



## APPETIZERS

### **Lucio's Crab Cakes 12**

Citrus vanilla bean cream, mango salsa'

### **Fried Calamari 10**

Spicy marinara, peppercini butter

### **Spinach Dip 9**

Homemade pita chips

### **Seafood Crepe 12**

Herb béchamel, truffle oil, bread crumbs

### **Beef Carpaccio 12**

Truffle oil, parmesan cheese, chiffinode of greens

### **Jumbo Lump Crab Tower 13**

Sliced avocado, pico de gallo, poblano coulis

## SOUPS

### **Seafood Veloute 7**

Jumbo lump crab

### **Soup Du Jour 7**

## SALADS

### **Fennel Beet Salad 8**

Baby arugula, shaved fennel, truffle-sherry vinaigrette

### **House Salad 7**

Mixed greens, olives, feta cheese, tomatoes, house dijon vinaigrette

### **Baby Spinach Salad 8**

Gorgonzola, bacon, strawberry balsamic dressing, fresh berries

### **Goat Cheese Apple Salad 8**

Shallots, mix greens, candied pecans, chevre, apple honey vinaigrette

### **California Tomato Salad 9**

Fresh mozzarella, basil, mixed greens, balsamic reduction

## SEAFOOD

### **Sesame Crusted Ahi Tuna 22**

Sweet & sour glaze, wasabi mashed potatoes, asparagus

### **Roasted Pecan Salmon 22**

Apple shallot relish, mashed potato, veg du jour

### **Seared Red Grouper 24**

Fried caper & saffron buerre blanc, arugula pilaf

### **Seared Sea Scallops 23**

Sautéed shrimp, butternut squash risotto, port reduction

### **The Seafood Trio 25**

Shrimp & scallops, fish du jour, shellfish & tomato broth, baby red potatoes, olives, roasted tomatoes

## ENTREES

### **Sautéed Chicken Breast 18**

Mushroom & caper sauce, mashed potatoes, asparagus

### **Portabella Mushroom Napoleon 16**

Assorted roasted vegetables, fresh mozzarella, herb cream sauce

### **Pasta Mixta 18**

Sausage, chicken, tomato cream sauce, chevre cheese

### **Prosciutto Wrapped Pork Chop 24**

Duxelle, mashers, braised red cabbage

### **Grilled Jerk Quail 25**

Potato hash, red pepper, onion & asparagus

### **Rendered Duck Breast 25**

Roasted root vegetables, sautéed leeks, balsamic glaze

### **Filet Mignon 29**

Mashed potatoes, roasted tomatoes & shallots, demi glace

### **Rib Eye Au Poivre 28**

Thyme cognac sauce, cheddar mash, haricot vers

### **Rosemary Crusted Lamb Rack 31**

Gorgonzola torte, dried cherry demi, baby carrots

## SIDES

asparagus 3

mashed potatoes 3

spinach 3

bleu cheese torte 5

butternut squash 5

∞ Lucio's is a BYOB establishment – corking fee \$5

∞ 20% Gratuity is added to parties of 8 or more