

## 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

**\*ISLAND CREEK OYSTERS** (df,gf) 28  
Duxbury bay, MA - (1/2dz)

**\*MONTAUK PEARL OYSTERS** (df,gf) 28  
Montauk, LI - (1/2dz)

**\*PEEKO OYSTERS** (df,gf) 28  
North Fork, LI - (1/2dz)

**\*TOPNECK CLAMS** (1/2dz) (df, gf) 18

**JUMBO SHRIMP** (3PC) (df, gf) 22

**SNOW CRAB CLAWS** (5PC) (df, gf) 32

**1lb WHOLE LOBSTER** (df, gf) 49



## SEAFOOD PLATTERS

**\*OYSTER & SHRIMP PARADISE** (df,gf) 120  
assortment of 18 oysters & 6 jumbo shrimp

**\*HARBOR TOWER** (2pp) (df, gf) 135  
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

**WOODFIRE ROASTED JAPANESE SWEET POTATO & OCTOPUS** 31  
herbed labneh, hazelnut, frisee salad,  
smoked bonito vinaigrette

**BURRATA** (gf) 27  
wood-fire grilled focaccia "con tomate",  
pea-pistachio pesto, Mortadella, baby pickled beets,  
rosemary oil, pea shoots, toasted pistachio

**HEIRLOOM TOMATO & WOODFIRE GRILLED PEACH SALAD** (gf) 25  
whipped feta cheese, pickled red onions, mint,  
basil, chorizo bits & chorizo vinaigrette

**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) 31  
sea salt, crushed pepper, lemon parsley butter

**\*STEAK TARTARE** (gf) 29  
bone marrow aioli, truffled herb salad

## Sandwiches

**SMOKED SALMON & AVOCADO TARTINE** 29  
sunny side lacono egg, pickled red onion

**CROQUE MONSIEUR** 31  
ham, gruyere, truffle béchamel, cornichon,  
house salad

**HOUSE FALAFEL** 28  
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** 33  
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

**STEAMERS MARINIÈRES** (gf) classic 42

**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 provençal, lemon olive oil

**WOODFIRE GRILLED PRESA IBERICO PORK** 56  
crispy confit pork belly, grilled peach, crispy chickpeas,  
blistered & pickled cherry tomato, riviera olives,  
grilled baby corn, Lulu sauce blanche

**\*STEAK FRITES** (df, gf) 49  
NY Strip, mixed green, bearnaise butter, house fries

## 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 / **HEIRLOOM TOMATO** (gf) smoked salt, evoo 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.