**Grilled Fish**

**Blackened Mahi Mahi**
Blackened mahi mahi topped with cajun grilled shrimp, served over sautéed spinach with lemon butter sauce - 16.99

**Pecan Crusted Chicken**
Chicken breast over fresh greens with sundried cherries, served with our own Greek vinaigrette dressing - 10.99

**Florida Mahi Mahi**
Char-grilled Mahi mahi over sautéed spinach, topped with scallops, shrimp and mussels in a light sauce of garlic, tomato, fresh herbs and white wine - 17.99

**Crab Cakes & Shrimp**
A combo of two crab cakes topped with lobster cream sauce and shrimp scampi - 16.99

**Stuffed Salmon**
Baked with shrimp and crabmeat and topped with lobster cream - 16.99

**Salmon New Orleans**
Char-grilled salmon topped with shrimp, scallops and mussel in a spicy lobster butter sauce over grilled asparagus - 17.99

**Pan Seared Scallops**
Six scallops over angel hair pasta tossed with diced tomatoes, olive oil, garlic and fresh herbs - 17.99

**Sea Bass**
Oven roasted Mediterranean sea bass topped with arichokes and caper lemon butter sauce - 15.99

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**Soup & Salad**

**French Onion Soup**
Topped with melted provolone. 
Cup - 3.29 • Bowl - 4.29

**Clam Chowder**
New England style rich and creamy. 
Cup - 3.29 • Bowl - 4.29

**Chunky Potato Cheese Soup**
Topped with bacon bits, cheddar cheese and croutons. 
Cup - 3.29 • Bowl - 4.29

**Caesar Salad**
Romaine lettuce tossed in our homemade caesar dressing and topped with parmesan cheese and croutons - 7.99

**With Grilled Chicken**
10.49

**Salmon Salad**
Grilled salmon, romaine lettuce tossed with tomatoes and herbs. 
Cup - 3.29 • Bowl - 4.29

**With Grilled Shrimp**
11.49

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**Specialties**

**Chicken Parmesan**
Sautéed chicken seasoned with Italian herbs served with a side of fettuccine Alfredo - 13.99

**Chicken Marsala**
Sautéed chicken breast with our famous marsala mushroom sauce, served with a side of fettuccine Alfredo - 13.99

**Chicken Monterey**
Blackened chicken breast topped with bacon, Monterey jack cheese, grilled onions, red peppers and mushrooms. Served with honey dijon mustard sauce - 13.99

**Sausage & Chicken Tortellini**
Cheese filled tortellini tossed with sweet Italian sausage and grilled chicken in a tomato parmesan sauce sauce - 13.99

**Chargrilled Salmon**
Herb seasoned and grilled served with fresh dill sauce - 16.99

**Chicken Piccata**
Sautéed chicken breast with artichokes and caper lemon butter sauce - 13.99

**Chicken Scallopin**
Sautéed chicken breast with grilled mushrooms and provolone. Topped with caper lemon butter sauce, diced tomatoes and feta cheese - 13.99

**Chicken Tenders**
South Carolina “Low Country” recipe served with honey dijon mustard sauce - 12.99

**Fettuccine Alfredo**
With fresh spinach, mushrooms and creamy parmesan sauce - 11.99

**With Chicken Breast**
13.99 • With Shrimp - 14.99

**Shrimp & Chicken Pasta**
Shrimp and chicken tossed with pasta, mushrooms, peppers and onions in a spicy Cajun lobster cream sauce - 14.99

**Grilled Chicken & Angel Hair**
Homemade tomato sauce tossed with spinach, mushrooms, fresh basil, garlic, wine and herbs - 15.99

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**Add Ons**

**Lobster Tail**
- 9.49 Cajun Grilled Shrimp - 4.99 Coconut Shrimp (3) - 4.99 Grilled Onions - 99¢ Sautéed Mushrooms - 2.79

**House Cut Porterhouse**
16 oz. tender filet and hearty New York strip - 18.99

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**Steak, Lobster Tail & Shrimp Scampi**
10 oz. NY Strip - 22.99 • 8 oz. Sirloin - 17.99

