

Brunch Happy Hour \$12

Mimosa, Bellini, Bloody Mary,
Sparkling Wine, Sparkling Rosé,
Wine : Syrah, Grüner Veltliner, Rosé.
Champagne Brut (\$20) / Rosé (\$22)



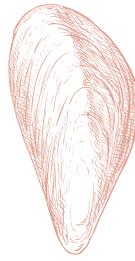
To celebrate Duryea's re-opening at
the St. Regis Riviera Maya this winter,
enjoy our specialty bloody mary

Kanai Mary \$22

Tequila, sangrita, spiced grenadine,
shrimp & guac tostada garnish

From the Tide

- *PROMISED LAND OYSTERS (df, gf) 26
Amagansett, LI - (1/2dz) **\$12 mon-thu**
- *MONTAUK PEARL OYSTERS (df, gf) 26
Montauk, LI - (1/2dz) **\$12 mon-thu**
- *PEEKO OYSTERS (df, gf) 26
North Fork, LI - (1/2dz) **\$12 mon-thu**
- *TOPNECK CLAMS (1/2dz) (df, gf) 18
- JUMBO SHRIMP (3PC) (df, gf) 21
- 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 WOOD-BURNING ROASTED HEIRLOOM CAULIFLOWER (gf) 44
roasted w/wood fire, yogurt-tahina, LI grapes, pine nuts,
crispy onions, everything chili oil (2-3pp) (2-3pp)

SEASONAL CRUDITÉS PLATTER (df, gf) 36
Chef's selection of raw farm vegetables served
w/dijonnaise, hummus & tapenade (2-3pp)

BIBB LETTUCE (df, gf) 22
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

DURYEA'S LOBSTER COBB SALAD (gf)
(serves 3pp) 97

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 TOAST 21
spicy bacon, fresh fruit

CRÊPES A L'ORANGE 19
Grand Marnier & vanilla cream,
orange marmalade, blood orange

OMELETTE (gf) 26
chives, house salad (add Fontina - \$2)

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

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

MUSSELS A-LA-PLANCHA (gf) 28
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

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

**lulu's* CHEESEBURGER (gf) 31
8oz house mix, Mecox cheddar, heirloom tomato,
gem lettuce, house-made rosemary brioche & fries

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

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

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

CROQUE MONSIEUR 31
ham, gruyere, truffle bechamel, house salad

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

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

*SKIRT STEAK (df, gf) 56
house fries, chimichurri sauce

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

Sides

FRENCH FRIES (gf) hand cut 16 / ROASTED CARROTS (gf) lemon pepper tahina 17

GRILLED BROCCOLINI (gf) sea salt, olive oil 18 / SKILLET MAC & CHEESE wood-fired Gouda cheese 16

SAUTÉED KALE & EXOTIC MUSHROOMS (gf) 19

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,
crème fraîche & 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

*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.