



RETIRED SURFERS BAR & RESTAURANT

a mix of coastal-inspired favorites since 1985



# CATERING

## APPETIZERS

MINIMUM ORDER OF 25

### LUCY'S HOUSEMADE CHIPS & SALSA | 2.95

salsa roja, tortilla chips

### LUCY'S ROCK-A-MOLE | 3.95

classic guacamole, queso fresco, tortilla chips

### SPICY QUESO BLANCO | 3.95

melted cheese, tomatoes, tortilla chips

### ISLAND CHICKEN SKEWERS | 2.95

chicken strips marinated and cooked in jerk spices, lucy's pali sauce on the side

### SEASONAL SEAFOOD BEIGNETS | 1.95

fried creole dough stuffed with crab, shrimp, or crawfish, remoulade sauce on the side

### MINI CRAB CAKES | 2.95

fresh lump crab mixed with breadcrumbs and fried, remoulade sauce on the side

### MINI BOUDIN BALLS | 1.95

fried bayou boudin, creole mayo on the side

### SPINACH DIP | 4.95

fresh spinach, artichoke hearts, cheese blend, tortilla chips, served warm

### VEGGIE EGGROLLS | 1.95

fried pastry shell stuffed with cabbage, carrots, seasonal veggies

### CRAWFISH PIES | 4.95

louisiana pie filled with crawfish tails, rice, cajun-inspired stuffing, creole mayo on the side

### MEAT PIES | 3.95

louisiana pie filled with ground beef, rice, cajun-inspired stuffing, creole mayo on the side

### MINI QUESADILLAS | 3.95

flour tortillas, pepper jack, cheddar cheese, sour cream and pico de gallo on the side

#### CHOICE OF PROTEIN:

chicken +1.25 veggie +1.25 shrimp +1.25

## APPETIZER PLATTERS

### CRUDITE | 75.95

assortment of seasonal raw vegetables, ranch dressing on the side

### CHEESE PLATTER

small | 75.95 large | 149.95

assortment of three cheeses, crackers and fresh fruit on the side

### SEASONAL FRUIT PLATE | 99.95

fresh seasonal fruit

### CHICKEN TENDERS | 104.95

fried, bbq and ranch dressing on the side

### SEAFOOD BITES

shrimp | 124.95 catfish | 124.95

fried, cocktail and tartar sauce on the side

### SHRIMP COCKTAIL | 124.95

boiled, peeled shrimp on a bed of lettuce, cocktail sauce and lemon wedges on the side

### MIXED DELI POBOYS | 85.95

mini mixed deli meat poboyos, lettuce, tomato, pickles, mayo

### MINI MUFFALETTAS | 99.95

salami, ham, mortadella, provolone, olive salad, mayo, seeded slider bun

## BUFFETS

FOR KREWES OF 15 OR MORE, PLEASE!

### FAJITA PARTY | 21.95

choice of one protein, fajita veggies, flour tortillas, shredded cheese, lettuce, pico de gallo, sour cream, guacamole, tortilla chips and salsa

#### CHOICE OF PROTEIN:

grilled fajita chicken  
grilled portabella mushrooms  
grilled fajita steak +2  
grilled shrimp

ADD SECOND PROTEIN FOR +5/PP

### NEW ORLEANS | 21.95

choice of one entrée, mini boudin balls, seafood beignets, sautéed veggies

#### CHOICE OF ENTRÉE:

shrimp monica  
seasonal crawfish monica  
red beans & rice with smoked sausage  
chicken & sausage jambalaya  
cabo shrimp & grits



### BAJA CALIFORNIA | 21.95

tortilla chips and guacamole, caesar salad, island chicken, veggie eggrolls, sautéed veggies, side of island rice



# ENTRÉES

## ISLAND CHICKEN | 149.95

chicken breast marinated and cooked in jerk spices, Lucy's pali sauce and lemon wedges on the side

## FLANK STEAK | 214.95

grilled, topped with chimichurri sauce and caramelized red onions

## PULLED PORK | 174.95

roasted in-house

## ROASTED VEGGIE PASTA | 121.95

roasted veggies, orzo pasta, tomato, spinach, butter garlic sauce

## SHRIMP MONICA | 149.95

shrimp, spicy creole cream sauce, spiral pasta, parmesan cheese, green onion

## RED BEANS & RICE | 149.95

red beans, white rice, smoked sausage

## CHICKEN & SAUSAGE JAMBALAYA | 149.95

tomato-based rice, chicken, smoked sausage

## CABO SHRIMP & GRITS | 199.95

shrimp, poblano cheese grits, honey-jalapeño butter sauce

# SOUPS + SALADS

### DRESSINGS:

balsamic vinaigrette, oil & vinegar, blue cheese, ranch, chipotle ranch, herb vinaigrette

## CAESAR SALAD | 4.95

romaine, parmesan, croutons, caesar dressing

## MIXED BERRY SALAD | 4.95

mixed greens, seasonal berries, red onion, tomato, feta, balsamic vinaigrette

## MI CASA, SU CASA SALAD | 4.95

mixed greens, onion, tomato, cucumber, carrots, croutons, choice of dressing

## GUMBO | 6.95

dark roux soup, chicken, smoked turkey, gumbo filé, rice

# SIDES

## ISLAND RICE | 45.95

rice, coco lopez, lime, cilantro, onion

## SEASONAL VEGGIES | 45.95

sauteed vegetables of the day

## POBLANO CHEESE GRITS | 45.95

grits, poblano pepper, onion, pepperjack cheese

## BLACK BEANS | 45.95

black beans, spices

# DESSERTS

## TRES LECHES | 99.95

triple milk cake, whipped cream, seasonal fruit

## WHITE CHOCOLATE BREAD PUDDING | 99.95

topped with warm rum sauce

## MINI KEY LIME MOUSSE | 3.95

key lime mousse, pistachio crust, whipped cream

**INTERESTED IN SOMETHING MORE FORMAL?**  
**ASK ABOUT OUR CUSTOM SIT DOWN MENU OPTIONS!**

**PRICING DOES NOT INCLUDE**  
**10.75% TAX OR 20% SERVICE CHARGE**

701 TCHOUPITOU LAS ST.  
NEW ORLEANS, LA 70130

f @LUCYSNOLA

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially for those with certain medical conditions.

