



RETIRED SURFERS BAR & RESTAURANT

# THE ATTIC CATERING MENU

**\*ALL PRICING IS PER HEAD UNLESS OTHERWISE NOTED AND DOES NOT INCLUDE 10.2% 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.

### SEASONAL SEAFOOD BEIGNETS 1.95

Crab, shrimp or crawfish mixed with a creole dough and fried to a golden perfection, served with remoulade sauce.

### MINI CRAB CAKES 3.95

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

### MINI BOUDIN BALLS 1.95

Classic bayou boudin, cut into bites and fried to a golden brown. Served with creole mayo.

### MINI QUESADILLAS 2.95

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

+ Add chicken 1

+ Add roasted veggies 1.25

+ Add steak 1.25

+ Add grilled/fried shrimp 1.25

+ Add taco meat 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 CHICKEN TENDERS 104.95

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

### 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.

### SEAFOOD SAMPLER COMBO

**BUILD YOUR OWN FROM THE BELOW:**

Seasonal Seafood Beignets 69.95

Fried Shrimp 124.95

Catfish Bites 124.95

Mini Crab Cakes 145.95

## 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](mailto:events@lucyssurf.com) to inquire about custom sit down menu options.

\*Please mention any food allergies upon ordering.



# Entrées

FOR SEATED DINNERS ONLY, PLEASE!

## JAMACIAN JERK CHICKEN 9.95 // 149.95

Fresh chicken breasts marinated and cooked in special jerk spices. Served with Lucy's pali sauce and lemon wedges.

## CABO SHRIMP & GRITS 16.95 // 121.95

Seasoned and grilled Gulf shrimp stirred into a honey-jalapeño butter sauce. Served with poblano pepper cheese grits.

## PORK TENDERLOIN 10.95 // 164.95

Sliced pork tenderloin cooked with creole honey mustard glaze and pork jus.

## SHRIMP MONICA 11.95 // 121.95

Shrimp tails sautéed in a spicy creole cream sauce and spiral pasta, topped with Parmesan cheese and green onion.

## GRILLED FLANK STEAK 12.95 // 194.95

Flank steak grilled to perfection, topped with chimichurri sauce and caramelized red onions.

## RED BEANS & RICE 9.95 // 79.95

Is it Monday yet?! A New Orleans Classic, homemade seasoned red beans, served with white rice and smoked sausage.

## CHICKEN & SAUSAGE JAMBALAYA 9.95 // 79.95

Creole rice mixed with spices, chicken, and andouille sausage.

# Salads

SALAD ADD ONS:

+ Add Chicken, Fried Shrimp, Grilled Shrimp, or Steak 3

## 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.

HOUSE-MADE DRESSINGS:

Balsamic Vinaigrette, Chipotle Ranch, Ranch, Roasted Garlic Vinaigrette, Blue Cheese, Oil & Vinegar

# Sides

SERVES UP TO 15 PEOPLE

## ISLAND RICE 25.95

## BLACK BEANS 25.95

## SEASONAL VEGGIES 45.95

## POBLANO CHEESE GRITS 45.95

## SOUR CREAM MASHED POTATOES 45.95

## ORZO PASTA 59.95

# Attic Buffets

FOR KREWES OF 15 OR MORE, PLEASE!

## FAJITA PARTY BUFFET 10.95

Homemade chips & salsa with sautéed fajita veggies served with warm flour tortillas, shredded cheese, lettuce, pico de gallo, sour cream and guacamole.

### CHOICE OF PROTEIN:

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

## CALIFORNIA BAJA BUFFET 18.95

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



## NEW ORLEANS BUFFET 10.95

Mini Boudin Balls  
Seafood Beignets  
Sautéed Veggies

### CHOOSE ONE:

- Shrimp Monica 11.95
- Seasonal Crawfish Monica MKT
- Red Beans & Rice with Smoked Andouille Sausage 6.95
- Chicken & Sausage Jambalaya 6.95

# Sandwich Buffets

SERVES UP TO 15 PEOPLE

## MIXED DELI POBOYS 74.95

Mini mixed deli meat poboyos dressed with lettuce, tomato, pickles, and mayonnaise.

## 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 MUFFALETTAS 59.95

Salami, ham, mortadella, provolone, olive salad, and mayonnaise on seeded slider buns. A New Orleans classic served bite-sized!

# Desserts

FOR KREWES OF 15 OR MORE, 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.