

Starters

Crab Cakes

Jumbo Lump Crab Meat, Celery, Onion, Red and Green Peppers and Panko Bread Crumbs. Lightly Fried and served with Lulu's Remoulade Sauce \$13

Buffalo Wings

Mild, Medium, Hot, or Blackberry Datil Hot Sauce.

10ct\$11
20ct\$19

Florida Gator Tail

Lightly Fried with our Signature Breading. Served with Okeechobee Sauce \$13

Calamari

Lightly Fried with our Signature Breading. Served with Zesty Marinara \$10

Sesame Tuna Canapes

Seared Rare, Cucumbers, Sesame Aioli, Tobikko Fish Roe, Sesame Seaweed Salad and Green Onions \$15

Shrimp Cocktail

Large Mayport Shrimp, served Chilled with Cocktail Sauce, Mixed Field Greens, and Lemon Wedge \$13

Conch Fritters

Lightly Fried, Served with Key Lime Aioli Sauce \$12

Fish Spread

Slow Smoked Whitefish, Served with Assorted Crackers and Lemon Wedge ... \$11

Fish Bites

Lightly Fried with our Signature Breading. Served with Lulu's Tatar Sauce\$11

Lobster Mac & Cheese

Cavatappi Pasta, 3 Cheese Sherry Cream Sauce, Truffle-Parmesan Panko Bread Crumbs \$12

Fried Green Tomatoes

Buttermilk Soaked, Cornmeal-Panko Breaded, Jalapeno-Tomato Chow Chow, Bacon Lardons and Lulu's Pimento Cheese and Balsamic Reduction \$10

Cedar Key Clams

Andouille Sausage, Creole Trinity, Heirloom Tomatoes, Sweet Florida Corn, Green Onions, Lemon-White Wine Butter Sauce \$13

Oysters on the Half Shell

Raw or Steamed, Drawn Butter, Cocktail Sauce, Horseradish, Crackers and Lemon Wedges. Half Dozen or Dozen Market

Peel & Eat Shrimp

Served Hot or Cold with Cocktail Sauce, Horseradish, Lemon Wedge and House Seafood Seasoning. Half pound \$18
One pound \$22

Sides

Sides \$3 - Baked Potatoes \$4

French Fries

Hush Puppies

Creamy Cole Slaw

Southern Potato Salad

Pasta Salad

Pimento Cheese Grits

Braised Collard Greens

Garlic Whipped Potatoes

Vegetable of the Day

Baked Potatoes (after 5p.m.)



For catering info or to schedule your special event here at Lulu's, please call and ask for a Manager.

(904)285-0139

PONTE VEDRA BEACH, FLORIDA
301 North Roscoe Boulevard

www.luluswaterfrontgrille.com

Soup & Salads

New England Clam Chowder Soup du Jour

Wedge Salad

Crisp Iceberg Lettuce, Bacon Lardons, Heirloom Tomatoes, Sweet Florida Corn, Bleu Cheese Dressing, Blue Cheese Crumbles with Balsamic reduction\$9
Add Chicken\$14
Add Grilled Shrimp\$16
Add Fresh CatchMarket

Classic Caesar

Crisp Romaine, Butter-Garlic Croutons and Grated Parmesan Cheese. Served with Lulu's Caesar Dressing\$10
Add Chicken\$15
Add Grilled Shrimp\$17
Add Fresh CatchMarket

Chicken Cobb Salad

Grilled, Blackened or Fried. Mixed Field Greens, Tomato, Bacon Bits, Chopped Eggs and Avocado. Served with Choice of Dressing.. \$15

Sesame Tuna Salad

Seared Rare-Medium Rare, Mixed Field Greens, Diced Tomatoes, Almonds, Mandarin Oranges, Crispy Chow-Mein Noodles. Served with Cucumber Wasabi Dressing.....\$16

Mediterranean Caesar Salad

Crisp Romaine, Diced Tomatoes, Kalamata Olives, Feta Cheese, Capers, Artichoke Hearts, Butter-Garlic Croutons and Grated Parmesan Cheese. Served with Lulu's Caesar Dressing\$14
Add Chicken\$19
Add Grilled Shrimp\$21
Add Fresh CatchMarket

Hand Helds

Shrimp or Oyster Basket

Our Signature Breading, Lightly Fried and Served with Cocktail Sauce, and Lulu's Tartar Sauce. Served with Choice of Side.
Shrimp \$14
Oysters \$14
½ and ½ \$15

Chicken Club

Herb Marinated, Grilled, Blackened, or Fried. Served on a Kaiser Roll with Lulu's Smoked Bacon, Swiss Cheese, Shredded Lettuce, Tomato, Red Onion, and Basil Pesto Aioli. Served with Choice of Side \$12

Crab Cake

Jumbo Lump Crab Meat, Celery, Onion, Red and Green Peppers, Panko Bread Crumbs. Lightly Fried and Served on a Kaiser Roll with Lulu's Remoulade, Shredded Lettuce, Tomato and Onion. Served with Choice of Side \$14

