

Raw Bar

OYSTERS
1/2 Dozen - 11.99
Dozen - 22.99

Appetizers

DYNAMITE SHRIMP
Lots of crispy shrimp with green onions and a spicy lobster cream sauce - 10.99

CHARBROILED OYSTERS
A New Orleans delicacy! Six oysters smothered and broiled with Bayou Cajun butter and parmesan cheese - 11.99

QUESADILLAS Served with tomato, onion, sour cream and salsa. With grilled chicken or steak - 10.99

BUFFALO CHICKEN TENDERS
Fresh chicken tenders tossed in our hot sauce and served with bleu cheese dressing - 10.99

FISH TACOS (2) Deep fried grouper, shredded cabbage, pico de gallo and spicy cream sauce served with flour tortillas - 10.99

FRESH MUSSELS
Prince Edward Island mussels simmered in white wine, garlic, basil and lemon butter - 11.99

MARYLAND CRAB CAKES
Topped with roasted red peppers and lobster cream - 10.99

CHICKEN, SPINACH & BACON FLATBREAD
Grilled chicken, creamy spinach, bacon, green onions, mozzarella and provolone - 10.99

SHRIMP COCKTAIL
Six jumbo shrimp served with cocktail sauce - 10.99

COCONUT SHRIMP
Six jumbo shrimp rolled in coconut and served with marmalade sauce - 10.99

COMBO SAMPLER PLATTER
BBQ Baby Back Ribs, Buffalo Tenders or Chicken Fingers, Loaded Steak Fries and Steak Cut Onion Rings - 16.99 (No substitutions)

STUFFED MUSHROOMS
Baked with shrimp and crabmeat stuffing and served with lobster cream - 10.99

BARBECUE CHICKEN FLATBREAD
Barbecue chicken, mixed cheeses, bacon, peppers and red onions- 10.99

CALAMARI
Flash fried with caper lemon butter sauce, topped with feta, roasted red peppers and onions-10.99

Soup & Salad

FRENCH ONION SOUP
Topped with melted provolone. Cup - 3.79 • Bowl - 4.79

CLAM CHOWDER
New England style, rich and creamy. Cup - 3.79 • Bowl - 4.79

CHUNKY POTATO CHEESE SOUP
Topped with bacon bits, cheddar cheese and croutons. Cup - 3.79 • Bowl - 4.79

CAESAR SALAD
Romaine lettuce tossed in our homemade Caesar dressing and topped with parmesan cheese and croutons - 10.99
With Grilled Chicken - 14.99 With Grilled Shrimp - 14.99

STEAK HOUSE SALAD
8 oz. sliced sirloin over mixed greens, crumbled bleu cheese, tomatoes, onions and peppers 16.99

SALMON SALAD
Grilled salmon, roma tomatoes, grilled asparagus and feta cheese with house vinaigrette - 16.99

PECAN CRUSTED CHICKEN SALAD
Pecan crusted chicken over fresh greens with sundried cherries, crumbled bleu cheese, pecans, tomatoes and red onions. Served with raspberry vinaigrette dressing - 14.99

SOUTHWESTERN CHICKEN SALAD
Chopped chicken fingers, monterey jack and cheddar cheese, egg and roma tomatoes on fresh greens - 14.99

GRILLED CHICKEN GREEK SALAD
Feta cheese, olives, tomatoes, beets, pepperoncinis and red onions served with our own Greek vinaigrette dressing - 14.99

THE "WEDGE"
With bleu cheese, tomato and crumbled bacon - 8.99

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 or Caesar Salad.
Fresh Baked Bread and a choice of one side item (Except entrées served with pasta). Substitute Wedge Salad for 1.99.**



Grilled Fish

CHARGRILLED SALMON
Herb seasoned and grilled served with fresh dill sauce - 18.99

BLACKENED MAHI MAHI
Blackened mahi mahi topped with cajun grilled shrimp, peppers and onions, served over sautéed spinach with lemon butter sauce - 19.99

PARMESAN CRUSTED GROUPE
Fresh Florida grouper sautéed and topped with grilled asparagus and lemon butter sauce - 18.99

SALMON NEW ORLEANS
Chargrilled salmon topped with shrimp, scallops and mussels in a spicy lobster butter sauce over grilled asparagus - 20.99

Jumbo Shrimp Scampi
Jumbo shrimp sautéed with fresh garlic, white wine, lemon butter and herbs 19.99

STUFFED GROUPE
Baked with shrimp and crabmeat and topped with lobster cream - 18.99

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 - 20.99

CRAB CAKES & SHRIMP
A combo of two crab cakes garnished with roasted red peppers and lobster cream sauce and shrimp scampi - 20.99

STUFFED SALMON
Baked with shrimp and crabmeat and topped with lobster cream - 19.99

LAKE PERCH
Flash fried with caper lemon butter sauce 18.99
Also available sauteed with lemon butter sauce!

