

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.



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** (2-3pp) 44
roasted w/wood fire, yogurt-tahina, LI grapes,
pine nuts, crispy onions, everything chili oi

BIBB LETTUCE (gf/df) 24
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

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

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

CHEF'S GARDEN SALAD (gf/df) (1pp/3pp) 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

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

**BLACK TRUFFLE DUCK & SUNCHOKE
HOUSE MADE RAVIOLI** 28
roasted duck consommé, fresh shaved black truffles

BURRATA 27
figs, hazelnut, black pepper financier,
fig-balsamic preserve

**WOOD-FIRE GRILLED
BRUSSELS SPROUT SALAD** 25
chestnuts, roasted mushrooms, dried sour cherry,
focaccia croutons, house lemon ricotta &
citrus-maple vinaigrette

**WOOD-FIRE GRILLED ARTICHOKE &
BABY BEET CAESAR SALAD** 27
pickled anchovy, brioche croutons, Comté cheese,
Caesar vinaigrette & shaved bottarga

MUSSELS A-LA-PLANCHA (gf) 31
sea salt, crushed pepper, lemon parsley butter

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

Sandwiches

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

CROQUE MONSIEUR 31
ham, gruyère, 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

WOOD-FIRE GRILLED CELERIAC STEAK (gf) 44
toasted walnuts, roasted grapes, crispy brussels leaves,
capers & brown butter-parmesan espuma

WOOD-FIRE GRILLED SWORDFISH (gf) 49
tapioca pearls, Jacob's Cattle beans, smoked trout roe,
caviar, chives, leek fondue & beurre blanc

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
lulu's CHOUX FARCIE AU FOIS GRAS (gf) 56
(veal, pork, mushrooms, Armagnac)
roasted baby carrots, pearl onions, fingerling
potatoes & truffle-black pepper red wine reduction

***STEAK FRITES** (gf/df) 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 / **SKILLET MAC & CHEESE** wood-fired Gouda cheese 16 (gf/df)
GRILLED BROCCOLINI (gf/df) sea salt, olive oil 18 / **WINTER VEGETABLES** (gf/df) smoked maple syrup 17
SAUTÉED KALE & EXOTIC MUSHROOMS (gf/df) 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.