

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 \$12

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)

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 PIZZA

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

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

BRUNCH

16.00 ONION SOUP

21.00 FRENCH TOAST spicy bacon, fresh fruit

19.00 CRÊPES A L'ORANGE Grand Marnier &
vanilla cream, orange marmalade, blood orange

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

28.00 *MERGUEZ EGG SANDWICH house merguez patty,
sunny-side-up egg, whipped feta, pickled onion, tarragon
dressing, herb salad, house brioche w/Fries

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

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

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

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)

24.00 *OEUF COCOTTE Two Eggs baked w/Boursin cheese,
ham, maitake mushrooms, mozzarella, grilled brioche

36.00 *RACLETTE FONDUTA FOR TWO
Two sunny-side-up eggs, prosciutto, Raclette cheese,
potato, pickled cucumber, truffled herb salad

26.00 GRILLED VEGETABLE & RICOTTA FLATBREAD
Pickled hardboiled egg, tomato confit, charred zucchini,
roasted bell pepper. Served with Herb Salad

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

52.00 *SKIRT STEAK house fries, chimichurri sauce

SIDES

7.00 SPICY BACON

16.00 SPAGHETTI SQUASH PROVENÇALE

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 programs for 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.