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. 10 oz. - 19.99 16 oz. - 23.99

PRIME RIB & STUFFED SHRIMP
10 oz. prime rib with three stuffed shrimp, topped with lobster cream - 24.99

NEW YORK STRIP
A steak lover's favorite! 14 oz. cut - 21.99

RIBEYE STEAK
16 oz. U.S. Prime Beef, juicy and well marbled for peak flavor - 23.99

FILET MIGNON
7 oz. tender cut filet - 22.99 9 oz. cut - 24.99
With a Gorgonzola Crust - add 1.99

DOUBLE CUT LAMB CHOPS
Four prime chops chargrilled to perfection - 27.99
With a Gorgonzola Crust- add 2.49

TWIN FILETS & CRISPY SHRIMP SCAMPI
Two 4 oz. filet mingons topped with crispy shrimp and lemon butter sauce 24.99

TOP SIRLOIN STEAK
A flavorful prime cut sirloin - 8oz. 16.99 12oz. 18.99

LUCKY'S PRIME TIME
10 oz. prime rib topped with sautéed mushrooms, grilled onions and melted mozzarella cheese - 20.99

CAJUN RIBEYE
16oz. ribeye blackened and topped with grilled sweet onions and roasted red peppers - 24.99

GORGONZOLA RIBEYE
16 oz. ribeye covered with sautéed mushrooms, grilled onions and gorgonzola cheese - 24.99

HOUSE CUT PORTERHOUSE
This 20 oz. prime cut combines the rich flavor of a strip with the tenderness of a filet - 24.99

PRIME RIB & LOBSTER TAIL
10 oz. prime rib with a cold water lobster tail - 29.99

FILET & LOBSTER
Filet mignon with a cold water lobster tail served with drawn butter 7oz. 30.99 9oz. 32.99

ADD ONS
Lobster Tail - 13.99 Cajun Grilled Shrimp - 5.99 Coconut Shrimp (3) 5.99 Grilled Onions - 1.99 Sautéed Mushrooms - 3.99

Surf & Turf

STEAK & SHRIMP
Your choice of Shrimp with...
10 oz. NY Strip - 21.99 • 8 oz. Sirloin - 19.99

STEAK, LOBSTER TAIL & SHRIMP
With 10 oz. NY Strip - 30.99 • With 8 oz. Sirloin - 28.99

STEAK & LOBSTER TAIL
With 10 oz. NY Strip - 28.99 • With 8 oz. Sirloin - 26.99

Specialties

CHICKEN PARMESAN
Sautéed chicken seasoned with Italian herbs topped with marinara sauce and melted mozzarella, served with a side of fettuccine alfredo - 16.99

CHICKEN MONTEREY
Blackened chicken breast topped with bacon, monterey jack cheese, grilled onions, red peppers and mushrooms. Served with honey dijon mustard sauce - 16.99

TORTELLINI AND GRILLED CHICKEN
Cheese filled pasta, grilled chicken, mushrooms, tomato cream sauce - 15.99

LOBSTER PASTA
Cold water lobster tail, shrimp, diced tomatoes and green onions in a spicy lobster cream sauce tossed with fettuccine pasta - 22.99

PAN SEARED SCALLOPS
Over angel hair, tossed with diced tomatoes, spinach, basil, fresh garlic, wine and herbs 19.99

MARYLAND CHICKEN
Baked with shrimp and crabmeat. Topped with lobster cream sauce and grilled asparagus - 16.99

CHICKEN SCALLOPINI
Sautéed chicken breast with grilled mushrooms and provolone. Topped with caper lemon butter sauce, asparagus, diced tomatoes and feta cheese - 16.99

CHICKEN TENDERS
South Carolina "Low Country" recipe served with honey dijon mustard sauce - 16.99

FETTUCCHINE ALFREDO*
Fresh fettuccine tossed in a cream, butter and parmesan sauce -14.99 With Chicken Breast - 16.99 With Shrimp - 16.99

GRILLED CHICKEN & ANGEL HAIR
Homemade tomato sauce tossed with spinach, capers, fresh basil, garlic, wine and herbs - 16.99

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

GEORGIA PEACH

Stoli vodka, Peach Schnapps, a splash of orange juice and garnished with an orange slice.

RASPBERRY MARTINI

Stolichnaya Raspberry 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 and a splash of lime.

