

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

SUNDAY BRUNCH @ 11:30AM



let's be friends



lulukitchenandbar



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Tel (631) 725-0900

126 MAIN STREET - SAG HARBOR - NY 11963

www.lulusagharbor.com

BRUNCH HAPPY HOUR \$11

Mimosa, Bellini, Bloody Mary, Sparkling Wine, Sparkling Rosé,
Wine : Cabernet Sauvignon, Grüner Veltliner, Rosé



RAW BAR

OYSTERS (1/2dz)

***PRINCE CASPIAN** Duxbury Bay, MA 24.00

***SAQUISH OYSTERS** Saquish, MA 24.00

***BEAUSOLEIL** Negauc, Canada 26.00

SHELLFISH

***TOPNECK CLAMS** half-dozen 16.00

JUMBO SHRIMP (3PC) 19.00

1lb WHOLE LOBSTER 46.00

SEAFOOD TOWERS*

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

***HARBOR** (2pp) 95.00
oysters (9), Topneck clams (6), shrimp (4), *tuna tartare

***MAIN** (3pp) 195.00
1lbs Lobster, oysters (18), Topneck clams (8),
shrimp (6), *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)

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

TOMATO & WATERMELON SALAD 23.00
crushed cucumber, pickled red onions, Feta cheese,
tomato confit dressing, sesame crisp, herb salad

WOOD FIRED PIZZA

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

GRAVLAX PIZZA 31.00
house smoked salmon, ricotta, mozzarella,
crème fraîche & lemon zest, pickled red onion,
fried capers, Frisée, dill lemon oil

BRUNCH

15.00 **SOUPE DU JOUR**

21.00 **FRENCH TOAST** spicy bacon, fresh fruit

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

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

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

28.00 ***lulu'S CHEESEBURGER**
8oz house mix, Mecox cheddar, Heirloom tomato,
gem lettuce, house-made rosemary brioche & fries

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

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

29/49 ***BIG-EYE TUNA TARTARE** ginger ponzu, avocado,
cucumbers, harissa-tahini mayo, smoked paprika tuile

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

26.00 ***EGGS BENEDICT** lacono local eggs, ham,
toasted brioche, hollandaise, lulu's potatoes

42.00 ***LOBSTER EGGS BENEDICT** lacono local eggs,
toasted brioche, hollandaise, lulu's potatoes

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

29/49 ***STEAK TARTARE**
grilled baguette, bone marrow aioli, truffled herb salad

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

SIDES

7.00 **SPICY BACON**

16.00 **HEIRLOOM TOMATOES** EVOO, sel de Guérande (cold)

16.00 **GRILLED BROCCOLINI** sea salt, olive oil

19.00 **SAUTÉED KALE & EXOTIC MUSHROOMS** garlic, EVOO

16.00 **MAC & CHEESE**

16.00 **FRENCH FRIES** hand cut

KID'S MENU (12 yrs old & younger)

22.00 **MARGARITA PIZZA**

14.00 **CHICKEN FINGERS & FRIES**

14.00 **ELBOW PASTA & BUTTER**

14.00 **FRENCH TOAST**

A portion of our bottled water sales is donated to Project Most - a local community organization
offering comprehensive enrichment programsfor academic and creative growth

*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.