



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

Small Plates

chef's signature

Lobster & Caviar Bites 24
butter toasted brioche

Lamb Lollipops* 28
bacon-pepper jam, goat cheese, arugula, lemon (gf)

Wood-Grilled Octopus 26
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
agave-roasted pears, arugula, pomegranate,
balsamic reduction, herb butter-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

Crab Dip 23
blue crab, old bay, cheddar, cream cheese, toasted baguette (gfo)

Truffle Deviled Eggs (v) (gf) 14

Garden Truffle Flatbread 14
brie sauce, mozzarella & provolone, roasted mushrooms,
caramelized onions, white truffle oil, micro basil,
balsamic glaze (v) (gfo)

Caramelized Onion Hummus 14
roasted baby carrots, cauliflower, cucumbers, radish,
pomegranate seeds, crispy salted fried rosemary &
garbanzo beans, grilled pita (vg) (gfo)

Parker House Rolls 7
smokehouse butter, sea salt (v)

Raw Bar & Seafood

a signature Jula's experience

Petite Seafood Tower 100
(12) oysters, (6) shrimp, (6) snow crab claws (gf)

Grand Seafood Tower 170
(12) oysters, (6) shrimp, (6) snow crab claws, lobster tail,
4 oz. colossal crab (gf)

Chef's Oyster Selection (6) MKT
rotating coastal varieties (gf)

East Coast Oysters* (6) 18
champagne mignonette | horseradish | sriracha cocktail (gf)

Oysters Rockefeller* (4) 15
creamy spinach, pernod, lemon breadcrumbs

Hamachi Crudo* 24
citrus, cilantro, fresno & jalapeño, caviar (gf)

Spiced Ahi Tuna* 19
wasabi-edamame purée, sweet soy, chili oil, sesame (gf)

Snow Crab Claws (5) 33
herb garlic butter (gf)

Jumbo Shrimp Cocktail (4) 27
sriracha cocktail sauce (gf)

Colossal Crab Cocktail 45
sriracha cocktail sauce, dijon aioli (gf)

Soup & Salad

Soup du Jour 12

Tablesides Crab Bisque 16
jumbo lump crab, caviar & chives on brioche crisp

Jula's Caesar 14
petite romaine, focaccia croutons, parmesan, caesar dressing

Baby Gem 14
baby gem, red oak & butter lettuces, cranberries, pepitas,
goat cheese, apple miso vinaigrette (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*

Signature Selections

the dishes that define jula's

Jula's Burger* 32

dry aged short rib, brisket & chuck blend, comté, shallot-tomato marmalade, bibb lettuce, classic fries

Sweet & Sticky Short Rib 42

potato purée, sage honey carrots (gf)

Fennel-Cumin Spiced Duck Breast 45

salt-roasted beets, smoked petite potatoes, duck fat-roasted heirloom carrots, dark cherry reduction (gf)

Chargrilled Lamb Loin* 40

roasted parsnip purée, charred romanesco, maitake mushrooms, rosemary thyme lamb jus, black garlic, pickled shallot (gf)

Maple Cider Chicken 32

brown butter roasted brussels sprouts, whipped sweet potato, pickled apple, maple-cider jus (gf)

Wild Mushroom Risotto 30

butternut squash, spinach, apple (vg) (gf)

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 Foccihi 23

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

Rustico Tortellini 29

italian sausage filled pasta, wild mushrooms, spinach, crumbled truffle chicken sausage, sun-dried tomatoes, truffle butter sauce

Tagliatelle alla Bolognese 28

slow-braised beef and pork ragù, soffritto, white wine, parmesan

Curated Experiences



Date Night on the Potomac

Intimate evenings with waterfront views.



Clicquot Golden Hour

A champagne-focused social experience featuring Veuve Clicquot, signature cocktails, and chef-driven snacks.



Private Dining

Exclusive waterfront spaces for memorable gatherings and celebrations.

Coastal Entrées

Scottish Salmon* 38

maple-roasted brussels sprouts, sweet potato & butternut squash ragout, pumpkin emulsion, winter citrus relish (gf)

Olive Crusted Branzino 39

smoked yukon gold-cauliflower velouté, blistered tomato, petite potatoes, roasted maitake mushrooms, romanesco, brown butter-caper beurre blanc, chive oil (gf)

Hokkaido Scallops 50

roasted wild mushrooms, butternut squash purée, chestnut gnocchi, wild mushroom cream

Shrimp & Grits 25

jim beam cream sauce, cajun shrimp, white cheddar grits (gf)
add chicken 12 | cajun shrimp 14 | scottish salmon 18*

Chops & Prime Cuts

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* 44

spice-rubbed, bone-in heritage pork (gf)

Enhance Your Cut

Herb Grilled Shrimp (3) 25 | Hokkaido Seared Scallops (3) 35

Sauces & Butters 3

red wine jus | au poivre | thai curry | 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 Cauliflower & Romanesco

brown butter (v) (gf)

Sage Honey Carrots (v) (gf)

Potato Purée (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.