



# LUNCH

## Tapas

- Grilled Oysters** 14  
½ Dozen Fresh Grilled Oysters  
Garlic-Butter, Parmesan, Aromatic Rock Salt
- Sticky Short Ribs** 13  
Cucumber-Toasted Sesame Slaw
- Seared Diver Scallops** 16  
Florida Grapefruit, Local Arugula, Queso Fresco
- Smoked Shrimp Cocktail** 18  
New Orleans Remoulade
- Warm Goat Cheese Dip** 11  
Sundried Tomato, Kalamata Olive, Toasted Ciabatta
- Crispy Calamari** 12  
Cilantro, Mint, Palm Sugar Candied Cashews,  
Old Key West Sour & Sambal Aioli
- Shrimp in Grits** 14  
Fried Grit Cake, Key West Pink Shrimp  
Tasso-Corn Sauce, Local Mustards
- Flat Bread** 10  
Ricotta, Cornmeal Fried Artichoke Hearts  
Truffle Oil, Shaved Parmesan, Local Mustards

## Soup & Salad

- Corn and Crab Chowder** cup 5 or bowl 8  
Sweet Potato Crisp
- Pan Seared Salmon & Spicy Peach** 16  
Sambal Vinaigrette, Loch Duart Salmon, Georgia Peach  
Candied Walnuts, Mascarpone
- Turkey Avocado** 11  
Local Watercress and Spring Greens, Ripe Avocado  
Bacon, Blue cheese, Oven Roasted Turkey  
Cheddar cheese, Plum Tomato, Hard Boiled Egg  
Classic Brown Derby French Dressing
- Classic Caesar** 10  
Romaine Hearts, Parmesan Crisp  
Caesar Vinaigrette, Shaved Parmesan  
Add Grilled Chicken 12, Shrimp 14 or Salmon 16

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## Florida Grouper Sandwich 18

Tempura Fried with Real Tarter Sauce on a Brioche Bun

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- The Tomato Basil** cup 5 or bowl 8  
Shaved Parmesan
- Azure Chopped Salad** 13  
Summer Field Greens, Grilled Chicken Breast  
Garbanzo Beans, Cucumbers, Cherry Tomatoes,  
Roasted Red Pepper, Blistered Corn, Artichoke Hearts  
Carrot Ribbons, Pumpkin Seed Emulsion

## Other Meals

- Shrimp Scampi & Angel Hair** 19  
Grilled Key West Pink Shrimp, Heirloom Tomato,  
Caramelized Pearl Onion, Tarragon Scampi Sauce
- Spiced Chicken Quesadilla** 14  
Pulled Chicken, Poblano Peppers, Smoked Corn  
Monterey Jack & Cheddar Cheeses, Pico De Gallo  
Avocado Salad and Sour Cream
- Southern Fried Chicken Fritters** 11  
Classic Chicken Fingers, Truffle Fries
- Florida Grouper Tacos** 16  
Three Cornmeal Fried Grouper Tacos  
Cheddar and Jack Cheeses, Iceberg Lettuce, Pico De Gallo  
Coriander Chipotle Dipping Sauce

## Sandwiches & Wraps

- Served with Truffle Fries, Mixed Greens Salad, or Fresh Cut Fruit
- “BLT” Wrap** 12  
Cornmeal Fried Green Tomatoes, Local Baby Mustards and  
Crispy Bacon Wrapped in a Sundried Tomato Tortilla  
Served with a New Orleans Remoulade Dipping Sauce  
Add Grilled Chicken - \$16
  - Bailey’s Pulled Pork Sandwich** 12  
Carolina style Pulled Pork, Sweet Cole Slaw, Dill Pickle  
Garlic Toasted Bun
  - Azure Club** 13  
Boars Head Turkey and Virginia Ham, Bacon, Vermont  
Cheddar, Yellow Tomato, Baby Arugula  
Chipotle Maple Aioli on Choice of Bread or Spinach Wrap
  - Shores Burger** 14  
Ground Short Rib-Brisket Blend, Toasted Brioche  
Your Choice of Toppings
  - THE Grilled Cheese** 12  
Grilled Parmesan Crusted Artisan Bread, Aged Cheddar,  
American, Monterey Jack and Smoked Gouda

*Meals for special dietary needs are gladly prepared upon request.*

*An 18% gratuity will be added to parties of eight or more.*

Consuming raw or undercooked seafood or meats can be hazardous to your health.