

LUNCH (12PM) & DINNER (5:30PM)

SUNDAY BRUNCH @ 11:30AM



let's be friends

f lulukitchenandbar
@ lulukitchenandbar

Tel (631) 725-0900

126 MAIN STREET - SAG HARBOR - NY 11963

www.lulusagharbor.com

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.

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

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

- 15.00 **SOUP DU JOUR**
- 24.00 **SAUCISSON BRIOCHE**
truffled herb salad & black pepper sauce
- 28.00 **GRILLED SPANISH OCTOPUS**
pee-wee potatoes, green tahini, piquillo aioli, feta cheese
- 26.00 **BURRATA**
fresh figs, balsamic fig preserve, roasted hazelnut, hazelnut-black pepper financier
- 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

- 31.00 ***lulu's CHEESEBURGER**
8oz house mix (short rib & chuck), cheddar, Heirloom tomato, gem lettuce, house-made rosemary brioche & fries
- 36.00 **MOULES MARINIÈRES** classic
- 41.00 **VEGETARIAN LORRAINE**
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
- 52.00 **WOODFIRE GRILLED HAMACHI (GF)**
poblano peppers, young coconut & jicama herb salad, sour tomatoes & Calabrian pepper oil
- 43.00 **GRILLED BUTTERMILK CHICKEN "À LA DIABLE"**
celery root-apple-hazelnut purée, garlic-seasonal greens & tarragon-devil sauce
- 54.00 **PAN SEARED BRAISED LAMB**
potato gnocchi, crispy Brussels sprouts, exotic mushrooms, honey roasted baby carrots & red wine reduction
- 52.00 ***SKIRT STEAK** house fries, chimichurri sauce
- 125.00 ***RACK OF LAMB (serves 2ppi)**
harissa yogurt sauce & Israeli salad
- 135.00 **14 DAYS DRY-AGED DUCK (serves 2ppi)**
grilled flat bread, Muhamarra, Garlic-yogurt, green tahina

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.