

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) 26  
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) 76  
assortment of 18 oysters

**\*HARBOR TOWER** (2pp) (df, gf) 125  
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

*lulu's* **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

**TRUFFLED FOIE GRAS TORCHON &  
TOASTED HOUSE BRIOCHE** 38  
pickled red onions & fennel, truffled honey,  
orange marmalade, herb salad, smoked salt, figs

**BURRATA** (gf) 26  
roasted hazelnut, fresh figs & balsamic preserve,  
hazelnut-black pepper financier

**FERNANDO PENSATO  
WOOD-FIRE GRILLED PURPLE  
ARTICHOKE HEART** (df, gf) 27  
apple & butternut squash "cacio e pepe",  
maitake mushrooms, toasted pistachio

**VENISON CARPACCIO** (df) 26  
watercress, black mission figs, blackberry,  
radish, horseradish, aged gouda with  
tangerine oil & white balsamic vinegar

**\*BIG-EYE TUNA TARTARE** (df) 29  
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** (df) 29  
bone marrow aioli, truffled herb salad

Entrées

*Grilled items are all prepared on our wood-fire grill*

*lulu's* **CHEESEBURGER** 31 (Sun-Thu Only)  
8oz house mix (short rib & chuck), cheddar,  
gem lettuce, house-made rosemary brioche & fries

**BREADED EGGPLANT MILANESE** 44  
whipped tomato-tahina, 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

**MOULES MARINIÈRES** (gf) classic 36

**GRILLED WHOLE BRANZINO** (df) 59  
smoked tomato provençal, lemon olive oil

**RAINBOW TROUT MEUNIÈRE** (df, gf) 49  
riviera olives, fingerling potatoes, capers,  
grapes, almonds, fresh tarragon and lemon

**APPLE CIDER BRAISED CHICKEN** 48  
mustard, butternut squash, pee wee potato,  
pearl onions and mushrooms

**PAN SEARED BRAISED LAMB** (gf) 56  
potato gnocchi, crispy brussels sprouts, exotic  
mushrooms, baby carrots, red wine reduction

**\*SKIRT STEAK** (df, gf) 54  
house fries, chimichurri sauce

**\*RACK OF LAMB** (serves 2ppl) (gf) 125  
harissa yogurt sauce & Israeli salad

**\*14 DAY DRY-AGED DUCK** (serves 2ppl) 135  
muhamarra, garlic-yogurt, green tahina

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.