



Native-Inspired Foods & Spirits

## Appetizers

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

**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

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

**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

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

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

**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

**Three Sisters**  
Crisp romaine, grilled zucchini and squash, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette...9   
Add:  
Grilled steak...9  
Grilled chicken...6  
Grilled shrimp...6

= Vegetarian = Gluten Free = Vegan

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.  
20/05

Ulele.com

## 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.

### Oysters Half Shell

Half dozen...12

Baker's dozen...24

### Charbroiled Oysters

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

## Entrées

Entrées are served with vegetables and potatoes or golden jewel rice blend with cranberry beans.

With entrée, add Ulele side salad...6

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

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

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

**Shrimp 'N' Grits** Fire-seared and Creole-seasoned Gulf of Mexico white shrimp with jalapeño Cheddar grit cake and seasonal vegetable...25

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

**Barry's Tomahawk Pork Chop 14 oz.** Duroc bone-in pork chop with guava demi-glace, popcorn mashed potatoes, seasonal vegetable. Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith...28

**Filet Mignon 8 oz.** Wet-aged, minimum of 21 days...32

**Flank Steak 8 oz.** Thinly sliced, garlic, kosher salt and olive oil marinated, avocado "Jimmychurri"...25

**Water Works Meatloaf** Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white cheddar popcorn mashed potatoes, tobacco onions...19

## Sandwiches

Add The Ulele side salad or cup of Native Chili...6

**Ulele Burger** Chargrilled 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...16

**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 soft bun...20

**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...22

## Desserts

### Key West Key Lime Stack

Brûléed meringue...7

### Flourless Chocolate Torte

Raspberry port wine reduction...8

**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...6

**Ugandan Vanilla Bean** A true classic – vanilla bean ice cream made with Ugandan Gold vanilla beans...6

**Naviera Espresso Chocolate Swirl** This coffee ice cream is made with our signature blend of Naviera Espresso and a swirl of melted chocolate...6