

STARTERS

lobster crêpes

lobster, chive, and cream cheese stuffed crepes, tropical guava sauce, local sugar snap pea shoots 12.99
+ award winning AZUR signature dish

Gf beef bulgogi lettuce wraps

wok fired beef with scallions, peanuts, crispy wontons and soy-ginger-pear glaze 12.99

AZUR lump crab cake

mango chutney, malt vinegar tartar and crispy wonton 16.99

Gf blue point oysters

on the ½ shell with classic cocktail sauce or garlic oregano grilled with romano cheese 2.50 each

truffle fries

fresh herbs, grated romano cheese, roasted garlic aioli 8.99

Gf grilled artichokes

marinated in lemon, oregano, and olive oil, served over Miss Marie's tomato sauce with grated parmesan 10.99

pimiento cheese croquettes

lightly fried, bourbon peach chutney 9.99

SALADS

Gf house salad

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

Gf warm brussel sprout slaw

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

Gf key west caesar

chopped romaine, crispy tortilla strips, fresh roasted corn, roasted red pepper, grated parmesan and a key-lime caesar dressing 9.99

greek farro salad

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

ENTRÉES

Gf 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

pan roasted halibut

over greek farro salad with lemon grilled artichoke and greek style tomato sauce \$38.99

woven shrimp

filo wrapped shrimp, lightly fried, and served over coconut sweet corn risotto with a honey, garlic and red chile glaze 24.99

+ Great American Seafood Cook Off Finalist

Gf filet mignon

8 oz filet, steakhouse style seasoned and grilled, then served over creamy pimiento cheese grits with fresh grilled tomato, fresh asparagus, and burgundy wine reduction 36.99

+ add grilled shrimp...6.99 add crab cake...12.99

smoked gouda fettuccine

grilled chicken breast sautéed with fresh corn, mushrooms, broccoli and smoked gouda cream sauce with fettuccine pasta 24.99

Gf atlantic salmon

lightly blackened over goat cheese risotto with roasted tomato corn relish, cilantro-jalapeno pesto and crispy tortillas 27.99

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 24.99

berkshire pork chop

grilled and coated with bourbon molasses bbq and served over smoked gouda mac' n cheese and topped with a bacon and shrimp stuffed jalapeño popper 30.99

bourbon fried chicken

lightly fried boneless chicken breast served over bourbon mashed potatoes with southern style pole beans and cream gravy 22.99

Gf ny strip steak

12 oz NY strip, seasoned, grilled, and topped with beer battered onion rings, then served over buttermilk mashed potatoes, bacon-sherry glazed broccoli and house-made steak sauce 27.99

Gf cauliflower steak

steakhouse spice rubbed and seared, roasted tomato and corn relish, grilled asparagus, and a smoked gouda fondue 20.99

+ add grilled shrimp...6.99 add grilled chicken...5.99

fried chicken lo mein

lo mein noodles, wok fired with scallions, garlic, fresh basil, crushed peanuts and tomato dressed with Thai drunken noodles sauce and topped with bourbon fried chicken 22.99

+ AZUR STAFF FAVORITE +

Gf SYMBOL INDICATED THAT ITEMS CAN BE PREPARED GLUTEN FREE