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Look to Lulu for  
catering specials and  
your weekly takeout

Book your 2024-2025

Events now!

Weddings, cocktail hours, office  
parties, dinners & more

EVENTS@LULUSAGHARBOR.COM

*lulu*

KITCHEN & BAR

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+631.725.0900

DELIVERY AVAILABLE ON GRUBHUB



CHECK WEBSITE FOR  
HOURS

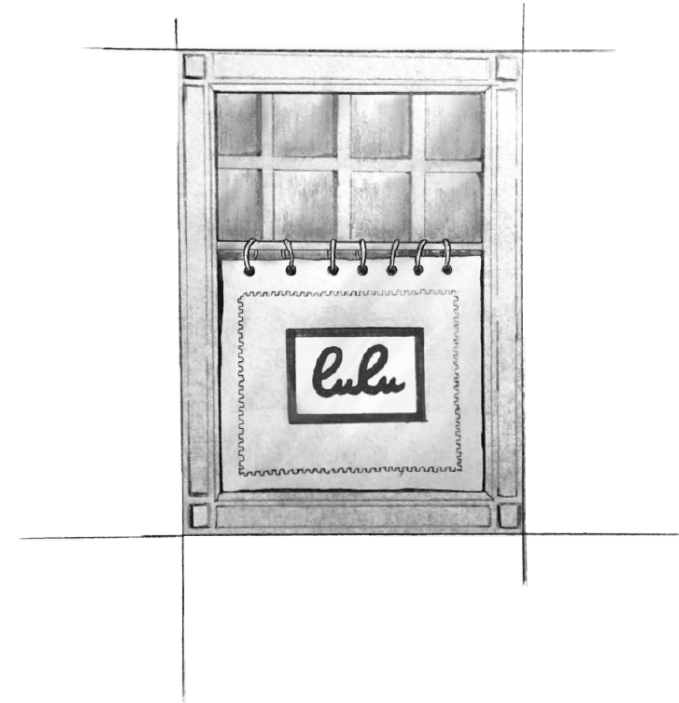


126 Main Street  
Sag Harbor, NY



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TAKEOUT MENU

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## WOOD FIRE GRILLED PIZZA

MARGHERITA	24.00
the classic: tomato, mozzarella & basil. great for kids	
TRUFATA	28.00
Stracciatella, mushrooms, arugula, pickled onions, truffle	
*KHACHAPURRI	28.00
egg, raclette cheese, yogurt, side of pickles	

*ask about our daily specials!*

## THE FARM STAND

<i>lulu</i> GRILLED CAULIFLOWER	38.00
SEASONAL CRUDITÉS PLATTER	36.00
CHEF'S GARDEN SALAD	22.00/38.00
BIBB LETTUCE SALAD	22.00
add grilled shrimp (\$14), add grilled chicken (\$12)	
<i>Durys's</i> LOBSTER COBB SALAD	97.00
serves 3ppl	

## LUNCH SPECIALTIES

Weekdays and Saturday 12pm-3:30pm

HOUSE FALAFEL	29.00
JAMBON BEURRE	25.00
SMOKED SALMON & AVOCADO	28.00
served as a tartine. sunny side egg, pickled onion	
GRILLED CHICKEN SALAD	38.00
"Cook's Venture Pasture" chicken over gem lettuce cobb salad	

## \*RAW BAR

PROMISE LAND	1/2 DOZEN/26.00
PEEKO	1/2 DOZEN/24.00
TOP NECK CLAMS	1/2 DOZEN/16.00
JUMBO SHRIMP	3 PIECE/19.00
CHILLED 1LB LOBSTER	49.00
<u>SEAFOOD TOWERS</u>	

HARBOR (2PPL)	115.00
oysters (9), topneck clams (6), snow crab claws (3), shrimp (4), tuna tartare	
LOBSTER (3PPL)	215.00
1lb lobster, oysters (18), snow crab claws (5), topneck clams (8), shrimp (6), tuna tartare	

*lulu* **FRESH BAGUETTE** 6.00  
*made in house, daily*

## STARTERS

SOUP DU JOUR	15.00
BURRATA	26.00
fresh figs, balsamic fig preserve, roasted hazelnut, hazelnut-black pepper financier	
GRILLED VEGETABLE SALAD	27.00
grilled baby artichokes, zucchini, bell peppers, tomato confit, pickled burned eggplant, shaved radishes, whipped tahini	
GRILLED SPANISH OCTOPUS	28.00
pee-wee potatoes, green tahini, piquillo aioli, feta cheese	
*STEAK TARTARE	29.00
bone marrow aioli & truffled herb salad	
MUSSELS A-LA-PLANCHA	24.00
sea salt, crushed pepper, lemon parsley butter	
*BIG-EYE TUNA TARTARE	29.00
ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile	

## ENTRÉES

MOULES MARINIÈRES	36.00
white wine, shallots, garlic, fresh herbs	
VEGETABLE LAURINE	41.00
exotic mushrooms, leeks, brioche, sunchokes & truffle oil	
WHOLE GRILLED BRANZINO	56.00
smoked tomato provençal, lemon olive oil	
HOUSEMADE SPAGHETTI	44.00
artichoke heart, chicken liver, pork belly, cherry, confit tomato, mushrooms, brussels sprouts, marjoram pickled chicken broth	
PAN SEARED BRAISED LAMB	54.00
GRILLED BUTTERMILK CHICKEN	43.00
celery root-apple-hazelnut purée, garlic seasonal greens, tarragon devil sauce	
SKIRT STEAK	52.00
house fries, chimichurri sauce	
RACK OF LAMB (serves 2ppl)	125.00
harissa yogurt sauce & Israeli salad	
DRY AGED DUCK (serves 2-3ppl)	135.00
grilled flatbread, Muhammara, garlic-yogurt sauce, green tahini	
LULU'S CHEESEBURGER & FRIES	28.00
8oz house mix, cheddar, heirloom tomato, gem lettuce, housemade rosemary brioche	
WOODFIRE GRILLED DOVER SOLE	71.00

## SIDES 16.00

ROASTED CARROTS
HAND CUT FRENCH FRIES
SKILLET MAC & CHEESE
SAUTÉED KALE & MUSHROOMS (ADD \$3)
GRILLED BROCCOLINI