

...TO SHARE.....

- TUNA TARTARE* 17**
avocado, soy, wasabi, cucumber, house chips
- PORK BELLY 16**
sweet potato, sorghum, grains of paradise
- HUMMUS VG 11**
chickpea, sumac, pickled heirloom carrot, za'atar flatbread
- HALF DOZEN OYSTERS* GF 3.50/EACH**
daily selection served with cocktail sauce, hot sauce, lemon, horseradish and mignonette
- CHILLED SHRIMP COCKTAIL GF 19**
chilled jumbo shrimp, spicy cocktail sauce, lemon aioli, horseradish
- ARANCINI 13**
chorizo, oaxaca, spicy crema
- PANKO ONION RINGS 10**
smoked bbq aioli, horseradish cream

- CRISPY RIBS GF 16**
black garlic glaze, chives, cashews
- MARINATED OLIVES VG|GF 8**
olive oil, citrus, chilies
- COCONUT POPCORN SHRIMP 16**
mango habanero aioli, cilantro
- MEATBALLS 14**
tomato ragù, pecorino, parmesan, basil
- FRANK IN A BLANKET 11**
all beef, mustard, pepper jam
**plant-based hot dog available upon request*
- MUSSELS 14**
white wine, garlic, grilled bread
- BRUSSELS SPROUTS GF 14**
chimichurri, herb yogurt, bacon crumble

SOUP

- CLAM CHOWDER 13**
bacon, fingerling potatoes, clams, brioche, chive oil
- FRENCH ONION SOUP 13**
gruyere, provolone, mozzarella, croutons

SALADS

- CAESAR 15**
gem lettuce, croutons, parmesan
- MEDITERRANEAN V|GF 16**
romaine, feta, cucumber, heirloom tomato, red pepper, citrus vinaigrette, mint, oregano
- FRISÉE 15**
bacon lardons, poached egg, croutons
- ARUGULA V 14**
confit artichokes, parmesan, roast garlic, crispy shallots, meyer lemon vinaigrette

ADD A PROTEIN TO ANY SALAD

- 4oz ATLANTIC SALMON* 10**
- JUMBO GRILLED SHRIMP* 14**
- GRILLED CHICKEN BREAST* 12**
- 6oz NY SIRLOIN* 16**
- AHI TUNA* 10**

SANDWICHES

- LUCIE BURGER * 17**
coopers sharp american cheese, shredded iceberg, tomato, B&B pickles, brioche roll
- CHARRED BUFFALO CAULIFLOWER V 15**
avocado ranch, pickled celery, shredded lettuce, sweet potato roll
- CRISPY CHICKEN 16**
brined fried chicken breast, house pickles, smoked BBQ aioli, sweet potato roll

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** white pizza, maitake, crimini, shiitake, pecorino, thyme V 17
- MARGHERITA** buffalo mozzarella, basil, san marzano tomato V 15
- LUCIE CHEESEBURGER PIZZA** white sauce, shredded lettuce, tomato, pickles, onion, awesome sauce 18
- PEPPERONI** san marzano tomato, basil, mozzarella 16

PASTA

GLUTEN-FREE OPTIONS ARE AVAILABLE

- BOLOGNESE** veal, beef, sweet sausage ragù, pecorino, parmesan, rigatoni 24
- POMODORO** spaghetti, parmesan, pecorino, san marzano tomato, basil 18
- ALLA VODKA** macaroni, parmesan, pecorino 19
- CARBONARA** double smoked bacon, egg, parmesan, pecorino, black pepper, bucatini 23

SIMPLY

FISH

- AHI TUNA* 22**
- SWORDFISH* 24**
- ATLANTIC SALMON* 20**

MEAT

- 12oz SNAKE RIVER FARMS NY SIRLOIN* 48**
- 10oz PRIME HANGER STEAK* 36**

SAUCES

- BORDELAISE**
- CHIMICHURRI**
- BÉARNAISE**
- MANGO SALSA**
- ROMANESCO**

GRILLED

MAINS

- STEAK FRITES*** grilled 10 oz prime hanger steak, herbed garlic butter, fries 38
- SNAKE RIVER FARMS PORK CHOP** sweet potato hash, turnip & apple, cider gastrique 35
- MUSSELS MARINIÈRE** white wine, garlic, shallots, fine herbs, citrus, french fries 26
- ROAST LEMON CHICKEN*** yukon mashed potatoes, sauteed spinach, lemon jus GF 28
- CHICKEN MILANESE*** breaded chicken cutlets, peppadew, arugula, citrus, EVOO, parmesan 25
- LUCIE CHOPPED SALAD* GF** sesame crusted tuna, tuscan kale, napa cabbage, pecans, honey crisp apple, edamame, golden beets, sweet ginger vinaigrette 26
- HALIBUT*** vadouvan curry, napa cabbage, peas, basmati rice, cashews, thai basil 28
- ZUCCHINI SCHNITZEL** capers, brown butter, kale, cauliflower rice 23

