

Appetizers

Gulf Shrimp Cocktail	16.99
Served with tangy cocktail sauce	
Maryland Crab Cake	17.99
Jumbo lump crabmeat served with remoulade sauce	
Calamari	17.99
Lightly breaded and tossed with peppers and onions	
Charcuterie Board	Small 16.99 Large 26.99
Chef's selection of assorted meats, cheeses and accoutrements	
Sausage Ragu	15.99
A hearty blend of ground sausage, peppers and onions served with crustinis for dipping	
Sauteed Greens and Clams	15.99
Sauteed spinach tossed with shucked steamed clams and bacon	
Asiago Crab Dip	17.99
Bubbly Asiago cheese with jumbo lump crab meat and chopped artichoke hearts served with toasted crustinis	
Meatball Appetizer w/ Garlic Crustini	15.99
Lucia's homemade meatballs topped with melted cheese and house red sauce Served with toasted garlic crustini	

Soup and Salads

Italian Wedding Soup	Cup 5.00 Bowl 7.00				
Steakhouse Salad	<table border="0" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;"><u>Half</u></td> <td style="text-align: center;"><u>Full</u></td> </tr> <tr> <td style="text-align: center;">N/A</td> <td style="text-align: center;">24.00</td> </tr> </table>	<u>Half</u>	<u>Full</u>	N/A	24.00
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Tender filet mignon grilled and served on a bed of mixed greens with sliced tomato, cucumber, red onion, shredded cheddar and fresh cut fries					
The Wedge	7.00 14.00				
A wedge of iceberg lettuce with mozzarella cheese, mild peppers, candied pecans, chopped bacon, diced tomato and hard-boiled egg					
Caesar Salad	7.00 14.00				
Romaine lettuce tossed with shaved parmesan cheese, red onion, croutons and Caesar dressing					
Grilled Romaine	8.00 16.00				
Crisp Romaine heart char grilled for flavor, topped with diced tomato, red onion, olives and crumbled feta cheese, with a Grecian vinaigrette					

Choice of dressings:

Lucia's house Italian, buttermilk ranch, raspberry vinaigrette, white Italian, Catalina, Sweet and Sour, Grecian, Balsamic Vinaigrette

*Homemade Creamy Roquefort or Crumbled Roquefort cheese \$3.49 additional

Add a Protein					
Grilled Steak	16.99	Grilled Salmon	14.99	Lobster Tail	MKT
Grilled Shrimp	14.99	Grilled Chicken	7.99	Crab Cake	16.99

Seafood

Thai Chili Grilled Salmon	32.99
Wild caught salmon glazed with a tangy Thai chili sauce and oven baked, paired with charred broccoli	
Maryland Crab Cakes	38.99
Traditional Maryland style jumbo lump crab cakes with house made remoulade	
Chilean Sea Bass	43.99
Pan seared and finished with lobster sherry sauce	
Crab Stuffed Cod	34.99
Filled with jumbo lump crab stuffing, baked and topped with lobster sherry	
Cod Florentine	25.99
Baked with fresh lemon juice and butter and topped with sauteed spinach	
Lobster Tail	MKT
Single cold water tail broiled to perfection, served with drawn butter	
Twin Tails	MKT
Two cold water lobster tails	
From the Grill**	
*All steaks are center cut, seasoned, broiled to order and topped with Lucia's signature garlic butter	
Petite Filet Mignon	38.99
Large Filet Mignon	51.99
Small Boston Strip Steak	39.99
Large Boston Strip Steak	54.99
Dry Aged Bone-In Strip	48.99
Bone-In Ribeye	48.99
Bone-In Pork Chop	30.99
Grilled Italian Chicken Breast	27.99
Vegetarian Kababs	
Grilled skewers of mushrooms, onions, green and red bell peppers and tomatoes over rice	
Add a Lobster Tail to any above dinner	MKT

À la Carte (add to any grilled item)

Blue Cheese Topper	3.99	Marsala Sauce Topper	5.99
Geovonee (hot peppers)	7.99	Deluxe Button Mushrooms	6.99
Grilled Shrimp	14.99	Sauteed Onions	6.99
Vegetable Kabab	10.99	Load Your Baked Potato	2.99

Signature Sides

Lucias Peppers (medium or hot)	7.99	Sautéed Spinach	5.99
Home Fries	4.99	Loaded Home Fries	7.99
Loaded Baked Potato	6.99	Pepper Oil Bread	8.99
Side Gnocchi or Cavatelli	8.99	Garlic Bread	7.99
(Served with red sauce and available only as an addition to broiled meats and seafood)		Bruschetta	12.99
		Herb Infused Oil	5.99

House Specialties

Chicken Parmigiana	27.99
Veal Parmigiana	30.99
A generous portion of chicken or veal prepared in the original Italian tradition. Served on a bed of linguine	
Chicken Piccata	28.99
Veal Piccata	31.99
Tender chicken or veal scaloppini pan sautéed in a lemon butter sauce with capers	
Chicken Marsala	28.99
Veal Marsala	31.99
Tender chicken or veal scaloppini sautéed with fresh mushrooms and onions in Marsala wine sauce	
Chicken Bruschetta	28.99
Chicken breast pan sauteed and topped with a blend of oil, diced tomatoes, basil and Italian seasoning, finished with melted mozzarella cheese	
Asiago Chicken	33.99
Chicken breast pan sauteed topped with creamy asiago, lump crab and artichoke hearts	
Blackened Chicken Alfredo	27.99
Spicy seasoned chicken tossed in creamy Alfredo sauce over a bed of linguine	
Linguine in Clam Sauce (Red or White)	28.99
Whole shucked steamed clams tossed in homemade red sauce or a clear brodo	
Angel Hair and Broccoli Aglio é Olio	22.99
Fresh broccoli crowns tossed with virgin olive oil and roasted garlic	
Shrimp Diablo	30.99
Sauteed shrimp in a spicy tomato sauce with capers, crushed garlic tomatoes, diced red onions, white wine and crushed red pepper flakes. Served over linguine	
Steak Stephan	30.99
Lightly floured and pan sauteed slices of filet mignon with sauteed onion, mushrooms, basil, crushed garlic and sherry wine demi glaze	

Pasta

	<u>Full</u>	<u>Half</u>
Angel Hair	18.99	14.99
Linguine Dinner	18.99	14.99
Penne Dinner	18.99	14.99
Homemade Cavatelli Dinner	22.99	16.99
Homemade Gnocchi Dinner	22.99	16.99

* Served in choice of red sauce with meatballs or meat sauce and a side salad or cup of soup

Alfredo Sauce, Diablo Sauce, Aglio é Olio, Extra Meat Balls and Extra Red Sauce are available at an additional charge.

Side Dishes

All entrees include one side and choice of soup or house salad
Baked Potato, Fresh Cut Fries, Broccoli, Rice Pilaf, Vegetable du Jour,
Linguine, Angel Hair or Penne in red sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness especially if you have certain medical conditions.