



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.

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.

1709

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...5

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

Yellowfin Tuna Burger Cast-iron seared and ground fresh with mirepoix and mixed with a ginger soy, Sriracha herb aioli, apple kale slaw served on a brioche bun...18

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, smoked tomato rémoulade on a brioche bun.

Grilled, blackened or fried...19

Lobster Roll Fresh 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

The Heights Chicken Char-grilled 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

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

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, wild river rice, fresh vegetables...22

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

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...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 reduction...15

Muenster Chicken Panko-crusted boneless chicken breast pan-fried and oven-roasted in a white wine mushroom broth topped with Muenster cheese...15

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.