

STARTERS

beer battered crab beignets
with red chile-honey glaze 15.99

lobster crêpes

lobster, chive, and cream cheese stuffed crepes,
tropical guava sauce, local sugar snap pea shoots
12.99

+ award winning AZUR signature dish +

warm pimiento cheese croquettes
lightly fried, bourbon peach chutney 11.99

Coach Vince's deviled eggs

classic mustard and sweet pickle filling, served
with blackened-bbq shrimp 12.99

Chef Jimmy's calypso shrimp wraps

butter lettuce topped with creamy, spicy calypso
shrimp, toasted peanuts and sesame seeds 13.99

Gf chesapeake oysters

on the ½ shell with classic cocktail sauce or garlic
oregano grilled with romano cheese 2.99 each

Gf truffle fries

fresh herbs, grated romano cheese, roasted garlic
aioli 8.99

Gf duck wings

orange glazed with crushed peanuts and sesame
seeds 11.99

avocado toast

grilled baguette topped with avocado fries,
tomato-ginger-jalapeno jam and goat cheese
12.99

housemade pimiento cheese

with crispy flatbread and tomato chutney 8.99

SALADS

Gf house salad

mixed greens, dried cranberries, toasted almonds,
smoked blue cheese, shaved red onions and
balsamic vinaigrette 9.99

bibb lettuce wedge

butter lettuce topped with blue cheese crumbles,
smoked bacon, tomato, fresh corn, hard boiled
egg and avocado fries with buttermilk dressing
12.99

greek farro salad

with roasted tomato, cucumbers, red peppers,
kalamata olives, feta cheese, olive oil, oregano and
fresh herbs 10.99

Gf warm brussel sprout slaw

sautéed with applewood bacon, shaved heirloom
beets, goat cheese and a warm sherry mustard
vinaigrette 10.99

Gf caesar salad

romaine hearts, deviled egg, cracked black
pepper, classic caesar dressing and croutons 9.99

Gf add ons

add grilled chicken breast to any salad.....5.99 add
grilled salmon to any salad.....8.99 add shrimp to
any salad.....7.99

FULL AND HALF SIZE SALADS AVAILABLE

Gf SYMBOL INDICATED THAT ITEMS CAN BE PREPARED GLUTEN FREE

Gf STEAKS AND CHOPS

served with choice of one side item

8 oz wagyu skirt steak — 28.99

Sakura Farms, inimitable marbling for rich flavor

8 oz filet mignon — 35.99

Iowa Premium angus beef from Critchfields
Meats

14oz USDA prime NY strip — 37.99

Michael's Fine Meats, rich marbling, fine and
silky texture

16 oz ribeye — 38.99

Allen Brothers of Chicago premium aged angus
beef

**14 oz porterhouse heritage duroc pork
chop — 29.99**

Michael's Fine Meats, rich in flavor and marbling

sauces 1.95 each: blue cheese cream, yuengling beer and mushroom demi, bourbon molasses
bbq, sriracha-guava ketchup, orange glaze

AZUR SIGNATURES AND SEASONALS

woven shrimp

filo wrapped shrimp, lightly fried, and served over coconut sweet corn risotto with a honey, garlic and red chile glaze 25.99
+ Kentucky Seafood Cook Off Winner! +

🍷 cauliflower steak

steakhouse spice rubbed and seared, topped with tomato-mango pico, smoked gouda mornay sauce, avocado fries and grilled asparagus 22.99
+ add grilled shrimp...7.99 add grilled chicken...5.99

american chop suey

house ground prime beef, tomato, onions, garlic, rigatoni pasta and grated parmesan 18.99

🍷 wagyu skirt steak

with roasted potatoes, tomato-mango pico de gallo and orange glaze 28.99

duroc pork chop

14 oz grilled and coated with bourbon brown sugar bbq and served over smoked gouda mac 'n cheese and topped with a bacon and cream cheese stuffed jalapeño popper 32.99

USDA prime NY strip — 39.99

grilled over buttermilk mashed potatoes with beer battered onion rings, sautéed spinach and blue cheese cream sauce

allen brothers ribeye — 41.99

16 oz blackened ribeye with goat cheese-scallion smashed new potatoes with yuengling beer and mushroom demi glace

🍷 sea grits

sautéed shrimp, scallops, langostene lobster, sweet peas, and fresh corn in a lobster butter pan sauce, served over Weisenberger Mills stone ground creamy white grits 34.99

bourbon fried chicken

lightly fried boneless chicken breast served over bourbon mashed potatoes with southern style pole beans and cream gravy 24.99

mozzarella chicken

sautéed chicken breast, blanketed with prosciutto and mozzarella, then baked, and served over chipotle mashed potatoes and topped with a tropical guava sauce and grilled asparagus 26.99

🍷 atlantic salmon

parmesan-herb crusted and broiled, served over summer vegetable ratatouille, with basil pesto and crispy truffle potato curls 27.99

fried chicken lo mein

lo mein noodles, wok fired with fresh spinach, garlic, fresh basil, crushed peanuts and tomato dressed with Thai drunken noodles sauce and topped with bourbon fried chicken and cucumber-tomato-mango pico de gallo 24.99
+ AZUR STAFF FAVORITE +

Chef Darren's hamburguesa

8 oz house blend of brisket and chuck, griddled and topped with smoked ham, fried egg, swiss cheese, sriracha-guava ketchup and served with truffle fries 15.99

SIDES-7

chipotle mashed potatoes

bourbon mashed potatoes

smoked gouda mac and cheese

bacon sherry glazed brussels sprouts

cauliflower au gratin

coconut-sweet corn risotto

garlic-herb roasted new potatoes

creamy white or pimienta cheese grits