

appetizers

Lobster Quesadilla

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

Black Bean and Spinach Queso Dip

fresh pico de gallo and crisp tortilla chips

Jerk Spiced Chicken Wings

sweet mango chutney sauce, celery and carrot sticks

Crispy Calamari

citrus cocktail sauce, lemon

Old Bay Poached Peel & Eat Shrimp

½ pound or 1 pound

served chilled or steamed, cocktail and cajun remoulade sauces for dipping

Steamed Middle Neck Clams

pinot gris butter sauce, tarragon and fresh tomato

Coconut Encrusted Jumbo Shrimp

azure slaw, orange maralade-horseradish dipping sauce

Coriander Seared Tuna Tataki

seaweed sald, wasabi-yuzu dressing, wonton chips

other meals

Shrimp Pappardelle

Carbonara

sauteed shrimp, roasted asparagus, crisp pancetta, and pappardella pasta tossed in a light parmesan cream sauce

Southern Fried Chicken

Fritters

seasoned fries served with honey mustard and barbecue dipping sauces

Grouper Tacos

three cornmeal fried local grouper tacos, cheddar and jack cheeses, iceberg lettuce, pico de gallo, coriander chipotle dipping sauce

Teriyaki Seared Flat Iron Steak

coconut shrimp, steamed jasmine rice, tempura vegetables, soy scallion reduction

½ Grilled Cheese and Soup

soups & salads

Sweet Corn & Crab Chowder

bowl cup

blue crab, sweet potato crisps, snipped chives

Classic Caesar

crisp romaine hearts, sundried tomato croutons, parmesan crisp
Add grilled chicken shrimp, or wild Alaskan salmon

Coriander Seared Ahi Tuna Salad

baby greens, gazpacho relish, roasted corn, tortilla crisps, avocado lime vinaigrette

Tomato Basil Soup

bowl cup

shaved parmesan

Fried Green Tomato & Feta Cheese

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

Green Sky Locally Grown Bibb Lettuce

grilled wild Alaskan salmon, shaved manchango, pumpkin seed vinaigrette

Chop

crisp greens, grilled chicken, garbanzo beans, cherry tomatoes, cucumbers, red peppers, carrots, blistered corn and artichoke hearts in a pumpkin seed dressing

sandwiches

sandwiches are served with choice of sweet potato fries, seasoned fries, mixed greens salad, or fresh fruit cup

Baileys Baby Back Rib Sandwich

pineapple braised baby back ribs served a top our Azure slaw on toasted garlic French bread

Shrimp Po'Boy

cornmeal crusted shrimp, shredded iceberg, tomato, pickle, and Cajun remoulade on a toasted hoagie

Tempura Grouper Sandwich

local grouper, lettuce, tomato, pickle on a brioche bun with Creole tarter sauce

Oven Roasted Turkey Salad Sandwich

Roasted turkey and low fat yogurt with sweet pears, almonds, and local pea tendrils on toasted pumpnickel raisin bread

Your Burger

build it how you like it: 100% angus beef on a toasted brioche roll with your choice of toppings

Azure Chicken Club

herb marinated chicken breast, apple wood bacon, Tillamook cheddar, yellow tomato, baby arugula, with a chipotle maple aioli

The Grilled Cheese

grilled parmesan crusted artisan bread, aged cheddar, American, Monterey jack, and smoked gouda

Mahi Mahi Wrap

Spanish spiced mahi mahi, red cabbage slaw, coriander-chipotle dressing, in a sundried tomato tortilla

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