

open every day, all day

MON-SAT LUNCH @ 12NOON
SUNDAY BRUNCH @ 11:30AM
DINNER @ 5:30-10PM
LATE NIGHT MENU @ 10PM-CL

lulu
KITCHEN & BAR

let's be friends

f lulukitchenandbar
@ lulukitchenandbar

Tel (631) 725-0900

126 MAIN STREET - SAG HARBOR - NY 11963

www.lulusagharbor.com

WEEKLY SPECIALS

36.00 **BOUILLABAISSE MONDAY**
29.00 **ALL-U-CAN EAT MUSSELS TUESDAY**
85.00 **PAELLA (for 2) WEDNESDAY**
(\$14 upcharge for additional person, max of 3pp)

THURSDAY LOBSTER THERMIDOR 59.00
FRIDAY VEAL CHOP 52.00
SATURDAY COWBOY RIBEYE 34oz (for 2) 115.00
SUNDAY GRILLED RED SNAPPER (for 2) 96.00

RAW BAR

OYSTERS

(MIGNONETTE, HORSERADISH COCKTAIL SAUCE)

***MONTAUK PEARL** half-dozen 18.00
***BLACKBERRY** half-dozen 18.00
***BEAU SOLEIL** half-dozen 22.00



SHELLFISH

***TOPNECK CLAMS** half-dozen 12.00
SHRIMP COCKTAIL half-dozen 18.00
1.5lb LOBSTER (half/whole) 26/49

SEAFOOD TOWERS*

Montauk Pearl oysters, Topneck clams,
tuna tartar*, shrimp, grilled crab cluster
add **LOBSTER** +29.00

***HARBOR** (1-2pp) 85.00

***MAIN** (2-3pp) 105.00

THE FARM STAND

lulu's GRILLED HEIRLOOM CAULIFLOWER 26.00
spicy LI grapes, toasted sesame, yogurt,
white balsamic vinaigrette, EVOO (2-3pp)

SEASONAL VEGGIE PLATTER (2-3pp) 28.00
Chef's selection of raw farm vegetables,
aioli, house hummus, baba ganoush

HOUSE SALAD DU JOUR (2pp) 26.00
inspired by the local vegetable catch of the day

BIBB LETTUCE 15.00
avocado, white balsamic dressing
(add grilled shrimp \$14, chicken \$12)

WATERMELON & CUCUMBER SALAD 14.00
salty fingers, smoked paprika garlic yogurt, feta,
borage cress, fig balsamic & lemon oil

WOOD FIRED PIZZAS

OUR PIZZAS ARE COOKED IN OUR WOOD-FIRE OVEN

***KHACHAPURRI** 23.00
egg, raclette cheese, yogurt sauce on the side

ARTISAN 21.00
Heirloom tomatoes, mozzarella, basil pesto, olive tapenade

TRUFATA 24.00
Stracciatella cheese, wild mushrooms,
arugula, pickled onions truffle oil

STARTERS

ALL GRILLED ITEMS ARE PREPARED ON OUR WOOD-FIRE GRILL

12.00 **SOUP OF THE DAY**

14.00 **CHILLED CHICKPEA SOUP**
tahini, yogurt and Israeli salad

18.00 **BURRATA**
grilled cavailon melon, prosciutto, mint pesto, pea shoots,
pignoli & fig balsamic vinaigrette

18.00 **GRILLED SPANISH OCTOPUS**
confit pork belly, grilled little gem, pickled onions & baba ganoush

16.00 **GRILLED BABY ARTICHOKE HEARTS**
charred onion soubise, shaved pecorino, garlic chips

15.00 **P.E.I. MUSSELS A-LA-PLANCHA**
sea salt, crushed pepper, lemon parsley butter

21.00 ***BIG-EYE TUNA TARTAR**
grilled cucumber, heirloom cherry tomato, house Ponzu,
cilantro yogurt & crushed potato chips

ENTRÉES

ALL GRILLED ITEMS ARE PREPARED ON OUR WOOD-FIRE GRILL

29.00 **GIGLI PASTA WITH COCKLES**
chorizo, L.I. squid & tomato confit, fresh herbs & grilled lemon

54.00 **1.5LB GRILLED LOBSTER**
melted butter

39.00 **WHOLE GRILLED BRANZINO**
smoked tomato provençal, lemon olive oil

36.00 **WOOD OVEN ROASTED TILE FISH**
big cut ratatouille & charred sage

34.00 **GRILLED BUTTERMILK CHICKEN**
garlic kale, carrot purée & devil sauce

38.00 ***SKIRT STEAK 10oz**
house fries, chimichurri sauce

41.00 ***WOOD-FIRE GRILLED LAMB SKEWER**
mint-harissa yogurt marinade, roasted baby carrots, shallots,
red endives, fava bean leaves & pickled blueberries

SIDES 12.00

FRENCH FRIES hand cut
SKILLET MAC & CHEESE wood-fired Gouda cheese

GRILLED VEGETABLES

SMASHED WOOD FIRE BAKED POTATO dill sour cream

*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.