



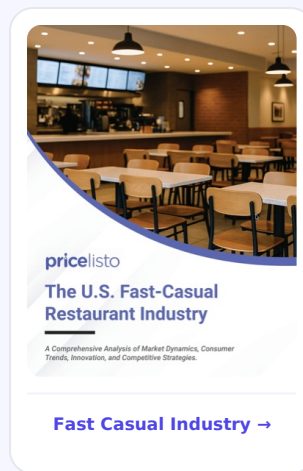
Ulele

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Menu Prices — October 23, 2026

Ulele menu with prices in United States, updated February 2022: 75 items
across 14 categories, prices from \$4.00 to \$47.00.

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Ulele Menu with Prices (United States)

Ulele menu with prices in United States, updated February 2022: 75 items across 14 categories, prices from \$4.00 to \$47.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ulele

Menu categories: Lunch & Dinner Menu · Lunch & Dinner Sides · Lunch Menu · Lunch Entrees · Dinner Menu · Dinner Pork & Fowl · Dinner Menu - Dinner Beef · Lunch & Dinner Menu - Lunch & Dinner Desserts · Dinner Menu - Dinner Entrees · Lunch Menu - Lunch Sandwiches · Lunch & Dinner Menu - Lunch & Dinner Appetizers · Lunch Menu - Lunch Vegetarian · Lunch & Dinner Menu - Lunch & Dinner Salads · Dinner Menu - Dinner Rivers & Gulf · Lunch & Dinner Menu - Lunch & Dinner Soup · Lunch & Dinner Menu - Lunch & Dinner Oyster From Our Gulf Coast · Dinner Menu - Dinner Vegetarian

Lunch & Dinner Menu - Lunch & Dinner Sides

ITEM	PRICE
Carrot Ribbons Rubans de carotte croustillants, légèrement enrobés de farine, passés à la friture, servis avec une onctueuse sauce aiol...	\$5.00
Jalapeno Cheddar Grit Cake Gâteaux de semoule de maïs au cheddar fondu, relevés de jalapenos et d'oignons, saisis à la perfection dans une poêle en...	\$4.00
White Cheddar Popcorn Mashed Potatoes Pommes de terre russet écrasées, mélangées avec du cheddar blanc, de l'ail rôti et des poireaux, le tout agrémenté de ma...	\$4.00
Squash Gratin Horno-roasted squash, zucchini, red onion and tomato, seasoned bread crumbs and manchego crust.	\$4.00
Karson's Jalapeno Corn Beer Muffins Roasted fresh corn, pickled jalapeno, Ulele Pale Lager and creamed corn - baked daily and served with whipped butter.	\$5.00
Clara Fry Collard Greens Slow-simmered collards in a light vegetable broth.	\$5.00

Lunch Menu - Lunch Entrees

ITEM	PRICE
Muenster Chicken Faux-	\$12.00
Water Works Meatloaf Faux-filet vieilli haché avec des légumes frais, nappé d'un demi-glace au cabernet et à l'ail. Accompagné de purée de po...	\$12.00
Juan's Snapper Cast-iron seared snapper fillet, Spanish aioli, white truffle garlic spinach.	\$18.00
Florida Pompano Pan-seared pompano fillet, sun-dried tomato shallot cream, fried carrot ribbons.	\$16.00
Mahi Mahi Oriente Bronzed Mahi with a anjou pear salsa, fresh watercress tossed with craisins, sliced almonds and sunflower seeds, jalapen...	\$16.00
Stuffed 1/2 Maine Lobster Faux filet de homard rôti au four, garni de chair de homard, jalapenos, poivrons rouges et panko croustillant. Accompagn...	\$18.00
Top Sirloin 8-ounce Faux-filet de 8 onces grillé aux flammes, provenant du ranch Strickland en Floride, accompagné d'un sauce jimmychurri. S...	\$15.00
Gouda Grouper Fresh Gulf of Mexico grouper fillet, smoked Gouda ale bechamel, wild river rice, fresh vegetables.	\$18.00

Dinner Menu - Dinner Pork & Fowl

ITEM	PRICE
Oven-Roasted Half Chicken Naked bird all natural chicken, citrus herb garlic, marinated with cheddar jalapeno grit cake.	\$17.00

ITEM	PRICE
Muenster Chicken (Dinner Menu - Dinner Pork & Fowl) Panko-crusted, all natural chicken breast pan-fried and oven-roasted in a white wine mushroom broth topped with Muenster...	\$18.00
Crackling Pork Shank Faux-filet de porc croustillant de 1,5 lb accompagné d'un chutney de pomme aux canneberges et raisins secs.	\$24.00
Pork Chop (24 Oz Double Bone) All natural, slow-roasted, then barbacoa-grilled guava pork jus.	\$28.00
Pork Chop (12 Oz Single Bone) All natural, slow-roasted, then barbacoa-grilled guava pork jus.	\$21.00

