

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

SUNDAY BRUNCH @ 11:30AM



let's be friends

f lulukitchenandbar
@ lulukitchenandbar

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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

(Available at the bar & dining room)

Lunch Mon-Fri: 12pm-3:30pm /
Dinner Sun-Thu: 5:30pm-6:45pm

WEDNESDAY ALL DAY

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

SUNDAY BRUNCH HAPPY HOUR



RAW BAR

OYSTERS (1/2dz)

*PRINCE CASPIAN Duxbury Bay, MA 24.00

*BEAUSOLEIL Negauc, Canada 26.00

*PEEKO North Fork, LI 24.00

SHELLFISH

*TOPNECK CLAMS half-dozen 16.00

JUMBO SHRIMP (3PC) 19.00

1lb WHOLE LOBSTER 49.00

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)

DURYEY'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

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

28.00 GRILLED SPANISH OCTOPUS

pee-wee potatoes, green tahini, piquillo aioli, feta cheese

19.00 BUTTERNUT & DELICATA SQUASH CARPACCIO

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

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 (not available Fri-Sat)
8oz house mix (short rib & chuck), cheddar, Heirloom tomato, gem lettuce, house-made rosemary brioche & fries

33.00 MOULES MARINIÈRES classic

39.00 VEGETABLE POT-AU-FEU

roasted honeynut squash, shallot, maitake, purple sweet potato, lemon-saffron aioli, artichoke heart in a mushroom consommé

48.00 VEAL OSSO BUCO RAGOUT

house made pappardelle, exotic mushrooms & mascarpone

71.00 1.5LB GRILLED LOBSTER melted butter

51.00 WHOLE GRILLED BRANZINO

smoked tomato provençal, lemon olive oil

49.00 PAN-SEARED ORA KING SALMON

roasted butternut squash, green chickpeas, artichoke hearts, grilled Cipolini onions, lemon harissa broth

43.00 GRILLED BUTTERMILK CHICKEN "À LA DIABLE"
celery root-apple-hazelnut purée, garlic-winter greens & tarragon-devil sause

52.00 *SKIRT STEAK house fries, chimichurri sauce

125.00 *RACK OF LAMB (serves 2 ppl)

harissa yogurt sauce & Israeli salad

135.00 14 DAYS DRY-AGED DUCK (serves 2 ppl)

grilled flat bread, Muhamarra, Garlic-yogurt, green tahina

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.