Fresh Catch Sandwich

Grilled, Blackened, or Fried. Served on a Kaiser Roll with Shredded Lettuce, Tomato, Red Onion, and Lulu's Tartar Sauce. Served with Choice of Side..... \$15

Baja Tacos

Daily Fresh Catch or Large Mayport Shrimp. Grilled, Blackened, or Lightly Fried. Shredded Cabbage, Cheddar-Jack Cheese, Roasted Corn Tomato Salsa, Avocado Creama, Flour Tortillas. Served with Black Beans and Yellow Rice..... \$15

The Lulu Burger

Certified Angus Beef. Served on a Kaiser Roll with Lulu's Smoked Bacon, Cheddar Cheese, Shredded Lettuce, Tomato, Red Onion and Lulu's Pickles. Served with Choice of Side...\$11

Oyster Po-Boy

Our Signature Breading, Lightly Fried. Served On a Toasted Hoagie Roll with Shredded Lettuce, Tomato, Red Onion and Lulu's Tartar Sauce. Served with Choice of Side..... \$15

Kids Menu

Served With Choice of French Fries or Fruit.

Pasta & Butter.....\$4	Chicken Tenders\$6
Grilled Cheese\$5	Sliders\$7
PB&J\$5	Fish\$8
Cheese Sticks\$6	Shrimp.....\$9

Ask your server about gluten free options.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu prices are subject to change. All substitutions and modifications are subject to additional cost.

Entrees

Shrimp Scampi

Large Mayport Shrimp, Tomatoes, Mushrooms, Green Onion, Lemon-Garlic White Wine Butter Sauce, Linguini Pasta and Parmesan Cheese..... \$20

Fettuccine Alfredo

Parmesan Cream Sauce, Diced Tomato and Green Onions... \$13
Add Chicken..... \$18
Add Shrimp..... \$20
Grilled, Blackened or Fried

Cedar Key Clams Linguine

Andouille Sausage, Creole Trinity, Heirloom Tomatoes, Sweet Florida Corn, Green Onions and Lemon-White Wine Butter Sauce \$20

Captain Bobs Jambalaya

Large Mayport Shrimp, Chicken, & Fish. Creole Stewed Tomatoes, Trinity, White Rice, Cheddar Jack Cheese and Green Onions .. \$20

Shrimp or Oyster Dinner

Large Mayport Shrimp or Oysters, Lightly Fried. Served with Choice of Two Sides
Shrimp..... \$20
Oysters..... \$20
½ and ½ \$21

Fisherman's Catch

Daily Fresh Catch, Grilled, Blackened or Fried. Served with Choice of Two Sides Market

Ocean Platter

Daily Fresh Catch, Grilled, Blackened, or Fried. Large Mayport Shrimp & Oysters, Lightly Fried. Served with Choice of Two Sides..... \$27

Crab Cake Dinner

Jumbo Lump Crab Meat, Celery, Onion, Red and Green Peppers, Panko Bread Crumbs. Lightly Fried, Served with with Choice of Two Sides and Lulu's Remoulade Sauce \$25

Cod Provencal

Panko Crusted & Pan Seared. Roasted Red Potatoes, Pimento Stuffed Manzanilla Olives, Kalamata Olives, Heirloom Tomatoes, Chopped Garlic, Basil, Extra Virgin Olive Oil and Balsamic Reduction..... \$20

Shrimp & Grits

Large Mayport Shrimp, Lulu's Smoked Bacon Lardons, Creole Trinity. Louisiana Style BBQ Sauce and Pimento Cheese Grits. \$20

Filet Fromage

Char Grilled Beef Tenderloin, Topped and Broiled with a Three Cheese Blend. Served with Garlic Whipped Potatoes, Grilled Asparagus and a Red Wine Demi-Glace \$28

"Duroc" Pork Chop

10 oz. Bone In, Char Broiled. Garlic Whipped Potatoes, Braised Collard Greens and topped with Bourbon Stewed Apples..... \$20

Chicken Pontchartrain

Pan Seared Chicken Breast, Jumbo Lump Blue Crab, Diced Tomato, Green Onion, Cajun Cream Sauce. Served With Garlic Whipped Potatoes and Grilled Asparagus..... \$18

Shaved Catfish

Buttermilk Soaked & Cornmeal Breaded, Lightly Fried, Pimento Cheese Grits, Braised Collard Greens and Shrimp Etoufee..... \$19

Snow Crab Legs

One pound steamed, Drawn Butter, Daily Vegetables and Served with Choice of Side \$29

Beers

Domestic Beers \$4.00

Budweiser
Bud Light
Coors Light
Miller Lite
Buckler NA
Rolling Rock
Yuengling Lager
Yuengling Lager Light
Mich Ultra

Premium Beers \$5.00

Beck's
Blue Moon
Corona
Corona Light
Guinness Pub
Heineken
Sam Adams

Draft Beers \$6.00

Head High IPA
Stella
Shock Top
Bud Light (\$4.00)

Craft Beers \$5.00

Fat Tire
Sierra Nevada
Sweetwater 420
Redds Apple Ale



Non-Alcoholic Beverages

We serve Coca-Cola Products, IBC Root Beer, Iced Tea, Coffee, Country Time Lemonade, & Arnold Palmer (Iced Tea & Lemonade)