Dinner Menu - Dinner Beef

ITEM	PRICE
Water Works Meatloaf (Dinner Menu - Dinner Beef) Ground, dry-aged strip loin and fresh vegetables, Cabernet garlic demi-glace, white cheddar popcorn mashed potatoes, tob...	\$18.00
Flank Steak Tranches de bifteck de flank de 8 onces marinées dans de l'huile d'olive, de l'ail et du sel casher, sublimées par un sa...	\$21.00
Porterhouse Une coupe généreuse de 680 g combinant la tendreté du filet mignon et la richesse de l'aloyau New York, vieilli à sec pe...	\$47.00
Bone-in Ribeye Faux filet avec os de 1,5 lb, mûré humide pendant 28 jours.	\$46.00
Filet Mignon 10 Oz Wet-aged 28 days.	\$36.00
Filet Mignon 8 Oz Wet-aged 28 days.	\$29.00
New York Strip Loin 14 oz. Dry-aged 21 days.	\$36.00

Lunch & Dinner Menu - Lunch & Dinner Desserts

ITEM	PRICE
House-Made Ulele Ice Cream Two scoops.	\$5.00
Candied Bacon Maple Ice Cream Cornflake crust, bacon, Knob Creek creme Anglaise, caramel, waffle crisp.	\$9.00
Key West Key Lime Stack Bruleed meringue.	\$7.00
Flourless Chocolate Torte Raspberry port wine reduction.	\$8.00
Fortune Taylor's Guava Pie Une croûte de biscuit sablé accueille une couche de crème fouettée aérienne, sublimée par une réduction onctueuse de goy...	\$7.00

Dinner Menu - Dinner Entrees

ITEM	PRICE
Stuffed 1/2 Maine Lobster (Dinner Menu - Dinner Entrees) Lobster du Maine grillé au four, arrosé de beurre à l'ail, garni de chapelure, de jalapenos et de poivrons rouges.	\$16.00

Lunch Menu - Lunch Sandwiches	
ITEM	PRICE
Oyster Po' Boy Huîtres du Golfe enrobées de babeurre et dorées à la perfection, associées à une remoulade épicée. Complété avec de la l...	\$14.00
Lobster Roll Fresh North Atlantic lobster, poached, tossed with garlic, lemon and butter served with a mango citrus aioli, diced vine...	\$16.00
Gulf Grouper Fresh Gulf of Mexico grouper fillet, romaine lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, smoke...	\$16.00
Ulele Burger Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp cheddar...	\$12.00
The Heights Chicken Char-grilled all-natural chicken breast, datil pineapple stone-ground mustard, sauteed shitake mushrooms, arugula, manch...	\$10.00
Portobello Burger Un généreux chapeau de portobello grillé au feu se marie à perfection avec des poivrons rouges rôtis, du hummus de haric...	\$10.00
Yellowfin Tuna Burger Cast-iron seared and ground fresh with mirepoix and mixed with a ginger soy, Sriracha herb aioli, apple kale slaw served...	\$16.00
Classic Burger Char-grilled ground short rib, brisket and chuck blend burger with Wisconsin sharp cheddar, leaf lettuce, vine-ripened t...	\$10.00
U Club Tranches de poitrine de dinde taillée servie avec du bacon sucré et du jambon campagnard, le tout entre deux tranches de...	\$11.00
Little Jimmy Brisket Tranches de brisket fumé, oignon rouge caramélisé, champignons shitake, poivrons fumés, baby Swiss et aioli au raifort,...	\$11.00

Lunch & Dinner Menu - Lunch & Dinner Appetizers	
ITEM	PRICE
Okra Fries Fines tranches d'okra enrobées de jus de lime fraîchement pressé et de sel casher, servies avec ketchup maison.	\$5.00
Florida Jumpers Fresh Florida crispy fried frog legs, sherry garlic aioli.	\$9.50
Alligator Hush Puppies Bouchées de maïs avec du jambon de campagne d'alligator, bacon croustillant et maïs doux. Accompagné d'une sauce piquant...	\$9.00
Lobster Claw Cocktail Deux pinces de homard fraîchement cuites à la vapeur accompagnées d'avocat, servies avec une sauce cocktail épicée au ra...	\$12.00
Barbacoa Whole Shrimp Pan-seared prawns, butter, Worcestershire, toast points.	\$13.00
Fresh Calamari Crispy fried fresh North Atlantic calamari, Amarillo chilli lemon dressing, sauce piquant.	\$11.00
Pulpo Carpaccio Thinly sliced octopus with a spicy Piri Piri sauce, green and red chiles	\$12.00
Mac and Cheese Seashell pasta doused in a smooth four-cheese sauce crafted with Ulele Pale Lager, crowned with a crispy blend of parmes...	\$6.00
Crab Mac and Cheese Four-cheese Ulele pale lager beer sauce with a parmesan romano panko crust and blue crab atop seashell pasta.	\$10.00
Lollipop Chicken Frenched chicken drums, citrus chilli sambal, kale and apple slaw.	\$9.00

