

STARTERS

DRUNKEN MUSSELS \$13

PEI mussels cooked with a Blue Moon, white wine, garlic, parsley & butter sauce. Served with toast points.

CEDAR KEY CLAMS \$13

Steamed clams topped with andouille sausage, creole trinity, heriloom tomatoes, corn & scallions. Tossed in a lemon, white wine butter sauce. **GF**

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 lobster cream sauce with bacon & diced shrimp. Topped with melted gouda & truffle 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.

ENTRÉES



LULU'S BOUILLABAISSE \$22

Large shrimp, clams, mussels, fresh fish, scallops & andouille sausage in a rich shellfish broth. Served with toast points.

SMOTHERED STRIP STEAK \$30

12oz House Cut Prime Strip Steak topped with sauteed mushrooms, onions and herb butter accompanied by garlic mashed potatoes and asparagus.

SHRIMP SCAMPI \$20

Large shrimp sauteed in garlic with mushrooms & tomatoes. Topped with a lemon, white wine butter sauce & parmesan cheese over lingine.

CAPTAIN BOB'S JAMBALAYA \$20

Large shrimp, andouille sausage, chicken, fresh fish, stewed tomatoes, creole trinity, white rice, scallions, and cheddar-jack cheese. **GF**

SHRIMP DINNER \$18

Large shrimp lightly fried served with Lulu's cocktail sauce & your choice of two sides.

1/2 & 1/2 DINNER \$24

Combination of lightly fried large shrimp and oysters served with Lulu's cocktail sauce & your choice of two sides.

FISHERMAN'S CATCH MARKET PRICE

Daily fresh catch, grilled, blackened or fried. Served with your choice of two sides.

Ocean Platter

MARKET PRICE



Daily fresh catch, grilled, blackened or fried with lightly fried shrimp and oysters. Served with your choice of two sides.

SHRIMP & GRITS \$20

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

CHICKEN PONTCHARTRAIN \$20

Pan seared chicken breast with tomatoes & scallions topped with a cajun crab cream sauce. Served over garlic whipped potatoes and grilled asparagus.

MISSISSIPPI CATFISH \$14

Buttermilk soaked & cornmeal breaded, lightly fried shaved catfish. Served with pimento cheese grits and collard greens.

SNOW CRAB LEGS MARKET PRICE

One pound of steamed clusters served with drawn butter and your choice of two sides. **GF**

Sides

COLLARD GREENS

VEGGIE OF THE DAY

PIMENTO CHEESE GRITS

GARLIC WHIPPED POTATOES

FRENCH FRIES

HUSH PUPPIES

COLE SLAW

POTATO SALAD

BAKED POTATO

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

HAND HELDS

ALL LULU'S HAND HELDS ARE PREPARED FRESH TO ORDER & COME WITH YOUR CHOICE OF SIDE.

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.

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 and arugula.

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.

SOUTHERN CHICKEN SANDWICH \$10

Southern fried chicken breast, served with lettuce, pickles and Lulu's Aioli on a potato bun. Served with choice of one side.

FRIED SHRIMP BASKET \$14

Our signature breaded, lightly fried shrimp served with cocktail & tartar sauce.

1/2 & 1/2 BASKET \$17

Our signature breaded combination platter of lightly fried shrimp & oysters. Served with cocktail & tartar sauce.

FRESH CATCH SANDWICH MARKET PRICE

Choose from grilled, blackened, or fried. Served on a potato bun with shredded lettuce, tomato, red onion and Creole remoulade sauce.

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.

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