



Native-Inspired Foods & Spirits

Appetizers

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

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

Seared Fresh Sea Scallops Crisp pork belly, parsnip and celery puree with roasted tomato, charred asparagus tips and broken lemon... 16

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

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

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

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

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

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

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

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

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

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

Coconut Ice Cream Lightly toasted coconut ice cream, served in a coconut shell...6

= Vegetarian = Gluten Free = Vegan

Ulele.com

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