

Appetizers

OYSTERS 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

BUFFALO CHICKEN

or steak - 7.99

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 Served with lobster cream - 7.99

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

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

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

CALAMARI Pan fried with peppers and crumbled bleu cheese - 7.99

Soups

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

Lunch

Here at LU(HY'S ALIND FISH GAILL 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").



Salads

CAESAR SALAD

Romaine lettuce tossed in our homemade Caesar dressing and topped with parmesan cheese and croutons - 7.99 With Grilled Chicken - 9.49 With Grilled Shrimp - 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, cucumbers, beets, pepperoncinis and red onions tossed with our own Greek vinaigrette dressing - 10.99

GRILLED COBB SALAD

Mixed lettuce topped with grilled chicken, bacon, egg, black olives and bleu and cheddar cheeses - 10.99

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

SALMON SALAD

Grilled salmon, roma tomatoes, grilled asparagus and imported feta cheese with house vinaigrette - 11.99

THE "WEDGE" SALAD

With bleu cheese, tomato and crumbled bacon - 4.99

BUFFALO CHICKEN SALAD

Chopped buffalo tenders, mixed greens, shredded cheese, crumbled bleu cheese, egg, bacon, tomatoes and onions - 10.99

SOUP & SIDE SALAD

Cup of Soup & Garden or Caesar Salad - 6.99 Cup of Soup & Greek Salad - 7.99

-Specialty Sandwiches -

Sandwiches are served with French fries, lettuce, tomato and dill pickle. Steak Cut Onion Rings can be substituted for only 99¢ Add House or Caesar Salad - 2.79

FRENCH DIP

Shaved prime beef and monterey jack on a fresh baked roll served with horseradish sauce and au jus for dipping - 9.49

GRILLED CHICKEN & BACON

BBQ chicken breast with bacon, aged cheddar cheese, lettuce and tomato and topped with crispy fried onions - 8.99

GRILLED CHICKEN & SWISS

Chargrilled chicken breast with bacon, lettuce, tomato, honey mustard dressing and Swiss cheese - 8.99

NEW YORK DELI STYLE TURKEY SANDWICH

Monterey jack, turkey, lettuce and tomato on fresh baked bread - 8.99

COUNTRY STYLE CLUB

Ham, turkey, two cheeses, bacon and mayonnaise - 8.99

Bacon, lettuce and tomato on toasted white bread - 7.99

TRIPLE GRILLED CHEESE

With American, cheddar and Swiss cheese on white bread - 7.49

ENGLISH PUB FISH SANDWICH

Icelandic cod hand dipped and fried until golden brown. Served with tartar sauce - 9.49

GROUPER FISH SANDWICH

Flash fried grouper on a fresh baked bun served with tartar sauce - 9.49

PRIME TIME SANDWICH

8 oz. prime rib of beef topped with sautéed mushrooms, onion and monterey jack cheese. Served on our fresh house bread - 10.99

NY STEAK SANDWICH

A 9 oz. NY strip cooked to your liking on a fresh baked roll - 10.99

PHILLY STEAK SANDWICH

Thinly sliced prime rib with sautéed mushrooms, peppers and onions topped with melted mozzarella on a fresh baked roll - 8.99

CRISPY CHICKEN WRAP

Rolled in a flour tortilla with mixed cheeses, lettuce, tomato & honey mustard sauce - 8.99

PATTY MELT

Cooked to your liking and served on rye bread with sautéed onions, and Swiss cheese - 8.99

REUBEN

Thinly sliced corned beef, sauerkraut and Swiss cheese on grilled rye, served with Thousand Island - 8.99

RACHAEL

Thinly sliced turkey, coleslaw and Swiss cheese on grilled rye, served with Thousand Island dressing - 8.99

HALF SANDWICH & CUP OF SOUP

Choice of BLT, Deli Turkey or Reuben - 7.99

Grilled Burgers

Burgers are cooked to your liking, served with French fries, lettuce, tomato and dill pickle. Steak Cut Onion Rings can be substituted for only 99¢ Add House or Caesar Salad - 2.79

HALF POUND BURGER

Chargrilled with lettuce, tomato and onion - 8.49 Add Cheese - no charge

BACON BURGER

Bacon, aged cheddar and mayo with lettuce and tomato - 8.99

MUSHROOM BURGER

Sautéed mushrooms and aged Swiss cheese with mayo, lettuce and tomato - 8.99

BLACK & BLEU BURGER

Topped with hot Cajun spices, bleu cheese and crispy fried onions. Served with lettuce and tomato - 8.99

SMOKEY MOUNTAIN BURGER

With smoked bacon, cheddar cheese, crispy fried onions and BBQ sauce - 8.99

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 or 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

