

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

SUNDAY BRUNCH @ 11:30AM



let's be friends



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 : Tempranillo, Grüner Veltliner, Rosé

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.

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

SNOW CRAB CLAWS (5PC) 32.00

1lb WHOLE LOBSTER 49.00

SEAFOOD TOWERS*

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

***HARBOR TOWER** (2pp) 115.00
oysters (9), Topneck clams (6), Snow crab claws (3),
shrimp (4), *tuna tartare (add 1lb lobster \$42)

***LOBSTER TOWER** (3pp) 215.00
1lbs Lobster, oysters (18), Topneck clams (8),
shrimp (6), Snow crab claws (5), *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) 97.00

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 **HEIRLOOM TOMATO** tangerine oil, smoked salt

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**

*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.