

Raw Bar

OYSTERS
1/2 Dozen - 9.99
Dozen - 17.99

Appetizers

OYSTERS ROCKEFELLER
Baked with spinach, smoked bacon and parmesan cheese - 7.99

CHARBROILED OYSTERS
A New Orleans delicacy! Six oysters smothered and broiled with Bayou Cajun butter and parmesan cheese - 9.99

QUESADILLAS
Served with sour a cream and salsa. With grilled chicken or steak - 7.99

BUFFALO CHICKEN TENDERS
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

CHICKEN, SPINACH & BACON FLATBREAD
Grilled chicken, creamy 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 rolled in coconut and served with marmalade sauce - 8.99

COMBO SAMPLER PLATTER
BBQ Baby Back Ribs, Buffalo Tenders or Chicken Fingers, Loaded Potato Skins and Steak Cut Onion Rings - 12.99 (No substitutions)

STUFFED MUSHROOMS
Baked with shrimp and crabmeat stuffing and served with lobster cream - 6.99

LOADED POTATO SKINS
Topped with cheddar cheese, bacon bits, tomato and seasoned sour cream - 6.49

CALAMARI
Pan fried with peppers and crumbled bleu cheese - 7.99

Soup e' Salad

FRENCH ONION SOUP
Topped with melted provolone.
Cup - 3.29 • Bowl - 4.29

SEAFOOD CHOWDER
Manhattan style fish chowder with tomatoes and herbs. 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 With Grilled Shrimp - 11.49

SALMON SALAD
Grilled salmon, roma tomatoes, grilled asparagus and feta cheese with house vinaigrette - 12.99

PECAN CRUSTED CHICKEN SALAD
Pecan crusted chicken over fresh greens with sundried cherries, crumbled bleu cheese, walnuts, tomatoes and red onions. Served with raspberry vinaigrette dressing - 10.99

SOUTHWESTERN CHICKEN SALAD
Chopped chicken fingers, monterey jack and cheddar cheese, egg and roma tomatoes on fresh greens topped with crispy fried onions - 10.99

GRILLED CHICKEN GREEK SALAD
Feta cheese, olives, tomatoes, beets, pepperoncinis and red onions served with our own Greek vinaigrette dressing - 10.99

THE "WEDGE" SALAD
With bleu cheese, tomato and crumbled bacon - 4.99

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 "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)



Grilled Fish

CHARGRILLED SALMON
Herb seasoned and grilled served with fresh dill sauce - 16.99

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

PARMESAN CRUSTED GROUPE
Fresh Florida grouper sautéed and topped with grilled asparagus and lemon butter sauce - 15.99

SALMON NEW ORLEANS
Chargrilled salmon topped with shrimp, scallops and mussels in a spicy lobster butter sauce over grilled asparagus - 17.99

PAN SEARED SCALLOPS
Sea scallops over angel hair pasta tossed with diced tomatoes, olive oil, garlic and fresh herbs - 17.99

STUFFED GROUPE
Baked with shrimp and crabmeat and topped with lobster cream - 16.99

FLORIDA MAHI MAHI
Chargrilled 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

Our steaks are USDA Choice Beef, aged in house, hand-cut to order and cooked to your liking.

PRIME RIB
Slow roasted USDA prime rib served with au jus, creamy horseradish upon request.
8 oz. - 15.99 12 oz. - 17.99 16 oz. - 19.99 24 oz. - 23.99

PRIME RIB & STUFFED SHRIMP
8 oz. prime rib with three stuffed shrimp, topped with lobster cream - 19.99

NEW YORK STRIP
A steak lover's favorite! 14 oz. cut - 18.99

RIBEYE STEAK
16 oz. U.S. Prime Beef, juicy and well marbled for peak flavor - 18.99

FILET MIGNON
7 oz. tender cut filet - 18.99 9 oz. cut - 20.99
With a Gorgonzola Crust - add 1.00

DOUBLE CUT LAMB CHOPS
Four prime chops chargrilled to perfection - 21.99

PRIME RIB & LOBSTER TAIL
8 oz. prime rib with a cold water lobster tail - 23.99

TWIN FILETS & SHRIMP SCAMPI
Two 4 oz. filet mignon steaks topped with crispy shrimp and scampi lemon butter sauce - 19.99

