



RETIREd SURFERS BAR & RESTAURANT

THE LIGHTHOUSE CATERING MENU

ALL PRICING IS PER HEAD UNLESS OTHERWISE NOTED AND DOES NOT INCLUDE 7% TAX OR 20% SERVICE CHARGE

Appetizers

LUCY'S HOUSEMADE CHIPS & SALSA 2.95

Lucy's classic salsa served with house fried tortilla chips.

LUCY'S ROCK-A-MOLE 3.95

Our housemade guacamole with avocado, cilantro, red onion, and fresh lime juice. Served with house fried tortilla chips.

SPICY QUESO BLANCO 2.95

Zesty blend of melted cheeses, tomatoes, and Lucy's secret spice to give it a kick, served with housemade tortilla chips.

JERK CHICKEN SKEWERS 2.95

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

SHAKA CEVICHE 3.95

Fresh local fish in a citrus marinade mixed with shrimp, avocado, red onion, cilantro, poblano, and red bell peppers, served with chips.

SMOKED FISH DIP 3.95

Local fish smoked in house, served with cucumbers and crackers.

MINI CRAB CAKES 3.95

Fresh lump crab mixed with breadcrumbs and herbs, fried and served with remoulade sauce.

MINI QUESADILLAS 2.95

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

ADD YOUR FAVORITE PROTEIN:

Grilled chicken 1

Grilled steak 1.25

Taco meat 1.25

Roasted veggies 1.25

Grilled/fried shrimp 1.25

Appetizer Platters

SERVES UP TO 15 PEOPLE

CRUDITE 75.95

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

CHEESE PLATTER 149.95

Assortment of three fresh cheeses, served with crackers and fresh fruit.

SEASONAL FRUIT PLATE 99.95

Chef's choice of fresh cut seasonal fruit.

FRIED SEAFOOD BITES

FRIED SHRIMP 124.95

FRIED CATFISH 124.95

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

FRIED CHICKEN TENDERS 104.95

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

Sandwich Platters

SERVES 10-15 PEOPLE

MIXED FINGER SANDWICHES 74.95

Mixed finger sandwiches made with smoked ham, oven-roasted turkey breast, and roast beef on white and wheat bread. Dressed with mayo and mustard.

MINI SEAFOOD POBOY

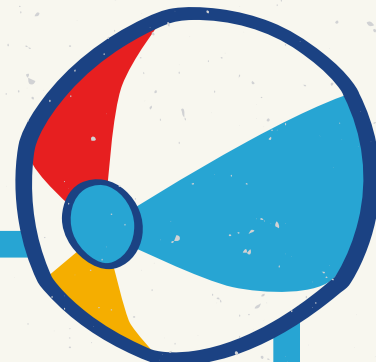
FRIED SHRIMP 74.95

FRIED CATFISH 75.95

Mini flash-fried seasoned shrimp or catfish poboy, dressed with lettuce, tomato, pickles, and mayonnaise.

MINI BBQ SLIDERS 52.95

Pulled pork sliders served with our homemade barbeque sauce, pickles, onions, and jalapeños.



Lighthouse Buffets

FOR 15 OR MORE SURFERS, PLEASE!

TACO PARTY BUFFET 10.95

Served with warm flour tortillas, shredded cheese, lettuce, and pico de gallo.

CHOICE OF PROTEIN:

- Grilled chicken 6
- Grilled portabella mushrooms 7
- Grilled steak 8
- Grilled shrimp 8

CALIFORNIA BAJA BUFFET 18.95

Housemade Chips & Guacamole
Caesar Salad
Mini Shrimp Quesadillas
Jamaican Jerk Chicken
Sautéed Veggies
Side of Island Rice



COASTAL SEAFOOD BUFFET 10.95

Baked Mac & Cheese
Hushpuppies
Seasonal Veggies

CHOOSE ONE:

- Shrimp Monica 11.95
- Fried Catfish 12.95
- Fried Shrimp 12.95
- Fried Oysters 12.95
- Cabo Shrimp & Grits 16.95

Soups & Salads

HOUSE-MADE DRESSINGS:

Balsamic Vinaigrette, Chipotle Ranch, Jalapeño Ranch, Ranch, Roasted Garlic Vinaigrette, Blue Cheese

CAESAR SALAD 4.95

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

MIXED BERRY SALAD 4.95

Spring mixed greens with seasonal berries, red onion, tomato, and feta cheese. Served with a balsamic vinaigrette.

MI CASA, SU CASA SALAD 4.95

Lucy's house salad of fresh romaine, mixed greens, carrots, cucumber, tomatoes, and homemade croutons. Served with your choice of dressing.

GUMBO YA YA 4.95

Dark roux New Orleans Style soup garnished with chicken, smoked turkey, shrimp, gumbo filé, and white rice.

Desserts

FOR 15 OR MORE SURFERS, PLEASE!

TRES LECHES 6.95

Oh sweet decadence! Lucy's take on the triple milk cake, served with whipped cream & seasonal fruit.

WHITE CHOCOLATE BREAD PUDDING 6.95

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

MINI KEY LIME MOUSSE 2.95

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

Radical Sides

SERVES UP TO 15 PEOPLE

ISLAND RICE 25.95

Lucy's twist on tropical rice with coco lopez, lime, cilantro, and onion.

BLACK BEANS 25.95

Seasoned black beans simmered with spices and vegetables.

SEASONAL VEGGIES 45.95

Sautéed vegetables of the day!

POBLANO CHEESE GRITS 45.95

Creamy grits with poblano pepper, onion, and pepperjack cheese. YUM!

BAKED MAC & CHEESE 45.95

Pasta with a creamy cheese sauce, baked to perfection.

ORZO PASTA 59.95

Warm orzo pasta sautéed with garlic, red onion, spinach, and cherry tomatoes.

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 events@lucyssurf.com to inquire about custom sit down menu options.

*Please mention any food allergies upon ordering.

ASK ABOUT ADDING A
RAW BAR TO YOUR EVENT!

Let's Party!