



Alexandria's Premier Waterfront Dining
a midday experience, tuesday-sunday 3-5 pm

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)

Hamachi Crudo* 27

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

Spiced Ahi Tuna* 19

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

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)

Raw Bar

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

Soup & Salads

Tableside Crab Bisque 14

jumbo lump crab, caviar & chives on brioche crisp

Jula's Caesar 16

petite romaine, focaccia croutons, parmesan, caesar dressing

Flat Iron Steak Salad* 32

grilled artichoke, fire-roasted corn, heirloom tomato, ricotta salata, arugula, fennel, corn-lime vinaigrette (gf)

Tuna Niçoise* 24

asian spiced seared tuna, haricots verts, egg, olives, mustard roasted potatoes, cherry tomatoes, frisée, red wine vinaigrette (gf)

Signature Selections

Scottish Salmon* 38

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

Sweet & Sticky Short Rib 42

potato purée, sage honey carrots (gf)

Shrimp & Grits 25

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

Crispy Chicken Paillard 26

champagne beurre blanc, classic fries, simply dressed arugula

Jula's Burger* 25

dry-aged beef, whiskey cheddar, smoked bacon, balsamic caramelized onion, toasted brioche bun, choice of classic fries or petite caesar (gfo)

Turkey Club 20

rosemary roasted turkey, smoked black forest bacon, lettuce, tomato, havarti, lemon dijon aioli, tuscan bread, choice of classic fries or petite caesar (gfo)

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