

LUNCH (12PM) & DINNER (5:30PM)
SUNDAY BRUNCH @ 11:30AM



Tel (631) 725-0900 126 MAIN STREET - SAG HARBOR - NY 11963 www.lulusagharbor.com

What’s the DEAL at lulu

HAPPY HOUR

7 days/week - 5:30-6:30pm (bar only)

WEDNESDAY ALL DAY

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

BRUNCH HAPPY HOUR

\$11/glass Select Offering (Sundays)



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

We donate a portion of our water sales to Project Most, a local community organization offering comprehensive enrichment programs for academic and creative growth

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

- 15.00 SOUP DU JOUR
- 26.00 BURRATA truffle-mushroom pâté, pickled mushrooms, heirloom cherry tomatoes, tomato-truffle dressing
- 28.00 GRILLED SPANISH OCTOPUS
- pee-wee potatoes, green tehini, piquillo aioli, feta cheese
- 19.00 BALSAM FARM SUMMER CARPACCIO
- watermelon radish, Cavaillon melon, zucchini, pickled carrots & beets, cherry tomato, horseradish-coconut dressing
- 25.00 SAUCISSON EN BRIOCHE
- garlic pork sausage, house-made brioche, truffle herbs salad, black pepper red wine sauce
- 29.00 *BIG-EYE TUNA TARTARE
- ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile
- 24.00 MUSSELS A-LA-PLANCHA
- sea salt, crushed pepper, lemon parsley butter
- 29.00 *STEAK TARTARE
- bone marrow aioli, truffled herb salad
- 21.00 TOMATO & WATERMELON SALAD
- crushed cucumber, pickled red onions, Feta cheese, tomato confit dressing, sesame crisp, herb salad

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

- 33.00 MOULES MARINIÈRES classic
- 39.00 WOODFIRE ROASTED HEIRLOOM TOMATO & MAITAKE MUSHROOM
- sundried tomato-truffle hollandaise, Smoked EVOO tomato powder
- 48.00 FUSILLI AL FERRETTO & SEAFOOD
- crab, shrimp, calamari, clams, mussels, riviera olives, garlic & tomato confit, cipollini onions, lemon beurre blanc
- 71.00 1.5LB GRILLED LOBSTER
- melted butter
- 51.00 WHOLE GRILLED BRANZINO
- smoked tomato provençal, lemon olive oil
- 47.00 WOODFIRE ROASTED GLAZED COD LOIN
- fava beans, chickpeas, heirlooms, aparagus, lemon-harissa broth
- 43.00 GRILLED BUTTERMILK CHICKEN
- “Cooks Venture Pasture” raised, garlic kale, carrot purée, garlic chips, devil sauce
- 52.00 *SKIRT STEAK
- house fries, chimichurri sauce
- 125.00 RACK OF LAMB (serves 2ppl)
- harissa yogurt sauce & Israeli salad
- 135.00 14 DAYS DRY-AGED DUCK (serves 2ppl)
- grilled flat bread, Muhamarra, Garlic-yogurt, green tahina

SIDES 16.00

- HEIRLOOM TOMATOES EVOO, sel de Guérande (cold)
- FRENCH FRIES hand cut
- 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.