



Alexandria's Premier Waterfront Dinner
coastal seafood, prime cuts, and riverfront energy

Small Plates

chef's signature

Lamb Lollipops* 26

bacon-pepper jam, goat cheese, arugula, lemon (gf)

Wood-Grilled Octopus 28

marinated red onion, greek olives, capers, olive oil (gf)

Thai Curry Shrimp 28

thai coconut curry sauce, charred shishito pepper, basil (gf)

Crispy Duck Roll 18

tart cherry, duck confit, napa cabbage, scallions, pickled carrots, asian plum demi-glace

Burrata 19

strawberries, basil, strawberry-champagne vinaigrette, balsamic reduction, herb grilled tuscan bread (v) (gfo)

Short Rib Croquettes 16

caramelized onion & veal demi, smoky aioli

For the Table

designed for sharing | best enjoyed together

Charcuterie Service 35

rosemary focaccia, prosciutto, genoa salami, manchego, greek olives, artisan olive oil & balsamic vinegar, grated parmesan (presented tableside)

Crab Dip 23

blue crab, old bay, cheddar, cream cheese, toasted baguette (gfo)

Deviled Egg Trio 12

trout caviar, pancetta crisp, candied smoked salmon (gf)

Garden Truffle Flatbread 14

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Mediterranean Style Hummus 14

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Parker House Rolls 7

smokehouse butter, sea salt (v)

Seafood Towers (serves 2)

a signature Jula's experience

Petite Tower 95

oysters, shrimp, snow crab (gf)

Grand Tower 165

oysters, shrimp, snow crab, lobster tail, colossal crab (gf)

Perfect Pairings

curated wines to elevate your seafood experience

Veuve Clicquot Yellow Label Brut Champagne 30/120

crisp apple, brioche, citrus
oysters, shrimp, seafood towers

Veuve Clicquot Rosé Champagne 35/140

wild strawberry, rose petal, soft spice
tuna, salmon, crab

Christian Lauerjat Sancerre, Loire Valley 23/90

lime zest, flint, saline finish
oysters, crudo, shrimp cocktail

Jean-Marc Brocard Chablis, Burgundy 75

green apple, wet stone, citrus
lobster, crab, seafood towers

Raw Bar & Seafood

Chef's Oyster Selection (6) MKT

rotating coastal varieties (gf)

East Coast Oysters* (6) 18

champagne mignonette | horseradish | sriracha cocktail (gf)

Oysters Rockefeller* 15

creamy spinach, pernod, lemon breadcrumbs

Hamachi Crudo* 27

citrus, cilantro, fresno & jalapeño, caviar (gf)

Spiced Ahi Tuna* 19

wasabi-edamame purée, sweet soy, chili oil, sesame (gf)

Snow Crab Claws 33

(5) snow crab claws, herb garlic butter (gf)

Jumbo Shrimp Cocktail 27

sriracha cocktail sauce (gf)

Colossal Crab Cocktail 45

sriracha cocktail sauce, dijon aioli (gf)

Signature Selections

the dishes that define jula's

Veal Osso Bucco 62

goat cheese polenta, wilted spinach (gf)

Lemon Thyme Roasted Chicken 29

basil ricotta gnocchi, broccolini, citrus beurre blanc

Duck Breast* 36

fennel-apple salad, cherry farro, celeriac purée, port reduction

Sweet & Sticky Short Rib 42

potato purée, sage honey carrots (gf)

Pea & Asparagus Risotto 30

heirloom tomato salad (vg) (gf)

Jula's Burger* 25

dry-aged beef, whiskey cheddar, smoked bacon, balsamic caramelized onion (gfo)

Pasta

add chicken 12 | cajun shrimp 14 | scottish salmon 18*

Creole Shrimp Linguine 29

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives

Pear & Cheese Focaccia 23

parmesan cream sauce, toasted walnuts, crispy prosciutto, parmesan, microgreens

Rustico Tortellini 31

italian sausage filled pasta, wild mushrooms, spinach, crumbled truffle chicken sausage, truffle butter sauce

Soup & Salad

Soup du Jour 12

Tableside Crab Bisque 14

jumbo lump crab, caviar & chives on brioche crisp

Jula's Caesar 16

petite romaine, focaccia croutons, parmesan, caesar dressing

Spring Garden 18

spring lettuces, avocado, broccolini, spring peas, radish, asparagus, scallions, artichoke, green goddess dressing (v) (gf)

The Wedge 19

iceberg, heirloom cherry tomatoes, chopped bacon, pickled red onions, chives, bleu cheese crumbles & dressing (gf)

add chicken 12 | cajun shrimp 14 | scottish salmon 18*

Coastal Entrées

Scottish Salmon 38

fig-balsamic glaze, haricots verts, roasted potatoes, pickled strawberry (gf)

Hokkaido Scallops 50

fava & pea purée, wild mushroom cream, roasted potatoes, spring vegetables (gf)

Shrimp & Grits 25

jim beam cream sauce, cajun shrimp, white cheddar grits (gf)

Chef's Catch* MKT

seasonal selection, simply prepared

Chops & Prime Cut

certified angus beef | simply prepared

Petite Filet Mignon* 48

6 oz., jula's steak sauce (gf)

Butcher Spiced Prime Ribeye* 62

14 oz., jula's steak sauce (gf)

Fireside Berkshire Pork Chop* 38

bone-in, heritage breed (gf)

Enhance Your Cut

Herb Grilled Shrimp 25

Hokkaido Seared Scallops (3) 35

Sauces & Butters 3

red wine jus | au poivre | herb garlic butter | truffle butter

Sides 13 {serves 2}

Crispy Brussels Sprouts

sweet & spicy bacon jam (gf)

Grilled Asparagus

split lemon parmesan vinaigrette (v) (gf)

Roasted Broccolini

herb butter (v) (gf)

Sage Honey Carrots (v) (gf)

Potato Purée (v) (gf)

Goat Cheese Polenta (v) (gf)

Truffle Fries

parmesan, truffle oil, truffle aioli (v)

v vegetarian | vg vegan | gf gluten-free | gfo available

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please inform your server of any allergies or dietary restrictions

dinner served tuesday-thursday 5-10 pm | friday-saturday 5-11 pm