

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

SUNDAY BRUNCH @ 11:30AM



let's be friends

f lulukitchenandbar  
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126 MAIN STREET - SAG HARBOR - NY 11963

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**

@ the Bar

Lunch Mon-Fri: 12pm-3:30pm  
Dinner All Week: 5pm-6:45pm

In the Dining Room

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

**WEDNESDAY ALL DAY**

25% OFF All Bottles from our WS 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

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

**STARTERS**

GRILLED ITEMS ARE ALL PREPARED ON OUR WOOD-FIRE GRILL

15.00 SOUP DU JOUR

24.00 WOODFIRE GRILLED MELON SALAD

tartelette topped w/pine nuts-coconut cream, crispy prosciutto,  
dry mint,balsamic & smoked oil

28.00 SEAFOOD SALAD tabouleh, scallops, shrimp,  
calamari, pickled mussels, crab meat, fennel, lemon, piquillo aioli

28.00 GRILLED SPANISH OCTOPUS

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

26.00 BURRATA

walnuts, cherry tomatoes, Castelvetrano olives, tomato bell-  
pepper coulis, toasted house brioche, walnut-parsley pesto

27.00 GRILLED VEGETABLE SALAD

grilled baby artichokes, zucchini, bell peppers, tomato confit,  
pickled burned eggplant, shaved radishes, whipped tahini

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

36.00 MOULES MARINIÈRES classic

41.00 VEGETABLE POT-AU-FEU

artichoke heart, maitake, fingerling potato, white asparagus,  
tomato confit, mushroom consommé & lemon-saffron aioli

59.00 SEAFOOD & LOBSTER BUCATINI

scallop, shrimp, calamari, mussels, crab, lobster, garlic,  
tomatoes, lemon oil, fresh basil

71.00 1.5LB GRILLED LOBSTER melted butter

56.00 GRILLED WHOLE BRANZINO

smoked tomato provençal, lemon olive oil

58.00 BAKED HALIBUT coconut mussels, tapioca pearls,  
fava, tomato confit, smoked trout roe & white sturgeon caviar

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

FRENCH FRIES hand cut

HEIRLOOM TOMATO tangerine oil, smoked salt

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.