TOP SIRLOIN STEAK
Center cut sirloin - 8oz. 13.99 12oz. 15.99

LUCKY'S PRIME TIME
12 oz. prime rib topped with sautéed mushrooms, grilled onions and melted mozzarella cheese - 18.99

GORGONZOLA RIBEYE
16 oz. ribeye covered with sautéed mushrooms, grilled onions and gorgonzola cheese - 20.99

HOUSE CUT PORTERHOUSE
This 20 oz. prime cut combines the rich flavor of a strip with the tenderness of a filet - 20.99

T-BONE STEAK
16 oz. tender filet and hearty New York strip - 18.99

FILET & LOBSTER
Filet mignon with a cold water lobster tail served with drawn butter 7oz. 25.99 9oz. 27.99

ADD ONS

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

Surf e' Turf

STEAK & SHRIMP
Your choice of Shrimp with...
10 oz. NY Strip - 19.99 • 8 oz. Sirloin - 17.99

STEAK & LOBSTER TAIL
With 10 oz. NY Strip - 22.99 • With 8 oz. Sirloin - 20.99

STEAK, LOBSTER TAIL & SHRIMP
With 10 oz. NY Strip - 24.99 • With 8 oz. Sirloin - 22.99

STEAK & CRAB CAKES
With 10 oz. NY Strip - 18.99 • With 8 oz. Sirloin - 16.99

Specialties

CHICKEN PARMESAN
Sautéed chicken seasoned with Italian herbs topped with marinara sauce and melted mozzarella, 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 cream sauce - 13.99

LOBSTER PASTA
Cold water lobster tail, shrimp, diced tomatoes and green onions in a spicy lobster cream sauce tossed with fettuccine pasta - 17.99

MARYLAND CHICKEN
Baked with shrimp and crabmeat. Topped with lobster cream sauce and grilled asparagus - 13.99

CHICKEN PICCATA
Sautéed chicken breast with artichokes and caper lemon butter sauce - 13.99

CHICKEN SCALLOPINI
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

FETTUCINE ALFREDO*
With fresh spinach, mushrooms and creamy parmesan - 11.99
With Chicken Breast - 13.99 With Shrimp - 14.99

SHRIMP & CHICKEN PASTA
Shrimp and chicken tossed with penne 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 - 13.99

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.

Martinis

CLASSIC MARTINI

Chilled Ketel One vodka or Tanqueray gin. Served straight up with olives.

GRAND MARTINI

Belvedere vodka, Grand Marnier and fresh squeezed orange juice.

COSMOPOLITAN

Absolut Mandrin, Cointreau, splash of lime and a splash of cranberry.

CHOCOLATE MARTINI

Stolichnaya Vodka and Godiva White and Dark Chocolate liqueurs, garnished with chocolate sprinkles.

GEORGIA PEACH

Stolichnaya Vodka, Peach Schnapps, a splash of orange juice and garnished with an orange slice.

RASPBERRY MARTINI

Stolichnaya Razberi Vodka, Razzmatazz, with a splash of Sprite and sour mix.

SOUR APPLE MARTINI

Three Olives Apple Vodka combined with Sour Apple Schnapps and a splash of Sprite.

KEY LIME MARTINI

Vanilla vodka, pineapple juice, lemonade and a splash of lime.

ESPRESSO MARTINI

Stolichnaya Vanilla vodka, Kahlua, Tia Maria and espresso, served with a sugared rim.

LEMON DROP MARTINI

Skyy citrus and lemonade chilled and served with a sugared rim.

