

### 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  
@ lulukitchenandbar

## 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



### - SEAFOOD PLATTERS -

- \***OYSTER & SHRIMP PARADISE** (df, gf) 115  
assortment of 18 oysters & 6 jumbo shrimp
- \***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)
- BIBB LETTUCE** (df, gf) 24  
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** 16
- 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
- \***BIG-EYE TUNA TARTARE** (df) 29  
ginger ponzu, avocado, cucumbers, harissa-tahini mayo, smoked paprika tuile
- MUSSELS A-LA-PLANCHA** (gf) 28  
sea salt, crushed pepper, lemon parsley butter
- \***STEAK TARTARE** (gf) 29  
bone marrow aioli, truffled herb salad

## Sandwiches

- SMOKED SALMON & AVOCADO TARTINE** 28  
sunny side lacono egg, pickled red onion
- CROQUE MONSIEUR** 31  
ham, gruyere, truffle bechamel, cornichon, house salad
- HOUSE FALAFEL** 29  
pita, yogurt aioli, grilled shishito, green, tahini, lettuce, tomato, red onions, french fries

## Entrées

Grilled items are all prepared on our wood-fire grill

- \***lulu's CHEESEBURGER** 31  
8oz house mix (short rib & chuck), cheddar, Heirloom tomato, gem lettuce, house-made rosemary brioche & fries
- OMELETTE** (gf) 26  
chives, house salad (add Fontina - \$2)
- GRILLED CHICKEN SALAD** (gf) 38  
chicken breast, gem lettuce cobb salad
- BREADED EGGPLANT MILANESE** 44  
whipped tomato-tahina, baby arugula, shaved gruyere, cherry tomatoes, sweet drop peppers, tarragon vinaigrette
- MOULES MARINIÈRES** (gf) classic 38
- 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 prove nçal, lemon olive oil
- \***STEAK FRITES** (df, gf) 49  
NY Strip, mixed green, bearnaise butter, house fries
- PAN SEARED BRAISED LAMB** (gf) 56  
potato gnocchi, crispy brussels sprouts, honey roasted baby carrots & exotic mushrooms, red wine reduction

## 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) 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

\*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.