

soups

Sweet Corn & Crab Chowder

blue crab, sweet potato crisps, snipped chives
Cup or Bowl

Tomato Basil Bisque

shaved parmesan
Cup or Bowl

appetizers

**Herb Seared Diver
Scallops**

fennel and citrus salad,
habanero gastrique

**Coconut Encrusted
Jumbo Shrimp**

azure slaw, orange marmalade-
horseradish dipping sauce

**Steamed Middle Neck
Clams**

pinot gris butter sauce, tarragon,
and fresh tomato

**Jumbo Lump
Blue Crab Cake**

smoked carrot and citrus butter,
balsamic reduction

**Black Bean & Spinach
Queso Dip**

fresh pico de gallo and crisp
tortilla chips

Chicken Sausage & Gnocchi

housemade chicken sausage
andouille, wild mushrooms, brandy
cream sauce

Crispy Calamari

citrus cocktail sauce, lemon

**Coriander Seared
Tuna Tataki**

seaweed salad, wasabi-yuzu dressing,
wonton chips

Lobster Quesadilla
sweet maine lobster, applewood
smoked bacon, cheddar and jack
cheeses, caramelized onions, and
fresh herbs served with a
jalapeno-lime sour cream

**Old Bay Poached
Peel & Eat Shrimp**
½ pound or 1 pound
served chilled or steamed,
cocktail and cajun remoulade
sauces for dipping

salads

Classic Caesar

creamy house made dressing, sun-dried tomato
croutons, parmesan crisp

**Baby Arugula &
Crisp Pear**

stilton, sweet pecans, white balsamic vinaigrette

**Fried Green Tomato &
Feta Cheese**

buttermilk marinated green tomatoes, feta cheese,
organic field greens, bourbon molasses vinaigrette

**Green Sky Locally
Grown Bibb Salad**

toasted pepitas, manchango,
pumpkin seed vinaigrette

Meals for special dietary needs are gladly prepared upon request
Consuming raw or undercooked seafood or meats can be hazardous to your health
An 18% gratuity will be added to parties of eight or more



sipping and dining

Celebration of summer, Azure's Chefs have created a 3-course dinner perfectly paired with our best wine offerings inspired by the season.

Appetizer:

Smoked Trout

Crème Fraiche, Hackleback Caviar, Pickled Red Onion, Whole Wheat Blini's
 wine:
 Nobilo
 Pinot Grigio,
 New Zealand

Salad:

Baby Lettuce's

grapefruit supremes, toasted macadamia nut, organic california extra virgin olive oil, fleur de sel
 wine:
 Clifford Bay, Sauvignon Blanc
 New Zealand

Entrée:

Deep Creek Ranch Flat Iron Steak

locally raised grass fed beef, roasted fingerling potatoes, buttered baby carrots,
 wine:
 Lolonis,
 Cabernet Sauvignon
 Redwood Valley

new favorites

Baileys Baby Back Ribs

pineapple bbq sauce, azure slaw, whipped potatoes

Roasted All Natural

Chicken Breast

sweet potato puree, toasted mushrooms and asparagus, brandy cream sauce

House Aged Ribeye

whipped potato, grilled asparagus, pink peppercorn and horseradish cream sauce

Caribbean Grilled Cobia

coconut rice, lemon garlic spinach, carrot citrus butter sauce

Coriander Seared Ahi Tuna

ginger soy broth, mango-cilantro slaw, jasmine rice

Wild Caught Alaskan Salmon

gnocchi and peppered bacon sauté, haricot verts, garlic caper sauce

sides for two

Grilled Asparagus and Hollandaise

Buttermilk Whipped Potatoes

Steamed Jasmine Rice

Coconut Rice

Gnocchi and Peppered Bacon Sauté

Lemon Garlic Spinach

azure classics

Stone Roasted Black Grouper

fingerling potato ragout, smoked corn butter sauce

Atlantic Seafood Etouffee

shrimp, scallops, fresh catch, and crawfish tail, with steamed jasmine rice

Shrimp & Grits

creamy anson mills stone ground grits, black-eyed peas, smithfield ham, spiced southern comfort sauce

Filet Mignon

applewood bacon and sweet onion potato puree, sautéed rainbow chard, port wine demi

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