Lulu's Libations

Chardonnay

	1/2 Carafe	Full Carafe	Glass	Bottle
House Chardonnay	\$14.00	\$26.00	\$7.00	
Kendall Jackson "Vintner's Reserve"			\$9.99	\$30.00
Starmont Napa			\$12.00	\$36.00
Black Stallion, Napa Valley			\$12.00	\$36.00
Sonoma Cutrer, California			\$13.00	\$39.00

Other Whites

House White Zinfandel	1/2 Carafe \$14.00 / Full Carafe \$26.00	\$7.00	
Beringer White Zinfandel		\$7.00	\$21.00
Firestone Riesling		\$9.00	\$22.00
Discoveries Pinot Grigio, California		\$7.00	\$21.00
Luna Nuda, Pinot Grigio		\$9.00	\$27.00
Kendall Jackson, Pinot Gris		\$9.00	\$27.00
Sterling Vineyards Sauvignon Blanc		\$8.00	\$25.00
Roth Sauvignon Blanc, Alexander Valley		\$9.00	\$27.00
Korbel, Split		\$9.00	

Merlot

House Merlot	1/2 Carafe \$14.00 / Full Carafe \$26.00	\$7.00	
Hahn Merlot		\$9.00	\$28.00

Cabernet Sauvignon

House Cabernet Sauvignon	1/2 Carafe \$14.00 / Full Carafe \$26.00	\$7.00	
Sebastiani Sonoma		\$10.50	\$32.00
Zac Brown, Uncaged-Cabernet Sauvignon		\$11.00	\$33.00
Hahn, California		\$9.00	\$28.00
Eos Estates, Central Coast		\$9.00	\$28.00

Other Reds

Hahn Pinot Noir, California		\$9.00	\$28.00
Gnarly Head, Blend		\$7.00	\$21.00
Row Eleven, Pinot Noir		\$10.00	\$30.00
Trapiche, Malbec Argentina		\$7.00	\$21.00
Trivento, Malbec Argentina		\$8.00	\$24.00

Porto

Sandeman Founders Reserve		\$6.00	
---------------------------	--	--------	--



Martinis

Dirty Martini

Tito's handmade vodka, olive juice, shaken and served up in a chilled martini glass with an olive

Pomegranate Martini

Absolut vodka, Pama liqueur, Patron Citronage, shaken and served up in a chilled martini glass

Key Lime Martini

Licor 43, Svedka Vanilla vodka, white crème de cacao, lime juice, cream shaken and served up in a chilled martini glass with a graham cracker rim

Chocolate Martini

Svedka vanilla vodka, Godiva chocolate liqueur, white crème de cocoa, shaken until frothy and served up in a chilled martini glass

Melon Ball Martini

Deep Eddy vodka, Melon liqueur, pineapple juice, shaken and served up in a chilled martini glass

Manhattan

Makers Mark whisky, sweet vermouth, a dash of angostura bitters and Luxardo cherries, stirred and served up in a chilled martini glass

Cosmopolitan

Absolut Citron, Patron Citronage, cranberry juice, shaken and served up in a chilled martini glass with a lime

Lemon Drop Martini

Deep Eddy Lemon vodka, simple syrup, shaken and served up in a chilled martini glass with a sugar rim

Appletini

Absolut vodka, sour apple pucker, shaken and served up in a chilled martini glass

Ocean Drinks

Broken Flip-Flop

Parrot Bay coconut rum, pineapple and orange juice, Myers dark rum floater

Island Breeze

Cruzan rum, cranberry and pineapple juice, a dash of angostura bitters

Lulu's Lemonade

Deep Eddy Lemon vodka, cranberry, splash of soda water and a twist of lemon

Caribbean Sunset

Captain Morgan spiced rum, pineapple and orange juice, grenadine

Palm Valley Punch

Captain Morgan's spiced rum, Parrot Bay coconut rum, Apricot brandy, with a splash OJ and Pineapple juice

Intracoastal Cooler

Espirito Cachaca vodka, muddled with fresh mint, oranges and limes. Then we add a splash of strawberry, OJ and sour mix.

Classic Cocktails

Old Fashioned

Redemption Rye whisky, a dash of angostura bitters, sugar, orange and Luxardo cherry garnish

Mojito

Claro rum, fresh mint, lime, sugar, and a splash of club soda and triple sec

Moscow Mules

Ginger beer, lime juice, served in a copper mug
Local - Carve Vodka, Made Here In Jacksonville, FL
Florida - Kettle One Orange
Swedish - Absolut vodka
Dutch - Ketel One vodka
Mexican - Patron silver tequila
Kentucky - Buffalo Trace bourbon
Irish - Jameson Irish whisky

Frozen Libations

Banana Split

Svedka Vanilla vodka, Godiva chocolate liqueur, banana liqueur, ice cream mix

Lava Flow

Cruzan rum, Parrot Bay rum, strawberry and mango purée, ice cream mix

Mango Coco Daiquiri

Parrot Bay coconut rum, Mango puree

