

### 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.



let's be friends

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@ lulukitchenandbar

## 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

## 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  
Madrange 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 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

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

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

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  
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

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

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

71.00 1.5LB GRILLED LOBSTER melted butter

56.00 GRILLED WHOLE BRANZINO  
smoked tomato provençal, lemon olive oil

52.00 \*SKIRT STEAK house fries, chimichurri sauce

## SIDES 16.00

FRENCH FRIES hand cut

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.