

QUENCH FLAT & SPARKLING WATER

By ordering our Quench bottled water (only \$2 per person), you are helping to replace single-use bottles and reduce carbon emissions. In return, a portion of our water sales go to Project Most, a local community organization offering comprehensive enrichment programs for academic and creative growth.



let's be friends

f lulukitchenandbar

@ lulukitchenandbar

What's the DEAL at lulu

lulu's HAPPY HOUR

@ the Bar

Lunch Mon-Fri: 12pm-3:30pm
Dinner All Week: 5pm-6:45pm

In the Dining Room

Lunch Mon-Fri: 12pm-3:30pm
Dinner Sun-Thur: 5:30-6:45pm

WEDNESDAY ALL DAY

25% OFF All Bottles from our award-winning wine list

SUNDAY BRUNCH HAPPY HOUR

RAW BAR

OYSTERS (1/2dz)

***PROMISE LAND** Amagansett, LI 26.00

***BEAUSOLEIL** Negauc, Canada 26.00

***PEEKO** North Fork, LI 24.00

SHELLFISH

***TOPNECK CLAMS** half-dozen 16.00

JUMBO SHRIMP (3PC) 19.00

SNOW CRAB CLAWS (5PC) 32.00

1lb WHOLE LOBSTER 49.00

SEAFOOD TOWERS*

***OYSTER PARADISE** assortment (18) 72.00

***HARBOR TOWER** (2pp) 115.00
oysters (9), Topneck clams (6), Snow crab claws (3),
shrimp (4), *tuna tartare (add 1lb lobster \$42)

***LOBSTER TOWER** (3pp) 215.00
1lbs Lobster, oysters (18), Topneck clams (8),
shrimp (6), Snow crab claws (5), *tuna tartare

THE FARM STAND

lulu's **SIGNATURE HEIRLOOM CAULIFLOWER** 38.00
roasted w/wood fire, spicy LI grapes, yogurt,
Aleppo pepper, roasted sesame seeds,
balsamic glaze EVOO (2-3pp)

DURYEA'S LOBSTER COBB SALAD (3pp) 97.00

BIBB LETTUCE 22.00
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

SEASONAL CRUDITÉS PLATTER (2-3pp) 36.00
Chef's selection of raw farm vegetables
served w/dijonnaise, hummus & tapenade

CHEF'S GARDEN SALAD (1pp/family style) 22/38
inspired by the local vegetable pick of the day

WOOD FIRED PIZZAS

OUR PIZZAS ARE PREPARED IN OUR WOOD-FIRE OVEN

***KHACHAPURRI** 28.00
egg, raclette cheese, yogurt sauce on the side

24.00 **MARGARITA**
pomodoro, mozzarella,
fresh basil

TRUFATA 28.00
Stracciatella cheese,
exotic mushrooms, arugula,
pickled onions, truffle paste

SANDWICHES

28.00 **SMOKED SALMON & AVOCADO TARTINE**
sunny side lacono egg, pickled red onion

25.00 **JAMBON BEURRE**
Madrange Ham, sea salt butter, cornichon, baguette, fries

29.00 **HOUSE FALAFEL** pita, yogurt aioli, grilled shishito,
green tahini, lettuce, tomato, red onions, french fries

STARTERS | GRILLED ITEMS ARE ALL PREPARED ON OUR WOOD-FIRE GRILL

15.00 **SOUP DU JOUR**

24.00 **SAUCISSON BRIOCHE**
truffle herb salad & black pepper sauce

26.00 **BURRATA**
fresh figs, balsamic fig preserve, roasted hazelnut,
hazelnut-black pepper financier

28.00 **GRILLED SPANISH OCTOPUS**
pee-wee potatoes, green tahini, piquillo aioli, feta cheese

27.00 **GRILLED VEGETABLE SALAD**
grilled baby artichokes, zucchini, bell peppers, tomato confit,
pickled burned eggplant, shaved radishes, whipped tahini

29.00 ***BIG-EYE TUNA TARTARE** ginger ponzu, avocado,
cucumbers, harissa-tahini mayo, smoked paprika tuile

26.00 **MUSSELS A-LA-PLANCHA**
sea salt, crushed pepper, lemon parsley butter

29.00 ***STEAK TARTARE** bone marrow aioli, truffled herb salad

ENTRÉES | GRILLED ITEMS ARE ALL PREPARED ON OUR WOOD-FIRE GRILL

30.00 *lulu's* **CHEESEBURGER**
8oz house mix (short rib & chuck), cheddar, Heirloom tomato,
gem lettuce, house-made rosemary brioche & fries

23.00 **OMELETTE** chives, house salad (add Fontina - \$2)

38.00 **GRILLED CHICKEN SALAD** "Cooks Venture
Pasture" raised chicken breast, Gem lettuce cobb salad

36.00 **MOULES MARINIÈRES** classic

41.00 **VEGETERIAN LAURINE**
exotic mushrooms, leeks, brioche, sunchokes & truffle oil

44.00 **HOUSE MADE TAGLIATELLE**
clams and chorizo, lemon beurre blanc

56.00 **GRILLED WHOLE BRANZINO**
smoked tomato provençal, lemon olive oil

71.00 **WOODFIRE GRILLED DOVER SOLE**
herbs-citrus butter, cherry tomato confit and pine nuts

52.00 ***SKIRT STEAK** house fries, chimichurri sauce

54.00 **PAN SEARED BRAISED LAMB**
potato gnocchi, crispy Brussels sprouts, exotic mushrooms,
honey roasted baby carrots & red wine reduction

SIDES 16.00

FRENCH FRIES hand cut

ROASTED CARROTS spiced honey

GRILLED BROCCOLINI sea salt, olive oil

SAUTÉED KALE & EXOTIC MUSHROOMS (add \$3)

SKILLET MAC & CHEESE wood-fired Gouda cheese

*These menu items are served raw or are cooked to your liking. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.