ITEM	PRICE
Spicy Lobster Cake Chair tendre de queue de homard, cuite au beurre et poêlée avec soin dans une poêle en fonte, accompagnée d'une salade r...	\$14.00
Lunch Menu - Lunch Vegetarian	
ITEM	PRICE
Native Saute Pan-seared zucchini, squash, carrots, onions, baby spinach, portobello mushroom and green beans with a soy ginger reduct...	\$10.00
Lunch & Dinner Menu - Lunch & Dinner Salads	
ITEM	PRICE
Roasted Beets and Poached Pear Salad Faux filet de betteraves rôties et poire pochée au safran accompagnent des oignons rouges caramélisés au balsamique. Une...	\$9.00
Strickland Steak Salad Barbacoa-grilled Myakka flank steak atop romaine lettuce with a Florida citrus garlic dressing, grilled vine-ripened tom...	\$15.00
Sliced Ahi Yellowfin Tuna Salad Yellowfin tuna steak, served rare on a nest of mixed greens, tossed in balsamic vinaigrette, fire-roasted red peppers, g...	\$16.00
Grilled Chicken and Corn Salad Served with jalapeno-lime dressing, chopped Romaine, charred corn, scallions, grape tomato, fresh basil.	\$10.00
Three Sisters Garden Salad Charbroiled squash, zucchini, corn, red onion and peppers, cranberry beans, toasted sun-flower and pumpkin seeds, apple...	\$8.00
The Ulele Salad Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinai...	\$10.00
Dinner Menu - Dinner Rivers & Gulf	
ITEM	PRICE
Seafood Risotto Risotto au safran et parmesan garni d'une demi-homard rôtie au four, d'une pince de homard pochée au beurre et de deux c...	\$28.00
Deconstructed Seafood Pot Pie Un savoureux chowder de fruits de mer du golfe combinant crevettes, poulpe, mérou, et huîtres fumées, mélangé à des légu...	\$22.00
Florida Pompano (Dinner Menu - Dinner Rivers & Gulf) Filet de pompano saisi à la poêle, nappé d'une sauce crémeuse aux tomates séchées et échalotes, accompagné de rubans de...	\$26.00
Chief Red Eagle Duck Seared roasted maple leaf duck breast, port wine orange marmalade.	\$24.00
Mahi Mahi Oriente (Dinner Menu - Dinner Rivers & Gulf) Bronzed Mahi with a anjou-pear salsa fresh watercress tossed with craisins, sliced almonds and sunflower seeds, jalapeno...	\$26.00
Juan's Snapper (Dinner Menu - Dinner Rivers & Gulf) Cast-iron seared snapper fillet, Spanish aioli, white truffle garlic spinach.	\$28.00
Yellowfin Tuna Cast-iron seared rare tuna steak, pumpkin seed crusted, ginger soy grapefruit reduction.	\$27.00
Gouda Grouper (Dinner Menu - Dinner Rivers & Gulf) Filet de mérou du golfe du Mexique, nappé d'une béchamel de gouda fumé et de bière.	\$28.00
Lunch & Dinner Menu - Lunch & Dinner Soup	
ITEM	PRICE

Native Loaded Chilli Soup	\$7.00
Add fresh jalapeno, red onions and white cheddar. 8 oz bowl.	
Native Chili Soup	\$6.00
Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chilli spices. 8 oz bowl.	
Chilled Florida Avocado Soup	\$5.50
Served with fresh charred corn, red pepper, datil pepper, jalapeno, green onion and red onion. 8 oz bowl.	

Lunch & Dinner Menu - Lunch & Dinner Oyster From Our Gulf Coast

ITEM	PRICE
Oysters Half Shell (Baker's Dozen)	\$18.00
Fraîches du Golfe, ces huîtres sont servies crues sur demi-coquilles avec une sauce cocktail piquante et accompagnées de...	
Oysters Half Shell (Half Dozen)	\$9.00
Six huîtres fraîches de la côte du Golfe, servies avec une sauce cocktail relevée et des craquelins lavash croustillants...	
Charbroiled Oysters	\$12.00
Barbacoa- grilled, with garlic butter, grated Parmesan and Romano cheeses. Half dozen.	

Dinner Menu - Dinner Vegetarian

ITEM	PRICE
3 Sisters Stuffed Portobello	\$12.00
Les trois sœurs, un portobello mariné et rôti au four, déborde de courgettes grillées, courges, oignons rouges, poivrons...	