



Native-Inspired Foods & Spirits

Appetizers

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

Lobster Claws Cocktail Two freshly steamed lobster claws, avocado and a spicy horseradish cocktail sauce...16

Spicy Lobster Cake Fresh, butter-poached lobster tail meat, cast-iron seared, cucumber ginger salad...16

Captain's Shrimp Pecorino Romano and panko-encrusted Gulf of Mexico shrimp with Ulele Light garlic butter...13

Sea Scallops Fire-roasted, paprika, white wine garlic butter...16

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

Pulpo Carpaccio Thinly sliced octopus with a spicy piri piri sauce, green and red chiles...12

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

Barbacoa Tenderloin 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 blue crab atop seashell pasta...10 Without crab...6

Salads

The Ulele Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette...10 Add side to entree...5

Roasted Beets and Poached Pear Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress...9 Add side to entrée...5

Three Sisters Garden Charbroiled squash, zucchini, corn, red onion and peppers, cranberry beans, toasted sunflower and pumpkin seeds, apple cider honey vinaigrette...8

Chateau Steak 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 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

Our Shrimp

Our wild-caught Gulf of Mexico white shrimp are all-natural and chemical-free from Carson & Co., a Bon Secour, Ala. family business headed by President, CEO and founder Carson Kimbrough, Alabama native and former shrimp boat captain.

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.

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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

Entrées

Entrées are served with vegetables and potatoes or rice.

With entrée, add Ulele side salad, Beets and Pear Salad or cup of soup...5

Add to any entrée:

Horno-Roasted white wine, garlic, smoked paprika butter
Shrimp...6 Sea Scallops...9 Lump Crab 1.5 oz...9

When available, we serve fresh fish and seafood from the Gulf of Mexico and coastal waters.

Gouda Grouper Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel...29

Yellowfin Tuna Cast-iron seared rare fresh tuna steak, pumpkin seed crusted, ginger soy grapefruit reduction...27

Juan's Snapper Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach...28

Mahi Trevino Seared mahi-mahi with a reduction of carrots, red and green onions, lemon zest and juice, red and green bell peppers, tomatoes, Thai chile peppers and basil...29

Florida Pompano Pan-seared fresh pompano fillet, sun-dried tomato shallot cream, fried carrot ribbons...27

Stuffed Shrimp Wild-caught Gulf of Mexico white shrimp stuffed with chopped lobster, oven-roasted and served with a white wine vegetable cream...28

Scallops, Shrimp 'N' Grits Fire-seared and Creole-seasoned Gulf of Mexico white shrimp and scallops with jalapeño Cheddar grit cake...26

Deconstructed Seafood Pot Pie Seafood chowder, Gulf shrimp, pulpo, Bay scallops, oysters, vegetable white wine cream with side puff pastries...23

Seafood Risotto Pan-seared Gulf of Mexico shrimp and sea scallops, butter-poached lobster claw, Jumbo Lump Blue Crab, saffron risotto, charred corn cream sauce...28

Filet Mignon 8 oz. Wet-aged 28 days...29

Filet Mignon 10 oz. Wet-aged 28 days...36

New York Strip Loin 14 oz. Wet-aged 28 days...36

Kansas City Strip 1 lb. Bone-in strip, dry-aged 21 days...39

Bone-in Ribeye 16 oz. Wet-aged 28 days...35

Porterhouse 20 oz. Dry-aged 21 days...47

Flank Steak 8 oz. Thinly sliced, garlic, kosher salt and olive oil marinated, avocado "Jimmychurri"...24

Water Works Meatloaf Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white Cheddar popcorn mashed potatoes, Tobacco onions...18

Barry's Tomahawk Pork Chop 14 oz. Berkshire bone-in pork chop with guava demi-glace, roast corn caviar twice-baked mashed potatoes, seasonal vegetable. Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith...28

Crackling Pork Shank 1½ lb. crispy pork shank, firecracker apple Craisin chutney...24

Crispy Fried Duck Buttermilk-soaked, seasoned and battered, flash-fried all natural Maple Leaf Farms duck breast nuggets with cornbread cake, spicy-sweet drizzle...24

Muenster Chicken Panko-crusted boneless chicken breast pan-fried and oven-roasted in a white wine mushroom broth topped with Muenster cheese...19

Fire-Roasted Chicken Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction...18

Vegetarian

Native Sauté Pan-seared zucchini, squash, carrots, onions, baby spinach, portobello mushroom and green beans with a soy ginger reduction, wild river rice...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 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...5
(two scoops)

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

Ugandan Vanilla Bean A true classic

– vanilla bean ice cream made with Ugandan Gold vanilla beans

Naviera Espresso Chocolate Swirl

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

Toasted Coconut Ice Cream

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

Flavor Of The Day Please ask your server about our unique flavor of the day

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.