Wine

WHITES

Slightly Sweet

PIESPORTER

Germany 5.75

WHITE ZINFANDEL

Beringer, CA 5.75/17.95

MOSCATO

Beringer, CA 5.75/17.95

RIESLING

Chateau Grand Traverse, Harvest Select, MI 6.25/19.95

RIESLING

Chateau Ste. Michelle, Columbia Valley, WA 6.25/19.95

Light & Crisp

PINOT GRIGIO

Canyon Road, CA 5.75/17.95

PINO GRIGIO

Eco Domani, Italy 6.25/19.95

SAUVIGNON BLANC

Nobilo, Marlborough, New Zealand 6.75/20.95

Full & Rich

CHARDONNAY

Copper Ridge, CA 5.75

CHARDONNAY

Sonoma-Cutrer, Russian River, CA 32.95

CHARDONNAY

Canyon Road, CA 5.75/17.95

CHARDONNAY

Kendall Jackson, CA 6.95/21.95

REDS

Medium Bodied Reds

MERLOT

Canyon Road, CA 5.75/17.95

CABERNET-MERLOT

Lindeman's Bin 80, Australia 5.75/17.95

PINOT NOIR

Beringer, Founders Estate, CA 6.50/19.95

CHIANTI

Placido, D.O.C.G., Tuscany, Italy 6.75/20.95

MERLOT

Blackstone, CA 6.75/20.95

PINOT NOIR

Mark West, CA 6.95/21.95

Full Bodied Reds

CABERNET

Copper Ridge, CA 5.75

CABERNET

Canyon Road, CA 5.75/17.95

CABERNET SHIRAZ,

Banrock Station, Australia 5.75/17.95

CABERNET

14 Hands, WA 7.25/22.95

RED BLEND

19 Crimes, South Australia 7.25/22.95

MALBEC

Kaiken, Mendoza, Argentina 7.25/22.95

CABERNET

J. Lohr Seven Oaks, CA 7.50/23.95

CABERNET

Francis Coppola Collection Claret, CA 7.75/24.95

CABERNET

Simi Alexander Valley, CA 32.95

CABERNET

Franciscan, Napa, CA 36.95

CABERNET

Mount Veeder, Napa CA 45.95

Sparkling

BRUT KORBET

5.50/20.95

ASTI MARTINI & ROSSI

5.50/20.95

Sparkling Water

S. Pellegrino 2.50

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 & 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

LAKE 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, Scampi, Coconut or Stuffed Shrimp with crabmeat.
Any two - 14.99 • Any three - 16.99

LOBSTER TAIL, SHRIMP & CRAB CAKES

All your favorites! - 22.99

BEACHCOMBER

Chargrilled Atlantic salmon, cajun grilled shrimp and broiled scallops - 17.99

Sides

STEAK FRIES - 2.49

BAKED SWEET POTATO - 2.99

SHOESTRINGS - 2.49

BAKED POTATO - 2.49

REDSKIN POTATOES - 2.49

SWEET POTATO FRIES - 2.99

POTATO AU GRATIN - 2.99

RICE PILAF - 2.49

GARLIC MASHED - 2.49

STEAMED BROCCOLI - 2.49

CREAMY COLESLAW - 2.49

DAILY VEGGIES - 2.49

GRILLED ASPARAGUS - 2.99

ANGEL HAIR PASTA - 2.99

Diced tomatoes, wine and herbs

Grilled Burgers & Sandwiches

Burgers are cooked to your liking, served with French fries and pickles. **Substitute Steak-Cut Onion Rings for only 99¢**

HALF POUND BURGER

Chargrilled with lettuce and tomato - 8.99
Add Cheese at no additional charge.

MUSHROOM BURGER

Sautéed mushrooms and aged Swiss cheese with mayo, lettuce and tomato - 9.49

BACON BURGER

Bacon, aged cheddar and mayo with lettuce and tomato - 9.49

GRILLED CHICKEN & BACON

BBQ chicken breast with bacon, aged cheddar, lettuce and tomato and topped with crispy fried onions - 9.49

GRILLED CHICKEN SANDWICH

Chargrilled chicken breast with bacon, lettuce, tomato, honey mustard dressing and Swiss cheese - 9.49

FRENCH DIP

Shaved prime beef and Monterey 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

Coke, Diet Coke, Cherry Coke, Sprite, Mello Yello, Barq's Root Beer, Nestea Raspberry Iced Tea, Minute Maid Lemonade

Fresh Brewed Coffee, Tea, Iced Tea



Beer

Beer On Tap 16 oz. or 22 oz.

BUD **LABATT BLUE** **COORS LIGHT**
BUD LIGHT **BLUE MOON** **STELLA ARTOIS**
LUCKY'S ALE **MILLER LITE** **KILLIAN'S**

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

Craft Beer On Tap 16 oz. or 22 oz.

ANGRY ORCHARD **FOUNDERS ALL DAY IPA** **NEW BELGIUM FAT TIRE AMBER ALE**
SAMUEL ADAMS BOSTON LAGER **FOUNDERS DIRTY BASTARD** **SEASONAL (2)**
BELLS TWO HEARTED ALE **ATWATER DIRTY BLOND**

18% gratuity on parties of eight or more.

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