



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 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.

