

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.



Brunch Happy Hour \$12

Mimosa, Bellini, Bloody Mary,
Sparkling Wine, Sparkling Ros ,
Wine : Syrah, Gr ner Veltliner, Ros .
Champagne Brut (\$20) / Ros  (\$22)

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) 44,
roasted w/wood fire, yogurt-tahina,
LI grapes, pine nuts, crispy onions,
everything chili oil (2-3pp) (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 CRUDIT S 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

Brunch

FRENCH ONION SOUP 16

FRENCH TOASTspicy bacon, fresh fruit 21

CR PES A L'ORANGE 19
Grand Marnier & vanilla cream,
orange marmalade, blood orange

OMELETTE (gf) 23
chives, house salad (add Fontina - \$2)

*OEUF COCOTTE 24
two Eggs baked w/Boursin cheese, ham,
maitake mushrooms, mozzarella, grilled brioche

*RACLETTE FONDUTA FOR TWO (gf) 36
two sunny-side-up eggs, prosciutto, potato,
raclette cheese, pickled cucumber, truffled herb salad

*BIG-EYE TUNA TARTARE (df) 29/49
ginger ponzu, avocado, cucumbers,
harissa-tahini mayo, smoked paprika tuile

MUSSELS A-LA-PLANCHA (gf) 26
sea salt, crushed pepper, lemon parsley butter

GRILLED CHICKEN SALAD (gf) 38
chicken breast, gem lettuce cobb salad

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

lulu's CHEESEBURGER (gf) 30
8oz house mix, Mecox cheddar, heirloom tomato,
gem lettuce,house-made rosemary brioche & fries

*GRILLED VEGETABLE &
RICOTTA FLATBREAD 26
pickled hard boiled egg, tomato confit,
charred zucchini, roasted bell pepper.
served w/ Herb Salad

*MERGUEZ EGG SANDWICH 29
house merguez patty, sunny-side-up egg,
whipped feta, pickled onion, tarragon dressing,
herb salad, house brioche w/Fries

HOUSE FALAFEL 29
pita, yogurt aioli, grilled shishito, green tahini,
lettuce, tomato, red onions, french fries

*SMOKED SALMON &
AVOCADO TARTINE 28
sunny side lacono egg, pickled red onion

*STEAK TARTARE (df) 29/49
bone marrow aioli, truffled herb salad

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

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

Wood Fired Pizzas

our pizzas are prepared in our wood-fired oven

*KHACHAPURRI 28
egg, raclette cheese,yogurt sauce on the side

GRAVLAX PIZZA 31
house smoked salmon, ricotta, mozzarella,
cr me fra che & lemon zest, pickled red onion,
fried capers, frisee, dill lemon oil

Kid's Menu

(12 yrs old & younger)

MARGHERITA PIZZA 22

CHICKEN FINGERS & FRIES 16

ELBOW PASTA & BUTTER 14

FRENCH TOAST 14

Sides

SPICY BACON (df, gf) 7

ROASTED CARROTS (df, gf) lemon pepper tahina 16

GRILLED BROCCOLINI (df, gf) sea salt, olive oil 16

SAUT ED KALE & EXOTIC MUSHROOMS (gf) 19

SKILLET MAC & CHEESE 16
wood-fired Gouda cheese

FRENCH FRIES hand cut (gf) 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.