

WOOD FIRE GRILLED PIZZA

MARGHERITA	22.00
the classic: tomato, mozzarella & basil. great for kids	
TRUFATA	28.00
Stracciatella, mushrooms, arugula, pickled onions, truffle	
*KHACHAPURRI	28.00
egg, raclette cheese, yogurt, side of pickles	

THE FARM STAND

<i>lulu</i> GRILLED CAULIFLOWER	38.00
SEASONAL VEGGIE PLATTER	36.00
HOUSE SALAD DU JOUR	19.00/38.00
BIBB LETTUCE SALAD	19.00
add grilled shrimp (\$14), add grilled chicken (\$12)	
<i>Durys's</i> LOBSTER COBB SALAD	88.00
serves 3ppl	

LUNCH SPECIALTIES

Monday, Thursday-Saturday 12pm-3:30pm

HOUSE FALAFEL	27.00
JAMBON BEURRE	21.00
SMOKED SALMON & AVOCADO	28.00
served as a tartine. sunny side egg, pickled onion	
GRILLED CHICKEN SALAD	34.00
"Cook's Venture Pasture" chicken over gem lettuce cobb salad	

*RAW BAR

BEAU SOLEIL OYSTERS	1/2 DOZEN/26.00
PEEKO OYSTERS	1/2 DOZEN/24.00
TOP NECK CLAMS	1/2 DOZEN/16.00
JUMBO SHRIMP	3 PIECE/19.00
CHILLED 1LB LOBSTER	46.00
<u>SEAFOOD TOWERS</u>	
HARBOR (2PPL)	95.00
oysters (8), topneck clams (6), shrimp (4), tuna tartare	

MAIN (3PPL)	195.00
king crab, oysters (16), topneck clams (8), shrimp (6), tuna tartare	

lulu **FRESH BAGUETTE** 6.00
made in house, daily

STARTERS

SOUP DU JOUR	15.00
BURRATA	26.00
fresh figs, roasted hazelnut, balsamic fig preserves, black pepper financier	
WOODFIRED GRILLED LEEK	19.00
Muhammara, crispy shallots, pickled mustard caviar & watercress	
GRILLED SPANISH OCTOPUS	25.00
pee-wee potatoes, green tahini, piquillo aioli, feta cheese	
*STEAK TARTARE	29.00
bone marrow aioli & truffled herb salad	
MUSSELS A-LA-PLANCHA	22.00
sea salt, crushed pepper, lemon parsley butter	
*BIG-EYE TUNA TARTARE	27.00
ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile	

ENTRÉES

MOULES MARINIÈRES	33.00
white wine, shallots, garlic, fresh herbs	
GRILLED BUTTERNUT SQUASH STEAK	38.00
coal roasted spaghetti squash, endives, fried sage, caramelized parmesan cream	
WHOLE GRILLED BRANZINO	49.00
smoked tomato provençal, lemon olive oil	
GRILLED DRY AGED TUNA	47.00
lamb merguez escabeche	
1.5LB GRILLED LOBSTER	71.00
melted butter	
GRILLED BUTTERMILK CHICKEN	41.00
"Cooks Venture Pasture" raised, garlic kale, carrot purée, garlic chips, devil sauce	
SKIRT STEAK	45.00
house fries, chimichurri sauce	
RACK OF LAMB (serves 2ppl)	115.00
harissa yogurt sauce & Israeli salad	
DRY AGED DUCK (serves 2-3ppl)	125.00
grilled flatbread, Muhammara, garlic-yogurt sauce, green tahini	
LULU'S CHEESEBURGER & FRIES	28.00
8oz house mix, cheddar, heirloom tomato, gem lettuce, housemade rosemary brioche	
HOUSE TRUFFLE PAPARDELLE	41.00
prosciutto San Daniele, black mission figs, truffle sunchoke caramel & beurre blanc	

SIDES 16.00

HAND CUT FRENCH FRIES
SKILLET MAC & CHEESE
SAUTÉED KALE & MUSHROOMS (ADD \$3)
GRILLED BROCCOLINI

ask about our daily specials!