

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

lulukitchenandbar
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Raw Bar

- *PROMISED LAND OYSTERS (df,gf) 26
Amagansett, LI - (1/2dz)
- *MONTAUK PEARL OYSTERS (df, gf) 26
Montauk, LI - (1/2dz)
- *PEEKO OYSTERS (df, gf) 24
North Fork, LI - (1/2dz)
- *TOPNECK CLAMS (1/2dz) (df, gf) 16
- JUMBO SHRIMP (3PC) (df, gf) 19
- SNOW CRAB CLAWS (5PC) (df, gf) 32
- 1lb WHOLE LOBSTER (df, gf) 49



- *OYSTER PARADISE PLATTER (df, gf) 72
assortment of 18 oysters
- *HARBOR TOWER (2pp) (df, gf) 115
oysters (9), Topneck clams (6), shrimp (4),
Snow crab claws (3), tuna tartare
(add 1lb lobster \$42)
- *LOBSTER TOWER (3pp) (df, gf) 215
1lbs Lobster, oysters (18),
Topneck clams (8), shrimp (6),
Snow crab claws (5),
tuna tartare

The Farm Stand

- SIGNATURE HEIRLOOM CAULIFLOWER** (gf) 38
roasted w/wood fire, spicy LI grapes, yogurt,
Aleppo pepper, roasted sesame seeds,
balsamic glaze EVOO (2-3pp)
- BIBB LETTUCE** (df, gf) 22
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

- DURYEA'S LOBSTER COBB SALAD** (gf) (3pp) 97
- SEASONAL CRUDITÉS PLATTER** (df, gf) 36
Chef's selection of raw farm vegetables served
w/dijonnaise, hummus & tapenade (2-3pp)
- CHEF'S GARDEN SALAD** (df, gf)
(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

- SOUP DU JOUR** 15
- LOBSTER & SHRIMP TERRINE** (df, gf) 28
artichoke heart, celery roots, tangerine,
serrano ham, passion-mango-mustard coulis
- TOMATOES EN FOLIE** (gf) 26
heirloom confit, burrata, fire roasted peppers,
basil, breadcrumbs, balsamic glaze, basil oil
- FERNANDO PENSATO PURPLE ARTICHOKE HEART** (df, gf) 27
artichoke heart barigoule, Spring onions, carrots,
lemon, fennel & coriander seeds,
white wine, espelette & smoked oil
- WHITE AGUACHILE**
w/SARDINIAN BREAD (df) 28
octopus, scallop & shrimp, peppers, cucumber,
red onions, cilantro, dill, cherry tomato,
coconut milk, espelette pepper, citrus
- ***BIG-EYE TUNA TARTARE** (df) 27
ginger ponzu, avocado, cucumbers,
harissa-tahini mayo, smoked paprika tuile
- MUSSELS A-LA-PLANCHA** (gf) 26
sea salt, crushed pepper, lemon parsley butter
- ***STEAK TARTARE** (gf) 29
bone marrow aioli, truffled herb salad

Entrées

Grilled items are all prepared on our wood-fire grill

- CHEESEBURGER** 39
8oz house mix (short rib & chuck), cheddar,
Heirloom tomato, gem lettuce, house-made
rosemary brioche & fries
- OMELETTE** (gf) 23
chives, house salad (add Fontina - \$2)
- GRILLED CHICKEN SALAD** (gf) 38
“Cooks Venture” raised chicken breast,
Gem lettuce cobb salad
- MOULES MARINIÈRES** (gf) classic 36
- CHARRED EGGPLANT MILANESE** 41
whipped tomato-tahina, baby arugula,
shaved gruyere, cherry tomatoes,
sweet drop peppers, tarragon vinaigrette
- SEAFOOD GIGLI PASTA FOR TWO** 125
grilled lobster, shrimp, snow crab claws, mussels,
Littleneck clams, snow crab, tomato confit,
garlic, lemon, chives & Lulu spice
- GRILLED WHOLE BRANZINO** (df) 59
smoked tomato provençal, lemon olive oil
- ***SKIRT STEAK** (df, gf) 54
house fries, chimichurri sauce
- PAN SEARED BRAISED LAMB** (gf) 54
potato gnocchi, crispy Brussels sprouts,
honey roasted baby carrots &
exotic mushrooms, red wine reduction

Sandwiches

- SMOKED SALMON & AVOCADO TARTINE** 28
sunny side lacono egg, pickled red onion
- JAMBON BEURRE** 25
Madrange Ham, sea salt butter,
cornichon, baguette, fries
- HOUSE FALAFEL** 29
pita, yogurt aioli, grilled shishito, green,
tahini, lettuce, tomato, red onions, french fries

Wood Fired Pizzas

our pizzas are prepared in our wood-fired oven

- ***KHACHAPURRI** 28
egg, raclette cheese, yogurt sauce on the side
- MARGHERITA** 24
pomodoro, mozzarella, Parmesan, fresh basil
- TRUFATA** 28
Stracciatella cheese, exotic mushrooms,
arugula, pickled onions, truffle paste

Sides

- FRENCH FRIES** (gf) hand cut 16
- ROASTED CARROTS** (gf) spiced honey 16
- GRILLED BROCCOLINI** (gf) sea salt, olive oil 16

- SAUTÉED KALE & EXOTIC MUSHROOMS** (gf) 19
- SKILLET MAC & CHEESE**
wood-fired Gouda cheese 16

*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.