

LUCKY BONES

BACKWATER GRILLE

Appetizers/Sharing Plates

Back Water Grill Super Nachos

Hand cut corn tortillas, tomatoes, black beans, sour cream, onions, salsa verde, jack cheese 9.75

Add pulled pork, grilled chicken, house guacamole each 2

Oven Roasted Creamy Spinach & Artichoke Dip

House made Pita dipping chips 8

Cuban Spiced U-Peel Shrimp Cocktail

Classic Cape May cocktail sauce

½ lb. 8 1 lb. 15

Cape May Scallops wrapped with Bacon

Pepper bacon wrapped, horseradish-beet cream 8.5

Mojo Marinated Pork Morsels

Tequila-lime cilantro sauce 7

Large House Cut Fries

Double fried crisp, Tequila lime cilantro mayo, curry catsup 6.75

Lil's Last Stop Fries

Fresh cut fries, covered with melted jack cheese, smoked bacon, scallions, jalapenos & topped with ranch dressing 8

Maine Mussels

Pan steamed, tomato, basil, gorgonzola, brick oven bread 8

Cape May Steamed Clams

Garlic and olive oil 11

Lucky Bones Baby Back Ribs

Tangy chipotle house barbeque sauce 9

Brick Oven Roasted Lemon-Garlic Shrimp

Fresh dipping focaccia bread 9

Crab and Shrimp Cake

Roasted yellow pepper aioli, field greens 10



Lucky Bones Backwater Grille traces its name back to the days when Cape Island was a whaling village and when superstitious sailors never set sail on Friday. These brave watermen would stow away good luck charms to protect them from the perils of the mighty sea. The "LUCKY BONE" refers to the odd hook-like claw found only on the male horseshoe crab. It was worn by these men to keep them safe between the wind and the frightening mighty water, so they may return safe to their loved ones at home

Soups

Seafood Bisque

bowl 6.5

Cuban Style

Black Bean Soup

With lime sour cream 4.5 bowl

Salads

Add Grilled Chicken 4

Grilled Salmon 4 Grilled Shrimp 5

Classic Caesar Salad

Romaine lettuce tossed with garlic-peppercorn dressing, topped with

Parmigiano Reggiano and croutons 5/

Roasted Beet and Goat Cheese Salad

Tossed greens with wedges of roasted beets, fresh herbs, goat cheese

in a thyme vinaigrette 5/9

Pelican House Salad

Mixed greens, tomatoes, croutons with a

balsamic vinaigrette 5/8

Rocket Salad

Fresh arugula, olives, brick oven roasted vegetables, shaved fennel, fresh mozzarella, tossed with a creamy green vinaigrette 5/8

Brick Oven Pizza

Thin crust, King Arthur Unbleached Flour, Sea Salt Dough, Naples tradition

Margherita 8.5

Tomatoe sauce, basil, fresh mozzarella

Classic Jule 9.5

Sausage, roasted peppers, rosemary, tomato, mozzarella

White on White 11

Cream, roasted onions, pancetta, Reggiano, sage

Shrooms and Cheese 12

Mixed roasted mushrooms with Taleggio cheese. Red or White

Skip Jack 12.5

Arugula, Parma prosciutto, tomato, mozzarella

Four Cheese 12

Tomato, fresh mozzarella, Taleggio, Ricotta, Pecorino, Red or White

Tuscan 12

Olive oil, sliced garlic, mozzarella

Sofia Pie 13

Shrimp, mozzarella, roasted garlic olive oil

TOPPINGS 2.

Shrimp, Pepperoni, Pancetta, Roasted Garlic, Mushrooms

Dinner

from 4:30

Focaccia served with dinner.

House salad with dinner 2

We use zero trans fat oil - 100% canola oil

Backwater Lil's Italian Pasta 15

Tossed with garganelli pasta, pancetta, peas, onion, white wine butter sauce

With grilled chicken 17

With shrimp and scallops 20.5

With shrimp 22

Grilled Cuban Spiced Rubbed Pork Chop 22

Whipped sweet potato, red wine jus

Anchorage Fish and Chips 14

Original recipe, tartar sauce, coleslaw

Skillet Seared Filet Mignon 25

Blue cheese butter

Topped with crabmeat add 7

Slow Roasted Prime Rib au jus 21

limited on Friday & Saturday

Mussels in Gorgonzola

Basil-Tomato Sauce 16

Tossed with Italian bucatini, grilled brick oven bread

Cape May Vineyard Clams 17

Tossed pasta, with baby clams and little necks tossed with olive oil, garlic-herb butter and dry white wine

Pan Seared Atlantic Salmon 17

With lemon beurre blanc and herb polenta

Grilled 12 oz New York

Strip Steak 24

Smothered with horseradish-beet butter

Cape May Flatfish of the day

Sauteed with lemon beurre blanc and herb polenta

Stuffed Chicken Breast 17

Spinach, artichoke, and Parmigiano Reggiano stuffing laced with mushroom cream sauce

Crab and Shrimp Cakes 22

Lucky Bones Baby Back Ribs 19

Full Rack, savory chipotle house barbeque

Sides

House cut fries 3

Mushrooms & caramelized onions 3

Baked potato 3

Asparagus 3

Herb polenta 3

Whipped sweet potatoes 3

Red wine jus 3

Brick Oven focaccia with EVOO 3

Desserts

Cheesecake of the day

Ecuadorian rainforest chocolate decadence cake

Raspberry vanilla layer cake

Chocolate-hazelnut biscotti plate

Key lime pie

Ice Creams:

Most dietary preferences can be accommodated. An 18% gratuity may be added to parties of eight or more.

