



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

### 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)

### Mediterranean Style Hummus 14

cucumbers, olives, tomatoes, baby zucchini, feta, red wine vinaigrette, grilled pita (v) (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 MKT

(6) 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\* 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

### Tableside Crab Bisque 14

jumbo lump crab, caviar & chives on brioche crisp

### Jula's Caesar 14

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*

## 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)

### Duck Breast\* 40

roasted asparagus, potato terrine, dark cherry mostarda, duck jus (gf)

### Roasted Lamb Loin\* 38

baby zucchini, roasted potatoes, english peas, pea purée, lamb demi-glace, sunchoke chips (gf)

### Lemon Thyme Roasted Chicken 29

basil ricotta gnocchi, broccolini, citrus beurre blanc

### Pea & Asparagus Risotto 30

heirloom tomato salad (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 Foccchi 23

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

### Lobster Panzerotti 36

spinach & cheese pasta, creole lobster, charred corn, spinach, mascarpone, corn velouté

## 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

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)  
*double cajun shrimp 14 | scottish salmon\* 18*

### Olive Crusted Branzino 39

sweet corn velouté, basil-cherry tomatoes, charred corn, roasted potatoes (gf)

## 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\* 42

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)

### Baby Zucchini (v) (gf)

chili threads, lemon oil

### 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

dinner served tuesday-thursday 4-10 pm | friday-saturday 4-11 pm