



“QUALITY IS ALL”

KETTLE CHOWDERS

New England Cream Clam Chowder

Made fresh daily in our kitchen

New Orleans Spicy Chicken & Shrimp Gumbo - We love this one!

STARTERS HOT

Baked Stuffed Squid

Squid tubes, stuffed with cheese, chicken & jalapeno, double baked; with two cheese & tomato sauce

Blazin' Buffalo Shrimp

Tiger shrimp lightly flour dusted, flash fried and tossed in hot sauce (just like wings)

Blackened Chicken Livers

Served on a Portobello mushroom, with toast points

Fresh Cultivated P.E.I. Mussels

Steamed in choice of sauce:
White wine garlic, Lemon Dill or Chipotle Tomato

Jack & Shrimp

Steamed tiger shrimp, sautéed in Jack Daniels

Deep Fried Calamari

Rolled in herbed flour w/cayenne gin dip

Coconut Shrimp

Rolled in coconut, deep fried, served with spicy Thai or orange marmalade dip

Handcrafted Spring Rolls

Chicken & shrimp, served with plum sauce

Popcorn Shrimp

Hand breaded, deep fried, served with chipotle tartar

Roaster Chicken Wings (1 lb.)

Hot, Mild, Cajun Dusted or Honey Garlic

Bacon Wrapped Scallops

Served with our house cocktail sauce

Escargot in Mushroom Caps

A classic, with garlic butter

Cajun Crab Dip

Maryland Blue Crab, cream cheese, peppers, onions, tomato & spice, topped with Asiago cheese and served with corn chips

Pulled Pork Nachos

House smoked pulled pork with our BBQ sauce & 2 cheese, over corn chips

Lucy's Favourites Platter For Two

Deep fried calamari, coconut shrimp, house smoked salmon & lobster avocado cocktail

STARTERS COLD

Market Green Mesclin Salad

Served with choice of dressing

Classic Caesar Salad

Romaine lettuce, croutons & bacon bits

Fresh Lobster Avocado Cocktail

A rich mixture of lobster & creamy avocado with watercress & horseradish dressing

Jumbo Shrimp Cocktail

House Smoked Atlantic Salmon

Capers, onion, dark rye bread & horseradish cream sauce

OYSTER SELECTION

Freshly Shucked

Malpeque (each)

Glacier Bay (each)

Oyster Rockefeller

The true traditional New Orleans way, with spinach, Pernod, jalapeno & parmesan

SIGNATURE SALADS

Chicken Caesar Salad

Lucy's Classic Caesar, topped with bacon, Parmesan cheese, croutons, & warm Cajun Chicken

Seafood Caesar Salad

Fresh blue crab, house smoked salmon & gulf shrimp, served on our Classic Caesar (romaine lettuce, croutons, bacon bits & parmesan cheese)

Mediterranean Salad

With a marinated mixture of warm seafood (calamari, scallops & shrimp), feta, black olive & spicy salsa, over romaine lettuce, served with a vinaigrette dressing (contains pine nuts)

Blackened Salmon Greek Salad

Spicy Atlantic Salmon Filet served on a bed of Greek salad (feta, olives, tomatoes & romaine) with balsamic dressing

LUCY'S FISH & SPECIAL FEATURE SELECTION

Seafood Pasta (Fusilli) Salmon, Halibut and Shrimp in a Tomato Cream Sauce

Fresh Seared Mediterranean Style Line Caught Florida Mahi Mahi Filet

Fresh Bronzed Carolina Classic Catfish with Our Fresh Hand Crafted Spicy Salsa

Fresh Wild Caught Ontario Walleye Filet lemon pepper spiced

Fresh Pecan Crusted Northern Ontario Rainbow Trout Filet

Fresh Wild Caught Caribbean Monkfish Filet with Roasted Red Pepper Cream Sauce

Fresh Grilled Atlantic Salmon Filet Finished with Classic Lemon Dill Butter

Pan Seared Wild Caught Alaskan Halibut Filet Almond crusted with lemon parsley butter

