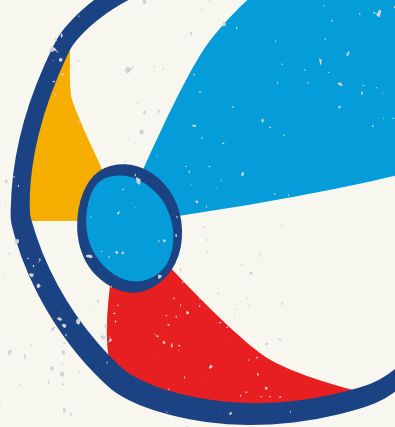


THE ATTIC

Lucy's™

RETIRED SURFERS BAR & RESTAURANT



Rise n' Shine

BRUNCH BUFFET

YOUR CHOICE OF ONE BRUNCH STARTER,
ONE BRUNCH ENTREE ITEM, AND ONE
BRUNCH SIDE **15 / PERSON**

YOUR CHOICE OF ONE BRUNCH STARTER,
TWO BRUNCH ENTREE ITEMS, AND ONE
BRUNCH SIDE **20 / PERSON**

YOUR CHOICE OF ONE BRUNCH STARTER,
TWO BRUNCH ENTREE ITEMS, AND TWO
BRUNCH SIDE ITEMS **25 / PERSON**

Brunch Starters

MI CASA SU CASA SALAD

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

SPINACH SALAD

Fresh Spinach, portabella mushrooms, red onion, and carrots. Served with a creole mustard vinaigrette

CAESAR SALAD

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

SEASONAL FRUITS & BERRIES

Chef's choice of seasonal fruits and berries

Brunch Entrees

TOM BLAKE BENEDICT

Toasted English muffin with grilled ham, fresh avocado and grilled tomato, topped with a poached egg and hollandaise sauce

CHEDDAR SCRAMBLE

Fresh eggs scrambled with cheddar cheese

PAIN PERDU

Classic delicious French toast, served with a pineapple maple syrup

PULLED PORK HASH

Sweet and smoky pulled pork with sautéed red potatoes, bell peppers, onions, and jalapeños, served with scrambled eggs and chipotle ranch

CABO SHRIMP & GRITS

Seasoned gulf shrimp grilled and stirred into a honey-jalapeño butter sauce, served with poblano pepper jack cheese grits

Brunch Sides

SMOKED BACON

SMOKED SAUSAGE

POBLANO CHEESE GRITS

Creamy grits cooked with pepper jack cheese and poblano peppers

HOME FRIES

Thinly sliced red potatoes, sautéed with onions and a special spice

ENGLISH MUFFINS

Toasted English muffins, served with butter and an assortment of jellies

ASSORTED MUFFINS OR PASTRIES

Assortment of muffins or pastries provided by local pastry chefs at Maple Street Patisserie

WHITE OR WHEAT TOAST

Local bread, toasted and served with butter and an assortment of jellies

BISCUITS

Homemade biscuits, served with butter and an assortment of jellies

Lucy's

RETIRED SURFERS BAR & RESTAURANT

THE ATTIC BAR PACKAGES

BEVERAGE PACKAGES ARE BASED ON 3-HOUR EVENTS.
(ADDITIONAL CHARGES PER PERSON APPLY FOR ADDITIONAL HOURS)

NON-ALCOHOLIC BEVERAGES ONLY

Iced Tea, Juices, and Soft Drinks
(Coffee upon request)
4 / PERSON

BEACH BREWS

Domestic Bottles and N/A Beverages
18 / PERSON

BASIC BEACH BEVERAGES

Domestic Bottles, House Wines,
Champagne, and N/A Beverages
20 / PERSON

BEACH BAR

Well liquors, Domestic Bottles, House Wines, Champagne,
Lucy's House Margaritas, and N/A Beverages
25 / PERSON

ENDLESS SUMMER CALL BAR

Well & Call Liquors, Domestic and Imported Bottled Beer,
House Wines & Champagne, Lucy's House Margaritas,
and N/A Beverages
35 / PERSON

BIG KAHUNA PREMIUM BAR

Well, Call & Premium Liquors, all of Lucy's Specialty Drinks,
Domestic & Imported Bottled Beers, House Wines,
Champagne, Lucy's House Margaritas, and N/A Beverages
(Doubles & Shots not included)
44 / PERSON

UPGRADES

Add Imported or Local Craft Beers 4 / PERSON
Add Lucy's House Margaritas 3 / PERSON
Add Lucy's Shark Attack Cocktails 3 / PERSON

BAR PACKAGES BASED ON CONSUMPTION
AND CASH BARS ARE ALSO AVAILABLE.

PRICES DO NOT INCLUDE 20% GRATUITY.

*Ask about creating your own
personal cocktail for your event!*

(PRICES MAY VARY DEPENDENT ON LIQUOR OPTIONS)

LUCY'S RETIRED SURFERS BAR & RESTAURANT
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504.523.8995
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