

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

f 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) 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 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
WOODFIRE ARTICHOKE SALAD** (df, gf) 27
tartar vinaigrette, herb salad,
aged gouda, toasted pine nuts &
bergamot oil

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) lemon pepper tahina 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.