



## SMALL PLATES

**Today's Flatbread 12**  
Chef's Daily Inspiration

### Warm Goat Cheese 10

Sundried Tomato | Kalamata | Roasted Garlic  
Extra Virgin Olive Oil | Toasted Ciabatta

### Crispy Brussels 9

Bacon | Pearl Onion | Balsamic

### Lobster Nachos 18

Blue Corn Tortilla | Black Beans | Pickled Jalapenos  
Avocado | Poblano Queso

### Pimento Cheese Board 12

Crackers | Pickled Vegetable | Sopressata

### Fried Green Tomatoes 8

Pickled Red Onions | Feta Cheese | Bourbon Molasses

### Margarita Shrimp Cocktail 16

Avocado Salad | Lime Salt | Crispy Tortilla

### Edamame Hummus 8

Vegetable Batonnet | Wonton Crisps

### Local Fish Dip 11

Smoked Fish | Garlic Pita Chips

### Deviled Eggs 9

House Cured Pork Belly | Paprika

### Huge Bavarian Pretzel 12

Local Beer Cheese Dip | Grain Mustard

### Lobster Croquettes 14

Panko | Smoked Mozzarella | Poblano Queso

### Crispy Calamari 13

Sweet Chili | Toasted Peanut

## SOUPS & SALADS

### Corn & Crab Chowder 13

Lump Crab | Chili Oil | Snipped Chives

### Tomato Bisque 9

Shaved Parmesan

### Caesar Salad 8

Romaine | Focaccia Crouton | Parmesan | Creamy Caesar  
Grilled Chicken 12, Shrimp 14 or Salmon 17

### The Health Nut 18

Grilled Salmon | Field Greens | Blueberries  
Almonds | Avocado | Craisins | Pomegranate Vinaigrette

### Azure Chopped Salad 12

Field Greens | Grilled Chicken Breast | Cucumbers  
Garbanzo Beans | Cherry Tomatoes | Roasted Red Peppers  
Blistered Corn | Artichoke | Carrot | Pumpkin Seed Emulsion

### Turkey Avocado 15

Local Watercress & Spring Greens | Roasted Turkey | Bacon  
Ripe Avocado | Blue Cheese | Cheddar | Plum Tomato  
Hard Boiled Egg | Classic Brown Derby French Dressing

### Asian Chicken Salad 12

Field Greens | Fried Chicken | Toasted Almonds  
Carrot | Scallions | Orange Segments | Sesame Dressing

## HANDHELDS

Served with Sweet Potato Fries, House Chips,  
Mixed Greens Salad, or Fresh Cut Fruit

### Azure Club 14

Oven Roasted Turkey Breast | Bibb Lettuce | Yellow Tomato  
Avocado | Bacon | Gruyere | Lemon Garlic Aioli

### Shores Burger 16

Ground Short Rib-Brisket Blend | Potato Roll

### Mahi Mahi Sandwich 18

Blackened, Grilled, or Fried | Cilantro-Lime Tarter  
Poblano Relish | Potato Bun

### Orchard Chicken Salad Croissant 12

Apples | Grapes | Pecans | Bibb Lettuce | Tomato

### The Grilled Cheese 14

Grilled Parmesan Crusted Artisan Bread | American  
Aged Cheddar | Monterey & Pepper Jack | Smoked Gouda

## OTHER MEALS

### Parmesan Pasta 11

Angel Hair Pasta | Butter | Parmesan | Cracked Pepper  
Add Grilled Chicken 15 or Grilled Shrimp 17

### Spicy Shrimp Tacos 18

Fried Shrimp | Flour Tortilla | Red Cabbage Slaw  
Sriracha Aioli | Lime

### Filet Mignon Quesadilla 17

Shaved Beef Tenderloin | Bell Peppers | Onions | Corn  
Monterey Jack & Cheddar Cheeses  
Pico de Gallo | Avocado Salad | Sour Cream

