



Native-Inspired Foods & Spirits

Appetizers

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

Captain's Shrimp Cheese panko crusted white shrimp with Ulele Light garlic butter...16

Gator Tail Chili-marinated fresh from Florida alligator, dusted in seasoned flour, flash-fried, with spicy remoulade...15

Alligator Hush Puppies Alligator, country ham, bacon, fresh corn, onion, with honey datil and horseradish aioli...10

Barbacoa Shrimp Blackened, super colossal shrimp, parsnip and celery root purée with roasted tomato, charred asparagus tips and broken lemon vinaigrette...18 

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

Crab Mac & Cheese Ulele Pale Lager sauce with three-cheese panko crust and fresh lump crab atop seashell pasta...13 Without crab...8 

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 with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette...10  
Side salad with entree...8
Add chicken or shrimp...7

Three Sisters

Crisp romaine, grilled zucchini, squash, red onions, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette...10   

Water Works Wedge 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 

Tocobaga Tuna Seared yellowfin tuna, mixed greens, fire-roasted red pepper, kalamata olives, red onions, grape tomatoes, balsamic vinaigrette...16 

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...16

Baker's dozen...32

Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses. Half dozen...20

Entrées

Water

Gouda Grouper Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel with wild rice blend and seasonal vegetable...35 

Florida Pompano "Pallardy" Pan-seared fresh pompano, beurre blanc sauce and crawfish tail meat, wild rice blend, crispy carrot ribbons and seasonal vegetable...32

Blackened Redfish Seared fresh Redfish, whole-grain mustard beurre blanc, wild rice blend and seasonal vegetables...32 

Mahi-Mahi "Mr. Henry" Blackened fresh Gulf of Mexico fillet with green papaya slaw, charred corn salsa, garlic spinach...30 

Seafood Risotto Pan-seared shrimp and sea scallops, butter-poached lobster claw, crawfish tail meat, saffron risotto, charred corn cream sauce and seasonal vegetable...38 

Land

Fire-Roasted Chicken Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce...25 

Crackling Pork Shank 1 lb. Crispy Compart Family Duroc pork shank, firecracker apple-cranberry-raisin chutney with roasted garlic mashed potatoes and seasonal vegetable...28

Barry's Tomahawk Pork Chop 14 oz. Compart Family Duroc bone-in pork chop with guava demi-glace, roasted garlic mashed potatoes and seasonal vegetable. Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith...36

Water Works Meatloaf Ground strip loin and fresh vegetables, Cabernet garlic demi-glace, roasted garlic mashed potatoes, tobacco onions...25

Short Rib 10 oz. Nitro Stout beer braised boneless short rib with roasted garlic mashed potatoes, root vegetable demi-glace and seasonal vegetable...32

Flank Steak 8 oz. Thinly sliced garlic, kosher salt and olive oil-marinated beef, avocado "Jimmychurri" with roasted garlic mashed potatoes and seasonal vegetable...30 

Filet Mignon 8 oz. Wet-aged, minimum of 21 days with roasted garlic mashed potatoes and seasonal vegetable...44 

Bone-in Ribeye 16 oz. Wet-aged, minimum of 21 days with roasted garlic mashed potatoes and seasonal vegetable...45 

Plant-Based

Native Sauté A mix of freshly sautéed portobello mushrooms, red onions, zucchini, squash, green beans, white wine and sauce vierge served over wild rice blend...16   

Three Sisters Stuffed Portobello Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, corn, red onion, red pepper, sautéed spinach, cranberry beans and manchego cheese atop wild rice blend with crispy carrot ribbons...18 

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.

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...7 

Carrot Ribbons Crispy carrot ribbons, dusted in flour then fried, with honey datil aioli...6 

"Fuego" Street Corn Fire-roasted corn on the cob, seasoned and buttered...6  

Root Vegetable Succotash

Parsnips, celery root, sweet potatoes, roasted corn, cranberry beans, red pepper, onion, jalapeño and butter...6  

Desserts

Pineapple Upside-Down

Bread Pudding With house-made toasted coconut ice cream and dark rum sauce...11 

Flourless Chocolate Torte

Raspberry port wine reduction...9  

Key West Key Lime Stack

With brûléed meringue...9 

Candied Bacon Maple Ice Cream

Corn flake crust, 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...8

Ugandan Vanilla Bean

A true classic – vanilla bean ice cream made with Ugandan Gold vanilla beans...8

Naviera Espresso Chocolate Swirl

This coffee ice cream is made with our signature blend of Tampa-roasted Naviera Espresso and a swirl of melted chocolate...8

Coconut Ice Cream

Lightly toasted coconut ice cream, served in a coconut shell...8

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 Hernandez, 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 the freshest ingredients.