



**JULY 2017**

**\*The Dirty Bird\***

Blue Chair Coconut Rum,  
Pineapple juice, a splash of Sprite &  
grenadine! \$6.5

**BIG Margarita \$3**

**\*Big Lou's Lemonade\***  
Citrus Vodka, Pink Lemonade \$3

**HAPPY HOURS**

**11AM-6PM Daily**

Single Liquor Wells \$1.75

House Wines \$2.50

16 oz House Drafts \$1.75

Miller Lite

Coors Lite

Yuengling

**\*Fresh Oysters & Clams\***

LULU'S PROUDLY SEARCHES OUT THE FINEST  
IN FRESH SHELLFISH  
, ASK YOUR SERVER FOR A PERSONAL  
RECOMMENDATION

**LULU'S RAW OYSTER SAMPLER,**  
3 OF EACH VARIETY AVAILABLE  
4 TYPES \$15

**WILD VIRGINIA OYSTERS-**  
\$1 each OR \$10

A Dozen (Similar to a Gulf Oyster  
large in size & moderately briny)

**BLUE POINT-** Connecticut, Long  
Island Sound area - \$ 1.75 each  
(Crisp firm in texture with a natural  
sweet & salty finish)

**RASPBERRY POINT-** Prince Edward  
Island- \$1.75 each  
(High brinness, with a sweet finish)

**BEAVER TAIL-** Rhode Island,  
Narragansett Bay- \$1.75 each  
(Mild to pronounced brinness)

**FRESH CLAMS RAW ON THE 1/2 SHELL**  
\$8 Dozen / **STEAMED CLAMS** \$8 Dozen

**CONSUMER INFORMATION**

**There is a risk associated with  
consuming raw oysters**

If you have a chronic illness of the liver, stomach  
or blood or have immune disorders, you are at a  
greater risk of serious illness from oysters, and  
should eat oysters fully cooked

**IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN**  
**Section61c-4.010(8) Florida Administrative Code**

## WEEKLY SPECIALS

### Sunday

Fried Grouper Cheek Dinner  
includes two sides \$10

### Monday

Fried Clam Strips Dinner  
All You Can Eat only \$12

### Tuesday

\$1 Add On

Cup of soup to any entrée  
Beer Battered Fried Shrimp Dinner  
1/2 Price only \$7 Each

### Wednesday

Raw Oysters on the 1/2 Shell  
\$6 Dz 4-Close dine in only

### Thursday

North Atlantic Haddock,  
beer battered & fried! fries & slaw  
1/2 Price only \$7 Each

### Friday

House Bloody Mary's \$4  
1/2 lb Steamed Ala Carte U Peel Em  
Pink Shrimp \$6

### Saturday

Fried Calamari Appetizer \$6

## Crafts & Drafts

Miller Lite \$3.50 (\$1.75 HH)

Coors Lite \$3.50 (\$1.75 HH)

Yuengling Lager \$3.50 (\$1.75HH)

St. Pete Orange Wheat \$6

Angry Orchard Cider \$5

Blue Moon \$5

Lienenkugel Summer Shandy \$5

Sam Adams Seasonal \$5

Fat Tire \$5

Cigar City Jai Alai \$6

Cigar City Florida Cracker \$6

Cigar City Maduro \$6

Citradellic Tangerine IPA \$5

Bells Two Hearted \$6.5

2 Henrys Biltmore Blueberry \$6

Florida Beer Co. Key West Sunset \$5

Grandpa Jack Pilsner \$5.5

Hell or High Watermelon \$5

**LOCAL Barley Mow Brewery,**

**Quackalope IPA \$6**

## Beer Of The Month

Harpoon UFO Huckleberry  
\$5

## Beer Flights

**Pick any 4 beers listed  
above for only  
\$8 bucks**

## Domestic Bottles

Miller Lite \$2.75  
Coors Lite \$2.75  
Budweiser \$2.75  
Bud Lite \$2.75  
Michelob Ultra \$2.75  
O'Doul's \$2.75  
PBR Tall Boy \$2.75

## Craft Bottles

LOCAL Barley Mow Americana \$4

LOCAL Barley Mow, Calliope \$4

Brew Hub Diver Down \$4  
Harpoon UFO \$4  
Devils Triangle IPA \$4  
Lazy Magnolia Southern Pecan \$5  
Crispin Cider \$4  
Mad Man Seasonal Cider \$4

## Import Bottles

Heineken \$3.5  
Red Stripe \$3.5  
Amstel Lite \$3.5  
Dos XX \$3.5  
Corona \$3.5  
Corona Lite \$3.5  
Stella \$4.5

## Wines By The Glass

Chardonnay \$3.5  
Merlot \$3.5  
Pinot Grigio \$3.5  
Cabernet \$3.5  
Zinfandel \$3.5

Wine By The Bottle \$12

## Lulus Favorite Desserts

**Keylime Pie \$5**

**Peanut Butter Pie \$5**

**Chocolate Cake \$9**

**Florida Sunshine  
Cake \$5**

## **EARLY BIRDS**

Until 6 PM Daily  
Served with Two Sides  
No sides on Pasta dishes

**#1) 1/2 Southern Fried  
Chicken \$7**

**#2) Fried Stuffed  
Clams (3 Ea.) \$7**

**#3) Fried Shrimp \$9**

**#4) Steamed Shrimp \$9**

**#5) Shrimp Pasta \$10**

**#6) Chicken Penne \$10**