

## 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 

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.

18/09

   Ulele.com



Native-Inspired Foods & Spirits

## 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 golden jewel rice blend with cranberry beans. With entrée, add Ulele side salad, Beets and Pear Salad or cup of soup...6

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...28

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

**Panamanian Sea Bass** Cast iron-seared fresh sea bass fillet with ginger basil vinaigrette, charred corn salsa, shishito peppers...28

**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 

**Seafood Risotto** Pan-seared Gulf of Mexico shrimp and sea scallops, butter-poached lobster claw, fresh lump crab, saffron risotto, charred corn cream sauce...30 

**Crackling Pork Shank 1½ lb.** Crispy pork shank, firecracker apple cranberry raisin chutney...24 

**Barry's Tomahawk Pork Chop 14 oz.** Duroc bone-in pork chop with guava demi-glace, twice-baked potato, butter whipped mashed potato baked with cheese and chargrilled corn topped with Gulf bowfin caviar, seasonal vegetable. Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith...28 

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

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

**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

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

**New York Strip Loin 14 oz.** Wet-aged, minimum of 21 days...36 

**Bone-in Ribeye 16 oz.** Wet-aged, minimum of 21 days...35 

**Porterhouse 20 oz.** Wet-aged, minimum of 21 days...42 

**Muenster Chicken** Panko-crust boneless chicken breast, pan-fried and oven-baked with Muenster cheese, topped with a white wine mushroom broth...19

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

## 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.