LEMON DROP MARTINI

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

ESPRESSO MARTINI

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

Wine

WHITES

Slightly Sweet

WHITE ZINFANDEL Beringer, CA 6.95/22.95

MOSCATO Beringer, CA 6.95/22.95

RIESLING Chateau Grand Traverse, Harvest Select, MI 7.25/24.95

Light & Crisp

PINOT GRIGIO Canyon Road, CA 6.95/22.95

PINO T GRIGIO Eco Domani, Italy 7.25/24.95

SAUVIGNON BLANC Nobile, Marlborough, New Zealand 7.75/25.95

Full & Rich

CHARDONNAY Canyon Road, CA 6.95/22.95

CHARDONNAY Kendall Jackson, CA 8.25/27.50

REDS

Medium Bodied Reds

MERLOT Canyon Road, CA 6.95/22.95

CAB SHIRAZ Penfolds, "Koonunga Hill" Australia 7.75/25.95

PINOT NOIR Beringer, Founders Estate, CA 7.25/24.95

CHIANTI Placido, D.O.C.G., Tuscany, Italy 7.95/26.95

MERLOT Blackstone, CA 7.95/26.95

PINOT NOIR Mark West, CA 7.95/26.50

Full Bodied Reds

CABERNET Canyon Road, CA 6.95/22.95

CABERNET 14 Hands, WA 7.95/27.50

RED BLEND 19 Crimes, South Australia 7.95/27.50

MALBEC Kaiken, Mendoza, Argentina 7.95/27.50

CABERNET J. Lohr Seven Oaks, CA 8.25/27.95

CABERNET Francis Coppola Collection Claret, CA 8.25/28.95

CABERNET Quilt by Caymus, CA 40

CABERNET Franciscan, Napa, CA 36

Sparkling

PROSECCO LAMARCA 7.50/25.95

ASTI MARTINI & ROSSI 5.95/22.95

Baby Back BBQ Ribs

A full rack of ribs, hickory smoked, grilled with our own BBQ sauce - 20.99

HALF SLAB WITH 10oz. PRIME RIB - 23.99

Seafood Platters

SHRIMP & LOBSTER TAIL

Your choice of shrimp with lobster tail - 24.99

BEER BATTERED FISH 'N CHIPS

Icelandic

cod lightly battered and fried - 16.99

LOBSTER TAILS

Cold water tails served with drawn butter.

Two tails - 25.99 • Three tails - 31.99

Jumbo Fried Shrimp

Served with cocktail sauce and a fresh lemon 19.99

MIX & MATCH SHRIMP

Fried, Scampi, Coconut or Stuffed Shrimp with crabmeat. Any two - 16.99 • Any three - 18.99

Fishermans Platter

Fried seafood at its best! Atlantic cod, Florida grouper, lake perch and fried shrimp. A seafood lover's delight! - 20.99

BEACHCOMBER

Chargrilled Atlantic salmon, shrimp scampi and broiled scallops - 19.99

Sides

STEAK FRIES - 2.99

BAKED SWEET POTATO - 2.99

BAKED POTATO - 2.99

REDSKIN POTATOES - 2.99

SWEET POTATO FRIES - 2.99

POTATO AU GRATIN - 2.99

GARLIC MASHED - 2.99

STEAMED BROCCOLI - 2.99

GARLIC GREEN BEANS - 2.99

GERMAN FRIES with grilled onions and bacon - 3.99

BRUSSEL SPROUTS - 3.99 with bacon, parmesan and balsamic

CREAMY COLESLAW - 2.99

GRILLED ASPARAGUS - 3.99

ANGEL HAIR PASTA - 3.99 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¢**

BACON BURGER

Bacon, aged cheddar and mayo with lettuce and tomato -12.99

GRILLED CHICKEN & BACON

BBQ chicken breast with bacon, aged cheddar, lettuce and tomato - 12.99

HALF POUND BURGER

Chargrilled with lettuce and tomato - 12.99 Add Cheese at no additional charge.

GRILLED CHICKEN & SWISS

Chargrilled chicken breast with bacon, lettuce, tomato, honey mustard dressing and Swiss cheese - 12.99

FRENCH DIP

Shaved prime beef, grilled onions and mozzarella on a fresh baked roll served with horseradish sauce upon request - 12.99

ENGLISH PUB FISH SANDWICH

Icelandic cod hand-dipped and fried until golden brown - 12.99

LUCKY'S BURGER

Double patty, signature sauce, caramelized onions, American cheese and crispy bacon 14.99

Desserts

CHOCOLATE BROWNIE SUNDAE

Fresh baked brownie, rich vanilla ice cream topped with homemade chocolate sauce - 6.99

CARROT CAKE

Topped with cream cheese icing - 9.49

NEW YORK CHEESECAKE

With choice of raspberry or caramel sauce - 6.99

KEY LIME PIE

Graham cracker crust - 6.99

Beverages

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

Fresh Brewed Coffee, Tea, Iced Tea



Beer

Beer On Tap 16 oz. or 22 oz.

BUD LIGHT

COORS LIGHT

MILLER LIGHT

LUCKY'S ALE

LABATT BLUE

ANGRY ORCHARD

BLUE MOON

SAMUEL ADAMS - BOSTON LAGER

BELL'S TWO-HEARTED ALE

FOUNDERS ALL DAY IPA

CHEBOYGAN BLOOD ORANGE HONEY

ATWATER DIRTY BLONDE

SHORT'S SOFT PARADE

STELLA ARTOIS

SEASONAL (3) (ASK YOUR SERVER)

Bottled Beer

BUD

BUD LIGHT

MILLER GENUINE DRAFT

MILLER LITE

MICHELOB LIGHT

MICHELOB ULTRA

COORS LIGHT

CORONA

HEINEKEN

LABATT BLUE LIGHT

LABATT BLUE

GUINNESS

STELLA ARTOIS

HEINEKEN 0.0 (N/A)

HARD SELTZER (ASK YOUR SERVER)

18% gratuity on parties of eight or more.

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