

STARTERS

blue point oysters

on the ½ shell with classic cocktail sauce
or
garlic oregano grilled with romano cheese
– \$10.99 ½ dozen
\$18.99 dozen –

smoked sausage and corn dip

with peperjack cheese and sweet peppers. served
with crispy tortillas, grapes and apple \$10.95

AZUR crab cake

jumbo lump crab, tomato butter sauce, baby
sweet pea and corn succotash \$15.95

truffle fries

fresh herbs, romano, roasted garlic aioli \$7.95

lobster crêpes

AZUR signature dish, tropical guava sauce, pea
shoots \$11.95

scotch egg

farm eggs, smoked sausage, smoked cherry
marmalade, dark porter mustard sauce \$8.95

pimiento cheese fritters

lightly fried, bourbon peach chutney \$9.95

cauliflower tempura

smoked tomato blue cheese dip, petite green
salad \$8.95

SALADS

grilled romaine caesar

hearts of romaine, romano, croutons, egg, herb
roasted tomatoes \$8.95

house salad

mixed greens, dried cranberries, toasted
almonds, blue cheese, shaved red onions,
balsamic vinaigrette \$7.95

AZUR chopped salad

chopped romaine, tomato, cucumber, celery, blue
cheese, bacon, corn, creamy smoked tomato blue
cheese dressing \$9.95

warm brussel sprout slaw

applewood bacon, shaved heirloom beets, goat
cheese, warm sherry mustard vinaigrette \$8.95

slow roasted tomato caprese

fresh mozzarella, basil pesto, aged balsamic,
oregano vinaigrette \$10.95

WOOD FIRED PIZZA

available wednesday through saturday nights weather permitting

margherita

crushed tomato sauce, fresh mozzarella, basil
\$11.95

farmers market

fresh tomato, sweet peppers, spinach, feta
cheese, mushrooms, red onions, sweet corn,
crushed tomato sauce \$12.95

meats

italian sausage, pepperoni, banana peppers,
mozzarella, crushed tomato sauce \$13.95

pepperoni

pepperoni, crushed tomato sauce, mozzarella,
oregano \$13.95

à la carte steaks and chops
served with garlic-oregano-romano butter and crispy toasted onions
16 oz allen brothers bone-in ribeye \$41.95
12 oz berkshire frenched pork chop \$24.95
12 oz dry aged strip \$32.95

SIDES FOR THE TABLE
\$8 EACH

smoked gouda mac and cheese, bourbon mashed potatoes, pepper jack creamed corn, coconut sweet corn risotto, garlic seared brussels sprouts, southern style pole beans, parmesan herb risotto, roasted fingerling potatoes

ENTRÉES

dry aged ny strip

12 oz grilled, garlic, truffle and herb roasted potatoes, green goddess butter, pepper jack creamed spinach \$36.95

berkshire pork chop

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper \$28.95

cavatappi a la vodka

pasta spirals enrobed in a silky sauce of crushed tomatoes, parmesan, cream, vodka, and chili flakes \$19.95

– add chicken breast \$4.95 add grilled shrimp \$6.95 –

bourbon fried chicken

buttermilk mashed potatoes, southern style pole beans, cream gravy \$22.95

mozzarella chicken

prosciutto wrapped and mozzarella stuffed, chipotle mashed potatoes, tropical guava sauce, grilled asparagus \$24.95

pan seared sea scallops

sautéed gnocchi, mushrooms, cauliflower, sweet peas, herb butter and red wine glaze \$32.95

grilled lamb meatloaf

over buttermilk mashed potatoes, tomato chutney, toasted onion, sautéed haricot vert, mushroom and sage jus \$22.95

woven shrimp

coconut sweet corn risotto, honey and red chile glaze \$22.95

bourbon barrel smoked salmon linguine

sautéed smoked salmon, roasted tomatoes, roasted garlic, capers, spinach linguine, tomato butter sauce, goat cheese \$22.95

filet medallions

two 4oz beef medallions, scallion potato cake, sherry bacon glazed haricot vert, confit tomato, mushroom jus \$30.95

– *pimiento cheese crusted medallions add \$2*

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atlantic salmon

over sweet potato sweet corn home fries, lemon and spinach slaw, dark porter cherry sauce \$26.95

deirdres' halibut

crab cake crusted, poblano risotto, mango rum chutney, mango chardonnay sauce, blackened green tomatoes \$32.95

grilled portobello napoleon

stacked with smashed avocado, sliced tomato, goat cheese, tomato chutney, shaved red onion, balsamic glaze \$16.95