



Native-Inspired Foods & Spirits

## Appetizers

**Okra Fries** Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup...6

**Avocado Crab Cocktail** Chilled creamy avocado with charred corn salsa, fresh lump crab meat, Calabrian pepper sauce and yucca chip with a lemon wedge...15

**McKay Crab Cake** Named for Tampa pioneer and mariner James McKay, golden-fried fresh lump crab cake with panko bread crumbs, spicy sriracha aioli, pickled Peruvian corn...15

**Captain's Shrimp** Pecorino Romano and panko-encrusted Gulf of Mexico wild-caught white shrimp with Ulele Light garlic butter...14

**Sea Scallops** Fresh sea scallops, fire-roasted with white wine, garlic butter and paprika...16

**Calamari** Crispy fried fresh North Atlantic calamari, Amarillo chile lemon dressing, sauce piquant...15

**Sea Bass Crudo (Leche de Tigre)** Raw Panamanian sea bass, flash-marinated in citrus juice with charred corn, sweet potato, habañero pepper, red onion, cilantro...14

**Alligator Hush Puppies** Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli...9

**Tournedos Barbacoa** 5 oz. Sliced and grilled beef tenderloin with datil aioli and charred corn salsa...12

**Crab Mac & Cheese** Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust and fresh lump crab atop seashell pasta...12 Without crab...7

## Salads

**The Ulele** Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette...10 Add side to entree...6

**Roasted Beets and Poached Pear** Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress...10 Add side to entrée...6

**Water Works Wedge** Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing...10

**Barbacoa Steak Salad** Barbacoa-grilled sliced beef tenderloin atop Romaine lettuce with a Florida citrus garlic dressing, grilled vine-ripened tomatoes and red onions, long-cut croutons, Manchego cheese, Romano ribbons...16

**Sliced Ahi Yellowfin Tuna** Fresh Yellowfin tuna steak, served rare, on a nest of mixed greens, tossed in balsamic vinaigrette, fire-roasted red peppers, grape tomatoes, red onion, and Kalamata olives...16

**Grilled Chicken and Corn** With jalapeño-lime dressing, chopped romaine, charred corn, scallions, grape tomato, fresh basil...10

**Dinner menu also available all day.**

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Oysters From Our Gulf Coast

Oysters have been a local staple since the Tocobaga harvested them from these waters. We're pleased to serve delicious oysters from our Gulf Coast in these tasty options.

### Oysters Half Shell

Half dozen...12  
Baker's dozen...24

### Charbroiled Oysters

Barbacoa-grilled, with garlic butter, grated Parmesan and Romano cheeses. Half dozen...15

## Sandwiches

Add The Ulele side salad or cup of soup...6

**Classic Burger** Char-grilled ground short rib, brisket and chuck blend burger with Wisconsin sharp Cheddar, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles served on brioche bun...12

**Ulele Burger** Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp Cheddar, portobello mushrooms, fire-roasted red peppers and fried leeks served on brioche bun...14

**Portobello Burger** Char-grilled portobello cap with fire-roasted red pepper, cranberry bean hummus, sautéed spinach, grilled tomato, eggplant and goat cheese on brioche bun...12

**Riverwalk Steak Sandwich** Sautéed tenderloin tips, caramelized green peppers and yellow onions, lettuce, vine-ripened tomatoes and drizzled with olive oil, served with house-made steak sauce on a soft roll...16

**Gulf Grouper** Gulf of Mexico fresh grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, spicy rémoulade on a brioche bun.  
**Grilled, blackened or fried...19**

**Lobster Roll** North Atlantic lobster, poached, tossed with garlic, lemon and butter served with a mango citrus aioli, diced vine-ripened tomato, leaf lettuce on a soft roll...18

**U Club** Carved turkey breast with sugar-cured bacon and country ham with a "Jimmychurri" aioli, romaine lettuce, vine-ripened tomato, baby Swiss on grilled whole-grain bread...12

**Chargrilled Chicken** Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, Manchego cheese served on a brioche bun...12

**Shrimp Po' Boy** Buttermilk-soaked, seasoned and battered, flash-fried Gulf of Mexico shrimp, spicy remoulade, leaf lettuce sauce piquant, vine-ripened tomatoes and red onion on a soft roll...15

## Entrées

**Water Works Meatloaf** Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white Cheddar popcorn mashed potatoes, Tobacco onions...14

