



# Lunch Menu



## 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 a Creole remoulade 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.

OYSTERS ON THE HALF SHELL

MARKET PRICE

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

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 with 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.

FLORIDA GATOR TAIL \$13

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

PEEL & EAT SHRIMP

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

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

## Salads & Soups

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

CLASSIC CAESAR \$10

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

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

### ADD SOMETHING EXTRA!

CHICKEN \$5

SHRIMP \$6

FRESH CATCH

### NEW ENGLAND CLAM CHOWDER

SOUP OF THE DAY

CUP \$5 BOWL \$7



# HAND HELDS

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

## CHICKEN PARM HOAGIE \$9

Crispy chicken tenders, zesty marinara and melted mozzarella on a hoagie roll. Served with choice of one side.

## 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

## PO BOY

SHRIMP - \$12 OYSTER - \$15

Served on a hoagie roll with shredded lettuce, tomatoes, red onion & Creole remoulade sauce.

## 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 & Lulu's Aioli on a potato bun. Served with choice of one 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.

## 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 & arugula.

## SHRIMP & GRITS

\$20- Large shrimp sauteed with applewood smoked bacon lardons, creole trinity and Louisiana BBQ sauce served over pimento cheese grits. **GF**

## 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