RIESLINGChateau 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

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

CABERNET14 Hands, WA 7.25/22.95

RED BLEND19 Crimes, South Australia 7.25/22.95

MALBEC Kaiken, Mendoza, Argentina 7.25/22.95

J. Lohr Seven Oaks, CA 7.50/23.95

CABERNETFrancis Coppola Collection
Claret, CA 7.75/24.95

CABERNETSimi 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

Seafood Classics

Two pieces of beer battered Atlantic cod - 10.49

LAKE PERCH

Lightly breaded and golden fried or sautéed with lemon butter - 13.99

SALMON & ANGEL HAIR With tomatoes, spinach, olive oil, garlic and fresh herbs - 13.99

STUFFED GROUPER

Baked with shrimp and crabmeat and topped with lobster cream - 13.99

PARMESAN CRUSTED GROUPER

Fresh Florida grouper sautéed and topped with grilled asparagus and lemon butter sauce - 12.99

Two crab cakes topped with lobster cream sauce - 9.99

MIX & MATCH SHRIMP

Fried, Scampi, Coconut or Stuffed shrimp with crabmeat. Any two - 12.99 • Any three - 14.99

CHARGRILLED SALMON

Herb seasoned and grilled served with fresh dill sauce - 13.99

BLACKENED MAHI MAHI

Blackened mahi mahi topped with cajun griled shrimp and served over sautéed spinach with lemon butter sauce - 14.99

BEACHCOMBER

Chargrilled Atlantic salmon, cajun grilled shrimp and broiled scallops - 16.99

TILAPIA

Pan seared tilapia tossed with caper lemon butter and served over rice - 10.99

All lunch entrées served with your choice of house or Caesar salad or cup of soup, fresh baked bread and one side item (except dishes served with pasta).

Blind Fish Specialties

SURF & TURF

8 oz. sirloin steak cooked to your liking with shrimp scampi - 12.99

AGED PRIME RIB

Slow roasted USDA prime rib served with au jus. 8 oz. - 13.99 • 12 oz. - 15.99

CHICKEN PARMESAN

Three large tender breasts seasoned with Italian herbs and topped with marinara sauce and melted mozzarella. Served with a side of fettuccine alfredo - 10.99

14 oz. New York Strip A steak lover's favorite cooked to your liking - 16.99

TOP SIRLOIN STEAK A flavorful center cut sirloin cooked to your liking 8oz. 10.99 • 12oz. - 12.99

MARYLAND CHICKEN

Baked with shrimp and crabmeat. Topped with lobster cream sauce and grilled asparagus - 10.99

GRILLED CHICKEN & ANGEL HAIR With tomatoes, spinach, olive oil, garlic and fresh herbs - 10.99

CHICKEN TENDERS

South Carolina "Low Country" recipe served with honey dijon mustard sauce - 9.99

FETTUCCINE ALFREDO

With fresh spinach, mushrooms and creamy parmesan - 9.99 With Chicken Breast - 10.99 • With Shrimp - 11.99

SAUSAGE & GRILLED CHICKEN TORTELLINI

Cheese filled tortellini tossed with sweet Italian sausage and grilled chicken in a tomato parmesan cream sauce - 10.99

CHICKEN PICCATA

Sauteed chicken breast with artichokes and caper lemon butter sauce 10.99

BABY BACK BBQ RIBS Half slab of meaty pork ribs, hickory smoked,

grilled and basted with our own BBQ sauce - 11.99

CHICKEN MONTEREY Blackened chicken breast topped with bacon, monterey jack cheese, grilled onions, red peppers and mushrooms. Served with honey dijon mustard sauce - 10.99



STEAK FRIES - 2.49 **BAKED SWEET POTATO - 2.99** SHOESTRINGS - 2.49 **BAKED POTATO - 2.49**

SWEET POTATO FRIES - 2.99 RICE PILAF - 2.49

GARLIC MASHED - 2.49 **DAILY VEGGIES - 2.49**

ANGEL HAIR PASTA Diced tomatoes, wine and herbs - 2.99

POTATO AU GRATIN - 2.99 GRILLED ASPARAGUS - 2.99 CREAMY COLESLAW - 2.49

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.

O'Doul's (N/A), Mike's Hard Lemonade

BUD **BUD LIGHT BLUE MOON** LUCKY'S ALE MILLER LITE

Bottled Beer

LABATT BLUE COORS LIGHT STELLA ARTOIS

LAGER

ANGRY ORCHARD FOUNDERS ALL DAY IPA **FOUNDERS** SAMUEL ADAMS BOSTON DIRTY **BASTARD**

> **ATWATER** DIRTY BLOND

Craft Beer On Tap 16 oz. or 22 oz.

BELGIUM FAT TIRE AMBER ALE SEASONAL

NEW

BELLS TWO HEARTED ALE

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.

Bud, Bud Light, Miller, Miller Genuine Draft, Miller Lite, Michelob

Red, Labatt's Blue Light, Labatt's Blue, Samuel Adams, Blue Moon

Light, Michelob Ultra, Coors Light, Corona, Heineken, Killian's