

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

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, shrimp, grilled crab cluster, tuna tartar*
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.
Please ask your server for details

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

SANDWICHES

16.00 PAIN BAGNAT
tuna Niçoise sandwich

17.00 JAMBON BEURRE
Madrange Ham, sea salt butter, cornichon, baguette

34.00 LOBSTER ROLL
sweet potato fries

STARTERS

EVERY GRILLED ITEM IS 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 cavaillon 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

EVERY GRILLED ITEM IS PREPARED ON OUR WOOD-FIRE GRILL

23.00 *lulu's* CHEESEBURGER
8oz house mix (short rib & chuck), cheddar, Heirloom tomato, gem lettuce, house-made rosemary brioche & fries

16.00 OMELETTE
chives, house salad (add Fontina - \$2)

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 GRILLED WHOLE BRANZINO
smoked tomato provençal, lemon olive oil

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

29.00 CHICKEN PAILLARD
baby arugula, shaved Parmesan, onions, lemon dressing

31.00 *SKIRT STEAK 8oz
house fries, chimichurri sauce

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.