

Starters

PAN SEARED SCALLOPS \$17

Served with an herb brown butter sauce & an arugula, prosciutto, almond salad.

CRAB CAKE \$14

Homemade jumbo lump crab cake, served with grilled lemon and Creole remoulade sauce.

FISH SPREAD \$12

Our signature marinated, slow smoked, whitefish dip served with assorted crackers & garnished with cucumbers.

FRIED GREEN TOMATOES \$11

Buttermilk soaked, cornmeal-panko breaded, jalapeno-tomato chow chow, chopped bacon, house made pimento cheese, drizzled in a balsamic reduction.

FISH BITES \$11

Lightly fried with our signature breading. Served with Lulu's Tartar Sauce.

CALAMARI \$10

Lightly fried then tossed in Parmesan cheese. Served with zesty marinara sauce.

CONCH FRITTERS \$12

Lightly fried and served with Lulu's signature key lime mustard sauce.

OYSTERS ON THE HALF SHELL MARKET PRICE

Served raw or steamed. Served with drawn butter, cocktail sauce, horseradish, & lemon. **GF**

FLORIDA GATOR TAIL \$13

Choose between either lightly fried or blackened. Served with Lulu's Okeechobee sauce.

LULU'S MAC & CHEESE \$12

Cavatappi pasta tossed in a three cheese cream sauce with bacon bits. Topped with melted gouda & Panko bread crumbs.

BUFFALO WINGS

10 COUNT - \$11 20 COUNT - \$19

Mild, Medium, Hot, Honey Datil BBQ.

PEEL & EAT SHRIMP

HALF POUND - \$12 FULL POUND - \$24

Served hot or cold with Old Bay seasoning, drawn butter, cocktail sauce, horseradish, & lemon.



Brunch

SKILLET OF THE DAY \$9

Chef's weekly inspiration served in a cast iron skillet topped with two eggs any style.

CHICKEN AND WAFFLES \$12

Crispy chicken tenders served on top of a bacon cheddar waffle with bourbon maple syrup.

BYO EGG SANDWICH \$9

Two eggs any style with your choice of **Bread:** Potato Bun, English Muffin, Toast, Pita or Hoagie

Cheese: Cheddar, Swiss, American or Gouda

Meat: Bacon, Sausage, Canadian Bacon or Ham

Served with a side of home fries.

WAFFLE OF THE DAY \$9

Chef's weekly inspiration served with a choice of a side of bacon or sausage.

STEAK & EGGS \$16

8oz Prime Hanger Steak served with two eggs any style, your choice of home fries or grits and toast.

EGGS BENEDICT

CANADIAN BACON - \$9

AVOCADO, ASPARAGUS, TOMATOES - \$9

SALMON - \$11

CRAB CAKES - \$14

Toasted English muffins topped with two poached eggs & topped with house made hollandaise served with a side of home fries.

VALLEY BREAKFAST \$10

Two eggs any style, choice of bacon or sausage, grits or home fries & toast.

HUEVOS RANCHEROS \$11

Flour tortilla topped with fried eggs, Pico de Gallo, black beans, sausage, cheddar-jack cheese & chipolte mayo, Served with yellow rice.

Salads

Soups

APPLE KALE SALAD \$10

Baby kale, granny smith apples, toasted walnuts, golden raisins and shaved Brussels sprouts with an apple dijon vinaigrette. **GF**

COBB SALAD \$10

Mixed field greens, tomatoes, bacon bits, chopped eggs, avocado and crumbled blue cheese. Served with choice of dressing. **GF**

CLASSIC CAESAR \$10

Crisp romaine, butter-garlic croutons & grated Parmesan cheese. Served with Lulu's Caesar dressing.

MEDITERRANEAN CAESAR SALAD \$14

Crisp romaine, diced tomatoes, Kalamata olives, feta cheese, capers, artichoke hearts, butter-garlic croutons & grated Parmesan cheese. Served with Lulu's Caesar dressing.

WEDGE SALAD \$9

Crisp iceberg lettuce, chopped bacon, heirloom tomatoes, sweet corn, blue cheese dressing & crumbles, topped with a balsamic reduction. **GF**

CHICKEN \$5

SHRIMP \$6

FRESH CATCH MARKET PRICE

ADD SOMETHING EXTRA!

NEW ENGLAND CLAM CHOWDER

SOUP OF THE DAY

CUP \$5 BOWL \$7

MAINS

LULU'S TACOS

CHICKEN - \$12 SHRIMP - \$16

FRESH CATCH - MARKET PRICE

Two warm, flour tortilla shells with grilled or blackened chicken, our secret seasoned fish or shrimp. Topped with shredded lettuce, fresh avocado, pico de gallo and chipotle mayo. Served with black beans & yellow rice.

FRIED SHRIMP BASKET \$14

Our signature breaded, lightly fried shrimp served with cocktail sauce, tartar sauce and your choice of side.

FRESH CATCH SANDWICH MARKET PRICE

Choose from grilled, blackened, or fried. Served on a potato bun with shredded lettuce, tomato, red onion, creole remoulade sauce & your choice of side.

1/2 & 1/2 BASKET \$17

Our signature breaded combination platter of lightly fried shrimp & oysters. Served with cocktail, tartar sauce and your choice of side.

SHRIMP & GRITS \$20

Large shrimp sauteed with applewood smoked bacon lardons, creole trinity & Louisiana BBQ sauce served over pimento cheese grits. **GF**

THE LULU BURGER \$11

Certified angus beef patty served on a potato bun with applewood smoked bacon, cheddar cheese, shredded lettuce, tomato, red onion & pickles. Served with your choice of side.

CRAB CAKE SANDWICH \$16

Lulu's classic lightly fried lump crab recipe with celery, onion and peppers. Served on a potato bun with Creole remoulade sauce, shredded lettuce, tomato & onion. Served with your choice of side.

PALM VALLEY BURGER \$12

Certified angus beef patty served on a potato bun, with applewood smoked bacon, red onion jam, roasted poblano peppers, gouda cheese, tomatoes, roasted garlic mayo & arugula. Served with your choice of side.

Sides

FRENCH FRIES
HUSH PUPPIES
COLE SLAW
POTATO SALAD
COLLARD GREENS
ONION RINGS
VEGGIE OF THE DAY

* Consuming raw or undercooked foods may increase your risk of foodborne illness.

* An automatic gratuity of 20% may be added to parties of 6 or more