



LUNCH MENU

STARTERS

Warm Goat Cheese 12

Roasted Tomato | Mixed Olives | Roasted Garlic
Extra Virgin Olive Oil | Toasted Ciabatta

Jumbo Shrimp Cocktail 18

Bloody Mary Cocktail Sauce | Lemon Greens

Crispy Calamari 13

Mustard Dipping Sauce | Scallions

Crab Cake 17

Local Arugula | Tomato-Caper Relish
Lemon Beurre Blanc

Duck Confit Flatbread 15

Duck Confit | Pear | Blue Cheese | Arugula | Red Wine Syrup

Char-Grilled Gulf Oysters* 14

Creole Butter | Parmesan | Ciabatta

SOUP & SALAD

New England Clam Chowder 13

Oyster Crackers

Tomato Bisque 9

Shaved Parmesan

Caesar Salad 8

Romaine | House Croutons | Parmesan | Creamy Caesar
Grilled Chicken 12, Shrimp 15 or Salmon 18

The Health Nut 20

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

Tuna Niçoise Salad 17

Grilled Tuna* | Haricot Verts | Potato
Olives | Egg | Tomato | Basil Vinaigrette

Azure "Chopped" Salad 16

Romaine | Grilled Chicken Breast | Cucumbers | Bacon | Avocado
Grape Tomatoes | Olives | Artichoke | Blue Cheese | Green Goddess Dressing

HANDHELDS

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

Shores Burger 16

Ground Short Rib-Brisket Blend* | Toasted Brioche

Spicy Shrimp Tacos 16

Two Fried Shrimp Tacos | Chipotle Slaw | Flour Tortilla

Local Mahi Sandwich 20

Blackened or Grilled | Tarter Slaw | Brioche

Orchard Chicken Salad Croissant 13

Apples | Grapes | Pecans | Field Greens

Azure Club 14

Oven Roasted Turkey Breast | Lettuce | Tomato
Avocado | Bacon | Swiss | Herb Aioli

The Grilled Cheese 14

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

MAINS

Shrimp Scampi 22

White Wine | Butter | Garlic | Tomato
Angel Hair Pasta | Parmesan

Filet Mignon Quesadilla 17

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

Fish & Chips 19

Beer Battered Fresh Catch | Fries
Tarter Sauce | Malt Vinegar

Southern Fried Chicken Fritters 14

Chicken Fingers | Fries | Choice of Sauces

Executive Chef **STEVEN BERNSTEIN**

Chef de Cuisine **BRADFORD BRODIE**

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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

By the Glass Selection

WHITE WINE

- Sparkling, Blanc de Bleu, California 11
- Simi Rose, California 9
- Sparkling, J.P. Chenet Brut, France 7
- Pinot Gris, King Estate, Oregon 11
- Pinot Grigio, Caposaldo 8
- Pinot Grigio, Casillero del Diablo Reserva, Chile 8
- Moscato, Allure, California 8
- Riesling, J. Lohr Baymist, Monterey 9
- Sauvignon Blanc, Clifford Bay, Marlborough 8
- Chardonnay, Sonoma Cutrer, Sonoma 14
- Chardonnay, Hahn SLH 12

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
- Blend, Trivento, Argentina 10
- 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

Smoked Pineapple Mule 14

- Johnny Walker Black | Baileys Irish Cream
- Coffee Liqueur | Butterscotch Shnapps

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

Ron Zacapa Old Fashioned 14

- Ron Zacapa Rum | Simple Syrup
- Angustora & Orange Bitters | Orange Peel

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 Three Olives Traditional, Citrus, or Cucumber Lime
- Choose from: Zing Zang, Charleston, 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