

Brunch Happy Hour \$12

Mimosa, Bellini, Bloody Mary,
Sparkling Wine Brut & Rosé,
White: Pinot Grigio, LI / Pinot Gris, NZ
Red: Côtes du Rhône, Fr / Cab. Sauv., US
Champagne L. Roederer \$20 / Rosé \$22



To celebrate our ongoing partnership
with the St. Regis Riviera Maya,
please enjoy our specialty Bloody Mary

Kanai Mary \$22

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

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 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) 24
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)
- DURYEY'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) 31
sea salt, crushed pepper, lemon parsley butter
- WOOD-FIRE GRILLED
BRUSSELS SPROUT SALAD 25
chestnuts, roasted mushrooms, dried sour cherry,
focaccia croutons, house lemon ricotta &
citrus-maple vinaigrette
- GRILLED CHICKEN SALAD (gf) 38
chicken breast, gem lettuce cobb salad
- *STEAK TARTARE (df) 29/49
bone marrow aioli, truffled herb salad
- *lulu's CHEESEBURGER (gf) 33
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 29
sunny side Iacono 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, gruyère, truffle béchamel, house salad
- HOUSE FALAFEL 28
pita, yogurt aioli, grilled shishito, green tahini,
lettuce, tomato, red onions, french fries
- *STEAK FRITES (df, gf) 49
NY Strip, mixed green,
béarnaise butter, house fries
- *RACK OF LAMB (serves 2ppl) (gf) 125
harissa yogurt sauce & Israeli salad

Sides

- FRENCH FRIES (gf/df) hand cut 16 / SKILLET MAC & CHEESE wood-fired Gouda cheese 16
- GRILLED BROCCOLINI (gf) sea salt, olive oil 18 / WINTER VEGETABLES () smoked maple syrup 17
- 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.