

LUCAS WHARF RESTAURANT

Since 1984

APPETIZER

Mango Ceviche

white fish, bay scallops & bay shrimp
cured with citrus juice, mango
red onion, bell pepper, cilantro
fried sweet potatoes & green plantain chips

SALAD

Roasted Beet Salad

arugula, toasted almonds, endive
crumbled feta cheese, citrus vinaigrette

Wedge Salad

iceberg lettuce, apple wood smoked bacon
tarragon, crumbled blue cheese
roasted cherry tomatoes
blue cheese dressing

ENTREE

Grilled Halibut Poisson Cru

coconut, sambal & lime
jasmine rice

Local King Salmon

served over creamed leeks
mango coulis

Specialty Drinks

Blueberry Basil Lemonade

Seagram's 100 proof vodka, lemonade, basil
blueberries, simple syrup, soda

Pomegranate Lemon Drop

Absolute Citron, Pama Liqueur, Cointreau
fresh lemon juice, simple syrup sugar
rim & lemon rock candy

Jalapeno Cucumber Margarita

Cazadores tequila, Cointreau, lime juice
jalapeno simple syrup, cucumber

Lucas Bloody Mary

Absolut vodka, tomato juice, celery salt
horseradish, Worcestershire, Tabasco, salt, pepper
cayenne pepper & celery salt rim

Draft Beer

Lucas Wharf Blonde Ale - *Lost Coast*

Light bodied with a hint of hops; a robust blonde

Napa Smith Pilsner - *Napa Smith Brewery*

Straw colored beer full of malt flavor and a medium body

Widmer Hefeweizen - *Widmer Brothers*

A golden unfiltered wheat beer with citrus and floral aromas

Indian Pale Ale - *Lagunitas*

Big on the aroma with a hoppy & sweet finish

Boont Amber Ale - *Anderson Valley*

Slight caramel flavor with a mild spicy bitterness

Bottled Beers

Budweiser, Bud Light, Coors Light

Corona, Blue Moon

Old Rasputin

Ace Pear Hard Cider

Non Alcoholic

St. Pauli Girl

Fevertree Ginger Beer

San Pellegrino

Boylan's Root Beer

Coke, Diet Coke, Sprite

Ginger Ale, Lemonade

Apple, Cranberry, Orange

Pineapple, Tomato Juice

Coffee & Tea

Hot & Iced Tea

Taylor Maid 'Goat Rock Roast' coffee