**Tournedos "Jimmychurri"** 5 oz. Char-grilled, sliced tenderloin, "Jimmychurri" sauce, popcorn mashed potatoes and fresh vegetables...16

**Scottish Steak** ½ lb. Wet-aged, minimum 21 days, specially trimmed ribeye topped with sliced caramelized garlic served with golden jewel rice blend with cranberry beans, fresh vegetables...28

**Shrimp 'N' Grits** Fire-seared and Creole-seasoned Gulf of Mexico white shrimp with jalapeño Cheddar grit cake...16

**Gouda Grouper** Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel...22

**Juan's Snapper** Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach...21

**Panamanian Sea Bass** Cast iron-seared fresh sea bass fillet with ginger basil vinaigrette, charred corn salsa, shishito peppers...21

**Florida Pompano** Pan-seared fresh pompano fillet, sun-dried tomato shallot cream, fried carrot ribbons...20

**Fire-Roasted Chicken** Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce...15

**Muenster Chicken** Panko-crust boneless chicken breast, pan-fried and oven-baked with Muenster cheese, topped with a white wine mushroom broth...15

## Vegetarian

**Native Sauté** Pan-seared zucchini, squash, carrots, onions, baby spinach, portobello mushroom and green beans with a soy ginger reduction, golden jewel rice blend with cranberry beans...13

**Three Sisters Stuffed Portobello** Oven-roasted marinated Portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans and Manchego cheese atop golden jewel rice blend with crispy carrot ribbons...16

Please ask your server about our Vegetarian Special of the Day.

= Vegetarian = Gluten Free = Vegan

## Soup

**Native Chili** Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chile spices. 8 oz. bowl...6

**Native Loaded Chili** Add fresh jalapeño, red onions and white cheddar. 8 oz. bowl...7

**Chilled Avocado** With fresh charred corn, red pepper, datil pepper, jalapeño, green onion and red onion. 8 oz. bowl...5.50

## Sides

### Karson's Jalapeño Corn Beer

**Muffins** Roasted fresh corn, pickled jalapeño, Ulele Pale Lager and creamed corn – baked daily and served with whipped butter...5

**Squash Gratin** Horno-roasted squash, zucchini, red onion and tomato, seasoned bread crumbs and Manchego crust...5

**Twice-Baked Potato** Large baked potato smashed and blended with butter, cheese and chargrilled corn topped with Gulf bowfin caviar...8

### Jalapeño Cheddar Grit Cake

Cast-iron seared yellow cheddar grits with jalapeño and onions...5

**"Fuego" Street Corn** Fire-roasted corn on the cob, seasoned and buttered...5

**Carrot Ribbons** Crispy carrot ribbons, flour dusted, flash-fried, honey datil aioli...5

**Clara's Succotash** Fire-roasted corn, bell peppers, red onion, jalapeño, garlic, cranberry beans and butter...6

## Desserts

### Fortune Taylor's Guava Pie

Shortbread cookie crust, whipped cream, guava reduction...7

### Flourless Chocolate Torte

Raspberry port wine reduction...8

### Key West Key Lime Stack

Brûléed meringue...7

### Candied Bacon Maple Ice Cream

Corn flake crust, bacon, Knob Creek crème anglaise, caramel, waffle crisp...9

### House-made Ulele Ice Cream

(two scoops)

**Valrhona Chocolate** A rich, decadent chocolate ice cream made with one of the best chocolates in the world...5

### Ugandan Vanilla Bean

A true classic – vanilla bean ice cream made with Ugandan Gold vanilla beans...5

### Naviera Espresso Chocolate Swirl

This coffee ice cream is made with our signature blend of Naviera Espresso and a swirl of melted chocolate...5

### Coconut Ice Cream

Lightly toasted coconut steeped in our signature, house-made ice cream and served in a coconut shell...5

### Flavor Of The Day

Please ask your server about our unique flavor of the day...5

### Gustavo's Ice Cream

From the 1940s to the 1960s, the Columbia Restaurant served ice cream from the Tropical Ice Cream Company, operated by Gustavo, the third son of the Columbia's founder Casimiro Hernandez, Sr.

At Ulele – part of the Columbia Restaurant Group and Gonzmart Family of Restaurants – we're again making our own ice cream, here on site, using only fresh ingredients.