

*RAW BAR

PROMISED LAND OYSTERS	½ DOZEN/26
PEEKO OYSTERS	½ DOZEN/26
MTK PEARL OYSTERS	½ DOZEN/26
TOP NECK CLAMS	½ DOZEN/16
JUMBO SHRIMP	3 PIECE/21
SNOW CRAB CLAWS	5 PIECE/32
CHILLED 1LB LOBSTER	49
OYSTER & SHRIMP PARADISE	115
ASSORTMENT OF 18 OYSTERS & 6 JUMBO SHRIMP	
HARBOR TOWER (2PPL)	125
OYSTERS (9), TOPNECK CLAMS (6), SHRIMP (4), SNOW CRAB (5) TUNA TARTARE	
LOBSTER TOWER (3PPL)	215
1LB LOBSTER, OYSTERS (18), TOPNECK CLAMS (8), SHRIMP (6), SNOW CRAB (5), TUNA TARTARE	

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FRESH BAGUETTE

MADE IN HOUSE, DAILY

6

STARTERS

SOUP DU JOUR	16
BURRATA	26
ROASTED HAZELNUT, FRESH FIGS & BALSAMIC PRESERVE, HAZELNUT-BLACK PEPPER FINANCIER	
*STEAK TARTARE	29
BONE MARROW AIOLI & TRUFFLED HERB SALAD	
MUSSELS A-LA-PLANCHA	28
SEA SALT, CRUSHED PEPPER, LEMON PARSLEY BUTTER	
*BIG-EYE TUNA TARTARE	29
GINGER PONZU, AVOCADO, CUCUMBERS, HARISSA-TAHINI MAYO, SMOKED PAPRIKA TUILE	
TRUFFLED FOIE GRAS TORCHON	38
TOASTED BRIOCHE, PICKLED RED ONIONS & FENNEL, TRUFFLE HONEY, ORANGE MARMALADE, HERB SALAD, SMOKED SALT, FIGS	
FERNANDO PENSATO WOODFIRE ARTICHOKE SALAD	27
TARTAR VINAIGRETTE, HERB SALAD, AGED GOUDA, TOASTED PINE NUTS & BERGAMOT OIL	

THE FARM STAND

SEASONAL CRUDITÉS PLATTER	36
CHEF'S GARDEN SALAD	22/38
BIBB LETTUCE SALAD	24
ADD GRILLED SHRIMP (\$18), ADD GRILLED CHICKEN (\$17)	

Durysia's LOBSTER COBB SALAD 97



WOODFIRE GRILLED WHOLE HEIRLOOM CAULIFLOWER

HOUSE CRAFTED EVERYTHING CHILI OIL, YOGURT-TAHINA, ROASTED LI GRAPES, PINENUTS, CRISPY ONIONS

44

WOODFIRED PIZZA

MARGHERITA	24
THE CLASSIC: TOMATO, MOZZARELLA & BASIL. GREAT FOR KIDS	
TRUFATA	28
STRACCIATELLA, MUSHROOMS, ARUGULA, PICKLED ONIONS, TRUFFLE	
*KHACHAPURRI	28
EGG, RACLETTE CHEESE, YOGURT, SIDE OF PICKLES	

LUNCH SPECIALTIES

MONDAY-SATURDAY 12PM-3:30PM

HOUSE FALAFEL	29
CROQUE MONSIEUR	31
SMOKED SALMON & AVOCADO	28
SUNNY SIDE EGG, PICKLED ONION	
GRILLED CHICKEN SALAD	38
GRILLED CHICKEN BREAST OVER GEM LETTUCE COBB SALAD	

ENTRÉES

LULU'S CHEESEBURGER	31
8OZ HOUSE MIX, CHEDDAR, HEIRLOOM TOMATO, GEM LETTUCE, HOUSEMADE ROSEMARY BRIOCHE	
MOULES MARINIÈRES	38
WHITE WINE, SHALLOTS, GARLIC, FRESH HERBS	
BREADED EGGPLANT MILANESE	44
WHIPPED TOMATO-TAHINA, GRUYERE, CHERRY TOMATOES, SWEET DROP PEPPERS, TARRAGON VINAIGRETTE	
WHOLE GRILLED BRANZINO	59
SMOKED TOMATO PROVENÇAL, LEMON OLIVE OIL	
RAINBOW TROUT MEUNIÈRE	49
RIVIERA OLIVES, FINGERLING POTATOES, CAPERS, GRAPES, ALMONDS, FRESH TARRAGON, LEMON	
SEAFOOD GIGLI PASTA (2PPL)	125
GRILLED LOBSTER, SHRIMP, SNOW CRAB, MUSSELS, CLAMS, TOMATO CONFIT, GARLIC, LEMON, CHIVES, LULU HOUSE SPICE	
APPLE CIDER BRAISED CHICKEN	48
MUSTARD BUTTERNUT SQUASH, PEEWEE POTATOES, PEARL ONION, MUSHROOMS	
PAN SEARED BRAISED LAMB	56
POTATO GNOCCHI, CRISPY BRUSSELS SPROUTS, EXOTIC MUSHROOMS, BABY CARROTS, RED WINE REDUCITON	
*SKIRT STEAK	56
HOUSE FRIES, CHIMICHURRI SAUCE	
*RACK OF LAMB (serves 2ppl)	125
HARISSA YOGURT SAUCE & ISRAELI SALAD	

*14 DAY HOUSE DRY AGED WHOLE DUCK

SERVES 2-3 PPL. GRILLED FLATBREAD, MUHAMMARA, GARLIC-YOGURT SAUCE, GREEN TAHINI

135

SIDES

HAND CUT FRENCH FRIES	\$16
ROASTED CARROTS	\$17
SKILLET MAC & CHEESE	\$16
SAUTÉED KALE & MUSHROOM	\$19
GRILLED BROCCOLINI	\$18