



RETIRED SURFERS BAR & RESTAURANT

— a mix of coastal-inspired favorites since 1985 —



CATERING

APPETIZERS

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

SANTA FE EGGROLLS | 3.95

fried wrapper stuffed with corn, black beans, peppers, cheese, creole mayo on the side

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, santa fe 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.
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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.