### Southern Fried Chicken Fritters 13

Chicken Fingers | Fries | Choice of Sauces

### CULINARY TEAM

Executive Chef **DEVIN GAINOR**

Chef de Cuisine **PATRICK IAN RANSOM**

Sous Chef **QUINTIN NELSON**

## LUNCH MENU

Meals for special dietary needs are gladly prepared upon request  
An 18% service charge will be added to parties of eight or more

• CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS CAN BE HAZARDOUS TO YOUR HEALTH •

## By the Glass Selection

### WHITE WINE

- Sparkling, Blanc de Bleu, California 11
- Sparkling, Piper Sonoma Brut, Sonoma County 8
- Simi Rose, California 9
- Sparkling, J.P. Chenet Brut, France 7
- Pinot Gris, King Estate, Oregon 11
- Pinot Grigio, Caposaldo 8
- Moscato, Allure, California 8
- Riesling, J. Lohr Baymist, Monterey 9
- Sauvignon Blanc, Clifford Bay, Marlborough 8
- Chardonnay, Sonoma Cutrer, Sonoma 14

### RED WINE

- Pinot Noir, Roth, California 14
- Pinot Noir, Meiomi, Sonoma 12
- Merlot, Benzinger, Sonoma 9
- Zinfandel, Cline, Lodi 9
- Chianti Classico, Lamole Di Lamole, Italy 13
- Malbec, Elsa, Mendoza 8
- Red Blend, Chalk Hill, Sonoma 13
- Cabernet Sauvignon, Robert Mondavi, Monterey 9
- Cabernet Sauvignon, J. Lohr 7 Oaks, Paso Robles 10
- Cabernet Sauvignon, St. Francis, Sonoma 14

Ask your server for the **Captain's List** to see the complete list of wines by the bottle.

### BEER

#### Domestic | 5.00

Bud Light, Coors Light, Miller Lite, Budweiser  
Yuengling & Michelob Ultra

#### Imports | 6.00

Corona, Heineken & Guinness

#### CRAFT AND DRAFT

All of our Craft selection is home grown right here in the Sunshine State. As these are constantly changing to keep up with the seasons, be sure to ask your server or bartender for a complete list of today's offerings.

Draft | 8.25    Can | 7

## SIGNATURE COCKTAILS

#### Elderflower Fiz | 12

St Germain | Fresh Lemon Juice | Champagne

#### Azuretini | 12

Van Gogh Blueberry Vodka | Blueberries | Blue Curacao  
Fresh Lime Juice

#### Bite The Bulleit | 14

Bulleit Bourbon | Luxardo Liqueur | Sugar  
Peychauds Bitters | Orange Zest

#### Bloodhound | 13

Absolut Elyx | Campari | Fresh Grapefruit

#### Blackberry Basil Collins | 13

Manifest Gin | Fresh Lemon Juice | Soda  
Homemade Blackberry-Basil Simple Syrup

#### Copper Bottom Smash | 14

Daytona's Own Copper Bottom Rum | Apricot Brandy  
Pineapple Juice | Fresh Squeezed Lemon Juice  
Captain Morgan Double Black Rum Floater

## CLASSICS

#### Martini | 14

Dirty or Dry - You tell us  
Hendricks Gin or Absolut Elyx

#### Tom Collins | 13

Manifest Gin | Fresh Lemon | Simple Syrup | Soda

#### Manhattan | 12

Pendleton's | Sweet Vermouth | Bitters | Cherry  
Stirred, Never Shaken  
Straight Up & Ice Cold or on the rocks

## BRUNCH ALL DAY

#### The Ultimate Bloody Mary for Two 20

Your Choice of Absolut Peppar, Citron, or Mandarin  
Your Choice of Zing Zang, Fat & Juicy Chipotle,  
Chef Patrick's Home Made Bloody Mary Mix,  
Clamato, Tomato, or V8  
Includes a Tray of Olives, Cheese, Celery, Pepperoni,  
Shrimp and Bacon Strips

#### Pitcher of Mimosas 20

A bottle of House Champagne and your choice of juice  
mixed right in front of you.  
Choose From: Orange, Cranberry, Grapefruit,  
Pineapple, Mango, or Guava