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**Twin Filets & Shrimp Scampi**
Two 4 oz. filet mignon steaks topped with crispy shrimp and scampi lemon butter sauce - 19.99

**Top Sirloin Steak**

**Lucky’s Prime Time**
12 oz. prime rib topped with sautéed mushrooms, grilled onions and melted mozzarella cheese - 18.99

**Gorgonzola Ribu**
16 oz. ribeye covered with sautéed mushrooms, grilled onions and gorgonzola cheese - 20.99

**Bacon & Cheese**
10 oz. NY Strip - 19.99 • 8 oz. Sirloin - 17.99

**T-Bone Steak**
16 oz. tender filet and hearty New York strip - 18.99

**Filet & Lobster**
Filet mignon with a cold lobster tail served with drawn butter 7 oz. 25.99 8 oz. 27.99

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**Steak & Shrimp**
Your choice of Shrimp with...

**With 10 oz. NY Strip**
19.99 • 8 oz. Sirloin - 17.99

**With 10 oz. NY Strip**
22.99 • With 8 oz. Sirloin - 22.99

**With 10 oz. NY Strip**
18.99 • With 8 oz. Sirloin - 16.99

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**Soup *&* Salad**

**Manhattan Style Fish Chowder**
Served with tomatoes and herbs. 
Cup - 3.29 • Bowl - 4.29

**New England Style Fish Chowder**
Served with tomatoes and herbs. 
Cup - 3.29 • Bowl - 4.29

**Penn Crusted Chicken Salad**
Pancrusted chicken over fresh greens with sundried cherries, crumbled blue cheese, mushrooms, tomatoes and red onions. Served with raspberry vinaigrette dressing - 10.99

**Southwestern Chicken Salad**
Chopped chicken fingers, monterey jack and cheddar cheese, egg and romas on a bed of fresh greens topped with crispy fried onions - 10.99

**Grilled Chicken Salad**
Feta cheese, olives, tomatoes, beets and peppercorns served with our own Greek vinaigrette dressing - 10.99

**The “Wedge” Salad**
With blue cheese, tomato and crumbled bacon - 4.99

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**Charbroiled Oysters**
A New Orleans delicacy! Six oysters smothered and broiled with Bayou Cajun butter and parmesan cheese - 4.99

**Quesadillas**
Served with sour cream and salsa. 
Cup - 3.29 • Bowl - 4.29

**Buffalo Chicken Tender**
Fresh chicken tenders tossed in our hot sauce and served with bleu cheese dressing - 7.99

**Fish Tacos (2)**
Deep fried grouper, shredded cabbage, pico de gallo and spicy cream sauce served with flour tortillas - 7.99

**Fresh Mussels**
Prince Edward Island mussels simmered in white wine, garlic, basil and lemon butter - 7.99

**Maryland Crab Cakes**
Served with lobster cream - 7.99

**Stuffed Mushrooms**
Baked with shrimp and crabmeat stuffing and served with lobster cream - 6.99

**Loaded Potato**
Topped with cheddar cheese, bacon bits, tomato and croutons. 
Cup - 3.29 • Bowl - 4.29

**Calamarri**
Pan fried with peppers and crumbled blue cheese - 7.99

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**Chicken, Spinach & Bacon Flatbread**
Grilled chicken, spinach, bacon, green onions, mozzarella and provolone - 7.99

**Shrimp Cocktail**
Six jumbo shrimp served with cocktail sauce - 7.99

**Coconut Shrimp**
Six jumbo shrimp in coconut and served with malimold sauce - 8.99

**Cajun Grilled Shrimp**
Char-grilled mahi mahi over sautéed spinach, topped with scallops, shrimp and mussels in a light sauce of garlic, tomato, fresh herbs and white wine - 17.99

