

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

SUNDAY BRUNCH @ 11:30AM



let's be friends

f lulukitchenandbar

@ lulukitchenandbar

## 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

### SUNDAY BRUNCH HAPPY HOUR

\$12/glass (Select Offering)



## 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)

DURYEA'S LOBSTER COBB SALAD (3pp) 88

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  
Madrangle 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 FALL FENNEL SALAD  
fried chicken liver, radish, blood orange, smoked toasted pistachios,  
whipped feta cheese & pomegranate-tahini vinaigrette

28.00 MUSHROOM TRIO  
mushroom pâté w/balsamic caviar, truffled-mushroom tartare,  
porcini-truffle arancini & Gruyère foam

19.00 BUTTERNUT & DELICATA SQUASH CARPACCIO  
pickled spaghetti squash, smoked pumpkin seeds, honey nut squash gel,  
sweet potato chips, olive crumble / [add Burrata \\$7](#)

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

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

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

28.00 \* *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

33.00 MOULES MARINIÈRES classic

39.00 VEGETABLE POT-AU-FEU  
roasted honeynut sqash, shallot, maitake, purple sweet potato,  
lemon-saffran aioli, artichoke heart in a mushroom consommé

49.00 PAN-SEARED ORA KING SALMON  
roasted butternut squash, green chickpeas, artichoke hearts,  
grilled Cippolini onions, lemon harissa broth

71.00 1.5LB GRILLED LOBSTER melted butter

51.00 GRILLED WHOLE BRANZINO  
smoked tomato provençal, lemon olive oil

52.00 \*SKIRT STEAK house fries, chimichurri sauce

## SIDES 16.00

FRENCH FRIES hand cut

SPAGHETTI SQUASH PROVENÇALE

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.