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Frozen Drinks 6.

Pina Colada
Strawberry Daquiri
Margarita
Banana Rum Daquiri

Tap Beers

Miller Lite
Dogfish Head IPA
Stella Artiois
Guinness
Michelob Ultra
Yuengling Lager

Bottle Beers

Chimay Premier
Corona
Amstel Light
Heineken
Negro Modelo
Coors Light
Budweiser
Becks n/a

Wines By the Glass

Pinot Grigio 6
White Zinfandel Beringer 5
Chardonnay Salmon Creek 5
Merlot Stella 6
Our Pizza Red Villa Pucini 7
Cabernet Sauvignon Ravenswood 7
Chardonnay Sonoma Cutrer 13
Pinot Noir Mark West 8

PATÉ'S SPECIAL MARTINIS 8.

Primo Cosmo
Absolut Citron, Triple Sec, splash of lime and cranberry

Apple
Puckers Sour Apple, Absolut, splash of sour

Key Wester
Meyers and Mt Gay, Triple Sec, splash of lime and cranberry

Lemon Drop
Absolut Citron, Triple Sec, splash of sour

Key Lime
Stoli Vanilla, white cocoa, pineapple and lime

Fudge Kitchen
Vodka and dark cocoa, Godiva White

Blue Moon
Blue Curacao, Vodka, splash of Pineapple

Back Water Sunset
Stoli O, Midori, Malibu Rum, Spash of Cranberry

WATERS

Pelligrino 5
Fiji 8

Sandwiches

Served with hand cut corn tortillas and coleslaw

Herbed Chicken Salad Sandwich
Asian flavors, lettuce, tomato, on whole grain bread 7.5

Cuban Pulled Pork Sandwich
Chef Walters Spice, with caramelized onions, Swiss cheese piled macho high on a Kaiser 6.5

New York Pastrami Sandwich
Piled high with rye bread, 1000 island dressing, cole slaw & Jewish pickle 7.5

Fried Fish Sandwich
Fresh catch, crisp with lettuce, tomato, red onion and tartar 7.5 add cheese .5

Anchorage Fish & Chips
Original recipe, tartar sauce, coleslaw 10

Grilled Chicken BLT
Grilled breast topped with black pepper bacon, lettuce, tomato and herb mayonnaise on focaccia 7.5

Crab and Shrimp Cake Sandwich
with lettuce, tomato, red onion and tartar 11

Classic Shrimp Salad Sandwich
with lettuce, tomato on whole grain bread 7.5

Burgers

Served with hand cut fries and coleslaw

Filet Tip Steak Sandwich
Fresh Kaiser Stuffed with roasted peppers, caramelized onions, mushrooms, provolone, roasted garlic jus 8.5

Lucky Bones Burger
Grilled 10 oz choice ground beef 8.5
Served with bacon, mushrooms, onions.
Choice of provolone, Swiss, American or blue cheese .50

Grilled Veggie Burger
Topped with brick oven roasted vegetables, herb mayonnaise 7.5

Bison Burger
Grilled lean 6 oz Burger 8.5
Served with bacon, mushrooms, onions.
Choice of provolone, Swiss, American or blue cheese .50

Lucky Kids Menu

Beverage included

Chicken Fingers with fries 7
Macaroni & Cheese Creamy & classic 5
Tossed Pasta With red sauce or butter 5
Small Fry Shrimps Fries & cocktail sauce 8
Fried Clams Fries & Cocktail Sauce 8
Kid's Salad 1.5
Kid's Pizza 8

ALL Lucky Kids Drinks 4

Blue Water Freeze
Blue raspberry smoothie

Strawberry Crush Berry power

The Banana Speed Boat
Frozen banana smoothie

Pink Lemonade 2.5
Stewart's Root Beer 2.5

Brick Oven Pizza

Thin crust, Unbleached Flour,
Sea Salt Dough, Naples tradition

Margherita 8.5

Tomato sauce, basil, fresh mozzarella

Classic Jule 9.5

Sausage, roasted peppers, rosemary, tomato, mozzarella

White on White 11

Cream, roasted onions, pancetta, Reggiano, sage

Shrooms and Cheese 12

Mixed roasted mushrooms with Taleggio cheese
Red or White

Skip Jack 12.5

Arugula, Parm prosciutto, tomato, mozzarella

Four Cheese 12

Tomato, fresh mozzarella, Taleggio, Ricotta, Pecorino
Red or White

Tuscan 12

Olive oil, sliced garlic, mozzarella

Sofia Pie 13

Shrimp, mozzarella, roasted garlic olive oil

TOPPINGS 2.

Shrimp, Pepperoni, Pancetta, Roasted Garlic, Mushrooms



Lucky Bones Delicious Twenty Dollar Wine List

All 20

Riesling Carl Graf, Germany
Chardonnay Salmon Creek, California
Chardonnay Joliesse, California
Chenin Blanc Indaba, South Africa
Sauvignon Blanc Oxford Landing, Australia
Pinot Grigio, Italy
Merlot Stella, Italy
Merlot 14 Hands, California
Shiraz Thirsty Lizard, Australia
Cabernet Sauvignon Montgras, Chile
Pinot Noir Mark West, Corsica
Zinfandel Blend Ménage á Trois, California
White Zinfandel Beringer
Sparkling Kenwood Yulupa Cuvee Brut

Open Daily at 11:30am for Lunch
Dinner starts at 4:30pm
Happy Hour Monday- Friday 4-6pm
Late Night Fun.....starts 9-1am