**Crab Cakes & Shrimp**
A combo of two crab cakes topped with lobster cream sauce and shrimp scampi - 16.99

**Stuffed Salmon**
Baked with shrimp and crabmeat and topped with lobster cream - 16.99

**Sea Bass**
Oven roasted Mediterranean sea bass topped with artichokes and caper lemon butter sauce - 15.99

**Barley Salad**
Mushroom & Spinach Salad

**Filet Mignon**
8 oz. tender filet - 19.99 • 8 oz. filet - 20.99

**Double Cut Lamb Chops**
Four prime chops chargrilled to perfection - 21.99

**Prime Rib & Lobster Tail**
8 oz. prime rib with a cold lobster tail - 23.99

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**Our meats are USA Choice Beef, aged in house, hand-cut to order and cooked to your liking.**

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**Here at LUCKY’S BLIND FISH GRILL, we are proud to feature the freshest seafood available all the time! (Unless a species is out of season and available only as “fresh chilled.”) The fish we serve to our guests will be flown to us one day or “out of water.”**

**All entrées served with your choice of House, Caesar or The Wedge Salad, Fresh Baked Bread and a choice of one side item (Except entrées served with pasta)**
Baby Back BBQ Ribs

A full rack of meaty pork ribs, hickory smoked, grilled and basted with our own BBQ sauce - 16.99

Half Slab with Fried Shrimp - 16.99

Half Slab with Buffalo Chicken Tenders - 15.99

Lobster e3 Crab

Snow Crab Legs
An all time favorite!
1 lb. - 18.99  •  2 lbs. - 27.99

Lobster Tails
Cold water tails served with drawn butter.
Two Tails - 22.99  •  Three Tails - 28.99

Live Maine Lobster
1 1/4 lb. whole lobster steamed - Market Price
Broiled with Crabmeat Stuffing - additional 1.00

Seafood Platters

SHRIMP & LOBSTER TAIL
Your choice of shrimp with lobster tail - 19.99

LAKES PERCH
Lightly breaded and golden fried or sautéed with lemon butter - 15.99

FISH ‘N CHIPS
Icelandic cod lightly battered and fried - 12.99

FISHERMAN’S
Fried seafood at its best! Atlantic cod, Florida grouper, lake perch and fried shrimp. A seafood lover’s delight! - 17.99

Mix & Match Shrimp
Fried, Scallops, Coconut or Stuffed Shrimp with crabmeat.
Any two - 14.99  •  Any three - 16.99

LOBSTER TAIL, SHRIMP & CRAB CAKES
All your favorites! - 22.99

BEACONMOTHER
Char grilled Atlantic salmon, capn grilled shrimp and broiled scallops - 17.99

Grilled Burgers & Sandwiches

Grilled Chicken Sandwich
Char grilled chicken breast with bacon, lettuce, tomato, honey mustard dressing and Swiss cheese - 9.49

French Dip
Shaved prime beef and Monterrey Jack on a fresh baked roll served with horseradish sauce upon request - 9.99

English Pub Fish Sandwich
Icelandic cod hand-dipped and fried until golden brown, topped with cheese - 9.99

Desserts

Chocolate Brownie Sundae
Fresh baked brownie, rich vanilla ice cream, topped with homemade chocolate sauce - 5.29

Carrot Cake
Topped with cream cheese icing - 7.79

New York Cheesecake
With choice of raspberry or caramel sauce - 5.79

Key Lime Pie
Graham cracker crust - 5.79

Beverages

Beer

Craft Beer On Tap 16 oz. or 22 oz.

Bud

Bud Light
Lucky’s Ale

Labatt Blue
Miller Lite

Coors Light
Stella Artois

Killian’s

Angry Orchard

Founders All Day IPA

Samuel Adams
Boston Lager

Founders Dirty Bastard

Bells Two Hearted Ale

New Belgium Fat Tire Amber Ale

Seasonal (8)

Bottled Beer

Bud, Bud Light, Miller, Miller Genuine Draft, Miller Lite, Michelob Light, Michelob Ultra, Coors Light, Corona, Heineken, Killian’s Red, Labatt’s Blue Light, Labatt’s Blue, Samuel Adams, Blue Moon O’Doul’s (N/A), Mike’s Hard Lemonade

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

18% gratuity on parties of eight or more.