's
STATESIDE BISTRO



**Please consult with a Manager regarding any food allergies.*

Appetizers

- NEW** **Cajun Guacamole**.....\$16.95
*Zesty Guacamole with Crawfish Pico de Gallo on top of a bed of Mardi Gras Slaw.
Served with House Garlic Crackers.*
- Fried Green Tomatoes - Lucile's Specialty!** \$9.95
*Spicy, Tart, Fried Sliced Green Tomatoes served with Lucile's Creamy Horseradish
Sauce.*
- Fritto Misto**.....\$14.95
*Calamari, Shrimp & Bay Scallops seasoned & Fried Golden.
Served with Spicy Marinara.*
- Baked Goat Cheese**\$13.95
*Fresh Goat Cheese in a Tomato Herb Sauce baked in our Wood-Fired Oven.
Served with House Garlic Crackers & topped with Fresh Basil.*
- Crab Stuffed Mushrooms**\$15.95
Mushroom Caps with Lucile's tasty Crabmeat stuffing topped with Garlic Cream Sauce.
- Lobster Bites - House Specialty!**\$17.95
*Succulent bite sized chunks of Lobster dusted with Seasoned Flour & Fried Golden
Brown. Served with tasty Lobster Dipping Sauce & Tropical Diablo Sauce.*
- 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...\$11.95**
Soup of the DayCup...\$6.95.....Bowl...\$9.95

Salads

- Shrimp Greek Salad**.....\$16.95
*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.*
- Char-Grilled Salmon Salad** \$18.95
*Fresh Salmon lightly seasoned & grilled on our Live Hickory Wood Grill, Spring Mix,
Baby Spinach, Grapes, Tomato, Blue 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.*

NEW!

Lucile's Steakhouse Wedge

*Baby Iceberg Wedges topped with House Dressing, Blue Cheese Crumbles,
Grape Tomatoes & Candied Rosemary Bacon. Served with
Sliced Char-Grilled Certified Angus Steak.*

\$25.95

Favorites

Add House Salad for \$6.95

Fried Butterflied Shrimp.....\$21.95
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**.....\$25.95
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 Veggie "Spaghetti" Arrabbiata - Gluten Friendly.....\$21.95
Zucchini, Squash & Carrot "Spaghetti" tossed in a Spicy Arrabbiata Sauce with Fresh Spinach, Calamata Olives, & Sliced Mushrooms Garnished with Parmesan Cheese & served with 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.

NEW Lucile's Cioppino.....\$33.95
Lobster, Shrimp, Whitefish, Scallops & Mussels cooked in a Crab Tomato Broth with Fresh Herbs and Spices. Served with Seasoned Rice.

Maryland Crab Cakes.....\$32.95
The traditional delicious Chesapeake Bay Lump Crab Meat recipe. Served with our tasty Crab Cake Sauce & Lemon Basil Pasta.

*Ask about Gluten Friendly Option

Steaks

The Ribeye - Certified Angus Beef.....\$43.95
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. \$33.95 9 oz. \$41.95
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! Add \$11.95
Dusted with Cajun Spices and blackened, then topped with Chunks of Live Maine Lobster in a creamy Creole Sauce.



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.

\$25.95

World's
BEST!

Sandwiches

The Reuben - Only in America!\$15.95

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

NEW

The NOLA.....\$17.95

Blackened Shrimp on a Toasted Ciabatta Roll & topped with Mardi Gras Slaw.
Served with Dill Pickle & Homemade Potato Chips.

Spicy Chicken Sandwich\$15.95

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
Sesame Seed Bun. Served with Dill Pickle & Homemade Potato Chips.

The Hamburger\$14.95 ... with Cheddar Cheese \$15.95

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

Chicken Salad Sandwich.....\$14.95

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\$16.95

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

Lucile's Po' Boy.....\$19.95

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.

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 Flatbread\$15.95

Fresh Mozzarella, Tomato, Crispy Bacon & Fresh Basil on a light crispy Wood-Fired
Flatbread. Topped with Micro-Basil.