Fresh Seared Wild Caught Atlantic Swordfish Blackened and served with fresh spicy salsa

Fresh True Icelandic Arctic Char Filet with a Fresh Pineapple & Cucumber Salsa

Fresh Wild Line Caught Florida Marlin chipolte shrimp compound butter

Fresh fish is served with fresh vegetables, and choice of steamed rice, new potato, fresh hand cut sweet potato or Yukon Gold fries

PASTA & RICE SPECIALTIES

Smoked Salmon & Tiger Shrimp Penne

House Smoked Salmon & Tiger Shrimp, leeks, red onion & mushrooms tossed in an asiago cream sauce

Lobster Ravioli

Peppers & mushrooms, tossed in tomato cream sauce

Chipotle Chicken & Shrimp

Smoked chipotle peppers, fresh oregano, sundried tomato, jalapeno cream sauce over fresh linguini

New Orleans Classic Etouffee

Tiger shrimp and spicy chicken, onion, bell pepper & celery; all caramelized, served over steamed white rice

Curry Chicken & Shrimp Linguini

Tiger Shrimp and Cajun chicken tossed in medium spiced curry

Backwoods Bayou Jambalaya

Cajun chicken, shrimp, Andouille sausage, sweet peppers, and onion in a thick & hearty spicy Creole sauce, served over rice

Jumped Up Seafood Stir Fry

Shrimp, scallops, calamari & fresh fish with mixed vegetables in a spicy Thai sauce over steamed rice

LUCY'S CLASSICS

Lucy's Own Coconut Shrimp

Shrimp rolled in coconut & deep-fried with orange marmalade or Thai sauce and Yukon Gold potato fries

Nova Scotia Lobster Roll Sandwich

Traditional East Coast style with fresh lobster, mayo & celery & cucumber served in a soft hotdog bun

Northern Atlantic Haddock Fish & Chips

True wild caught haddock, (firm & flaky), with fresh fries, tartar sauce & coleslaw

Alaskan Halibut Fish & Chips

Beer battered traditional style using the best ingredients with coleslaw and choice of tartar sauce or smoky chipotle tartar

Jumbo Jack's

Jumbo Tiger Shrimp, sautéed in Jack Daniels & chipotle butter served with steamed rice & fresh vegetable

Scallop & Shrimp

Digby scallops & tiger shrimps broiled in roasted garlic butter with rice & vegetables

Lucy's Cajun Surf & Turf

12oz. Certified Angus Beef® Striploin steak with ½ baked stuffed fresh lobster, with a side of drawn butter, served with fresh vegetables and steamed white rice

Alaskan King Crab Dinner

1 and ½ lbs. baked window cut King Crab with a side of garlic butter, served with steamed rice and fresh vegetables

Lobster & King Crab Combo

½ baked hard-shell Canadian lobster stuffed with scallops & shrimp, leeks, mushroom cream sauce & 1 lb. Alaskan King Crab, served with garlic butter, rice & vegetables

Live Hard Shell Nova Scotia "Naked" Lobster

1 1/4lb Canadian Hard Shell, steamed whole lobster, served with rice and vegetables
Dressed with scallop & shrimp, leeks wild mushroom white wine cream sauce

THE VETO VOTE. NO FISH TODAY?

Chicken Florentine

Breaded stuffed chicken breast (spinach, cheese) topped with a bourbon cream peppercorn sauce, served steamed white rice and fresh vegetables



12 oz. Certified Angus Beef® Striploin Steak

Naturally grilled to your liking with peppercorn sauce, served with fresh hand cut French fries and vegetables

Smoky Mountain Burger

Our Whiskey Burger topped with our House Smoky Pulled Pork (spicy)

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

For groups of 10 or more an automatic gratuity of 15% will be applied

You now have the convenience of reserving online by simply visiting lucyseafoodkitchen.com

6905 Millcreek Drive, Mississauga, ON L5N 6A3 Tel.: (905) 567-8950