



Native-Inspired Foods & Spirits

Appetizers

Okra Fries Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup...8  

Alligator Hush Puppies Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli...10

Seared Fresh Sea Scallops Crisp pork belly, parsnip and celery root purée, charred asparagus tips, broken lemon vinaigrette...18 

Calamari Crispy fried North Atlantic calamari, Amarillo chili lemon dressing, sauce piquant...16

Crab Mac & Cheese Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust and fresh lump crab atop seashell pasta...13 Without crab...7 

Karson's Jalapeño Corn Beer

Muffins Roasted fresh corn, pickled jalapeño, Ulele Pale Lager and creamed corn – baked daily and served with whipped butter...7 

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

Native Loaded Chili Add fresh jalapeño, red onions and white cheddar. 8 oz. bowl...10

Salads

The Ulele Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette...10 Add side to entree...8 

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...12 

Three Sisters

Crisp romaine, grilled zucchini and squash, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette...9  

Add to any salad:

Grilled Steak...11

Grilled Chicken...7

Grilled Shrimp...7

 = Vegetarian  = Gluten Free  = Vegan

   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 the Gulf Coast.

Oysters Half Shell

Half dozen...14

Baker's dozen...28

Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses. Half dozen...17

Sandwiches

Add The Ulele side salad or cup of chili...8

Classic Burger Chargrilled 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...14

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...18

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 soft bun...22

Chargrilled Chicken Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese served on a brioche bun...13

Shrimp Po' Boy Buttermilk marinated, crispy fried Gulf of Mexico shrimp, spicy remoulade, lettuce, vine-ripened tomato, red onion, on Amoroso roll, french fries...16

Entrées

With entrée, add Ulele side salad or cup of chili...8

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

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" with white cheddar popcorn mashed potatoes and vegetables...24

Gouda Grouper Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel with wild rice blend and vegetables...26 

Juan's Snapper Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach with wild rice blend and vegetables...24 

Florida Pompano Pan-seared fresh pompano fillet, sun-dried tomato shallot cream, fried carrot ribbons with wild rice blend and vegetables...22

Fire-Roasted Chicken Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce...21 

Muenster Chicken Panko-crust boneless chicken breast, pan-fried and oven-baked with Muenster cheese, topped with a white wine mushroom broth...20

Desserts

Flourless Chocolate Torte Raspberry port wine reduction...9 

Key West Key Lime Stack Brûléed meringue...9

Candied Bacon Maple Ice Cream Corn flake crust, bacon, Knob Creek crème anglaise, caramel, waffle crisp...10

Gustavo's Ice Cream (two scoops)

Valrhona Chocolate A rich, decadent chocolate ice cream made with one of the best chocolates in the world...7

Ugandan Vanilla Bean A true classic – vanilla bean ice cream made with Ugandan Gold vanilla beans...7

Naviera Espresso Chocolate Swirl This coffee ice cream is made with our signature blend of Naviera Espresso and a swirl of melted chocolate...7

Coconut Ice Cream Lightly toasted coconut ice cream, served in a coconut shell...7

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. 21/08