

## STARTERS

### **blue point oysters**

on the ½ shell with classic cocktail sauce  
or  
garlic oregano grilled with romano cheese  
– \$11.99 ½ dozen  
\$20.99 dozen –

### **AZUR jumbo lump crab cake**

mango-avocado salsa, malt vinegar tartar  
sauce \$15.95

### **pimiento cheese croquettes**

lightly fried, bourbon peach chutney  
\$9.95

### **grilled octopus**

garlic and saffron crust, warm white bean  
puree, roasted tomato and olive  
tapenade, toasted pine nuts \$12.95

### **pop ashby's meatballs**

beef, pork, veal, marinara, basil, romano  
\$11.95

### **lobster crêpes**

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

### **AZUR country ham board**

2 year old country ham, pimiento cheese,  
peach chutney, pickles, white lilly cream  
biscuits \$12.95

### **applewood smoked pork belly**

sweet potato, bourbon and sorghum  
glaze, popped sorghum \$11.95

### **truffle fries**

fresh herbs, romano, roasted garlic aioli  
\$8.95

## SALADS

### **grilled romaine caesar**

hearts of romaine, romano, croutons, egg,  
herb roasted tomatoes \$10.95

### **house salad**

mixed greens, dried cranberries, toasted  
almonds, blue cheese, shaved red onions,  
balsamic vinaigrette \$9.95

### **superfoods salad**

baby kale, quinoa, blueberries, kentucky  
hemp hearts, edamame, egg, green  
chile-peach vinaigrette \$10.95

### **warm brussel sprout slaw**

applewood bacon, shaved heirloom  
beets, goat cheese, warm sherry mustard  
vinaigrette \$10.95

### **slow roasted tomato caprese**

fresh mozzarella, basil pesto, aged  
balsamic, oregano vinaigrette \$11.95

## ENTRÉES

### **bourbon fried chicken**

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

### **pappardelle with meatballs**

pappardelle pasta, dad's meatballs, marinara, romano, basil \$19.95

### **berkshire pork chop**

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper \$30.95

### **mozzarella chicken**

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

### **cauliflower steak**

steakhouse spice rubbed and seared, olive salad, grilled tomato, toasted pine nuts, smoked gouda fondue, basil pesto \$18.95

### **cavatappi a la vodka**

pasta spirals enrobed in a silky sauce of crushed tomatoes, cream, vodka, goat cheese, fresh spinach and chili flakes \$21.95

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

### **filet medallions**

two 4oz beef medallions, scallion potato cake, grilled roma tomato, grilled asparagus, mushroom-sage jus \$32.95

### **sea scallops**

maple-ginger whipped sweet potatoes, apple walnut salad, lemon jalapeño bacon butter sauce \$34.95

### **woven shrimp**

coconut sweet corn risotto, honey and red chile glaze \$24.95

### **atlantic salmon**

parmesan crusted, lobster-asparagus risotto, slow roasted tomato and olive salad, aged balsamic \$28.95

### **florida grouper**

caribbean spice dusted, black bean-quinoa cake, mango-avocado salsa, pineapple-tamarind jus \$32.95

### **USDA prime ribeye**

grilled, corn-tomato and smoked gouda roasted potatoes, salsa verde, sautéed spinach \$36.95

## SIDES FOR THE TABLE

**\$6.95 EACH**

blistered cauliflower with oregano and romano, smoked gouda mac and cheese, maple-ginger whipped sweet potatoes, bourbon mashed potatoes, coconut sweet corn risotto, garlic seared brussels sprouts, southern style pole beans, parmesan herb risotto