SIDES

- FRIES 8 GF**
- YUKON MASHED POTATOES 9 GF**
- SAUTÉED SPINACH 7 VG|GF**
- ROASTED MUSHROOMS 12 V|GF**
preserved lemon
- MAC & CHEESE 10**
- BROCCOLI 8 V**
- HARICOT VERTS 9**
almond

· cocktails ·

LUCIE PALOMA 14

cazadores reposado, lime juice,
grapefruit glaze, blood orange
purée,
topped with soda water

NEGRONI 17

bombay dry gin,
compari antica vermouth,
burned orange peel

VIEUX CARRÉ 16

bulliet rye,
perrier ferrand,
antica carpano vermouth,
benedictine

AUTUMN MULE 14

kettle one vodka, lime juice,
cinnamon glaze, ginger beer

LUCIE PISCO 15

pisco liquor, lime juice,
egg whites, apricot liquor,
limoncello

MARGARITA APASIONADA 15

cazadores reposado,
chinoia passion fruit liqueur,
lime, blue agave nectar
tajin, turbinado sugar,
chili powder rim

CUPID'S SOUR ARROW 14

vodka, blood orange glaze,
lemon, sparkling rosé

THE LUCIE 75 15

bombay dry gin, st germain,
lemon, sparkling wine

ROYAL SUNRISE 14

plantation dark rum,
passion fruit liquor, orgeat,
lime, pineapple

RED BLISS 17

gin, chambord, orgeat, pineapple,
lime, pomegranate liquor,
topped with sparkling cava

WINES

RED

LUCIE HOUSE RED 11
cabernet, ca, '19

ANIMAL 17 | 60
malbec, mendoza, argentina, '16

KUNDE ESTATE 13 | 49
merlot, sonoma, ca, '15

VILLAGES 15 | 55
beaujolais, fr, '16

CASTELLARE DI CASTELLINA 16 | 57
chianti classico, chianti, it, '18

RÉSONANCE 24 | 88
pinot noir, willamette valley, or, '17

RAYOS UVA 14 | 53
rioja, es, '18

JOSH CELLARS 12 | 44
cabernet sauvignon, ca '18

ROSÉ

BANSHEE 15 | 58
grenache blend, mendocino county, ca, '18

WHITE

PASCAL JOLIVET 19 | 74
sancerre, loire fr, '18

LA PÉPIE 13 | 45
muscadet, fr, '18

CLOUDY BAY 22 | 82
sauvignon blanc, nz, '19

DR. LOOSEN 14 | 49
riesling, de '18

BARONE FINO 13 | 49
pinot grigio, it, '18

SPARKLING

TAITTINGER CUVÉE PRESTIGE BRUT 30 | 130
champagne, france

ROEDERER ESTATE 22 | 79
brut, anderson valley, ca, nv

CHANDON BRUT ROSÉ 13 | 59
pinot noir blend, ca

BEER! BEER! BEER!

DRAFTS

LUCIE NEW ENGLAND IPA 9.50

NIGHTSHIFT NIGHT LITE ALE 8

LORD HOBO BOOM SAUCE 9.50

ALLAGASH WHITE 8

DOS EQUIS 8

WIDOWMAKER BLUE COMET IPA 9

GUNNERS DAUGHTER STOUT 9

BOTTLES

MILLER HIGH LIFE 7

BUD LIGHT 7

CORONA 7

WEIHESTEPHANE 9.50

hefe weissbier

SAM ADAMS 8

STELLA ARTOIS 9

CANS

NARRAGANSET LAGER 7

JACK'S ABBY 8

GOODY TWO SHOES KOLSCH 9.50

ARTIFACT FEELS LIKE HOME CIDER 11

GUINNESS NITRO 8.50

WHITE CLAW BLACK CHERRY HARD SELTZER 7