

Azure Dinner Menu

Appetizers

Crispy Calamari Rings 9

balsamic marinated pear tomatoes

Smoked Chicken Flatbread 8.5

smoked chicken, peppardew relish, bacon, vermont cheddar

Bacon & Basil Wrapped BBQ Shrimp 14

thai basil, pomegranate bbq sauce

Tempura Tuna Maki Roll 12

pineapple sirache reduction, wasabi-yuzu dipping sauce

Coconut Mussels 9

prince edward island mussels, rustic garlic toast

Iced Huge Shrimp 4 each

citrus cocktail, lemon

Bronzed Diver Scallops 14

creamed baby garbanzo beans, paprika oil

Jumbo Lump Blue Crab Cake 12

smoked carrot and citrus butter, balsamic reduction

Warm Goat Cheese Dip 9

sundried tomato, kalamata olive, extra virgin olive oil, toasted ciabatta

Buffalo Carpaccio 14

white truffle oil, tarragon mustard, shaved parmesan, micro greens

Soups

Potato Bacon with Melted Leeks

fried leek

cup 4 or bowl 7

Lobster Bisque

maine lobster, sherry crème fraiche

cup 7 or bowl 12

The Tomato Basil

shaved parmesan

cup 4 or bowl 7

Salads

Beet and Goat Cheese 11

baby spinach, chioggia beets, toasted pistachio, fried goat cheese medallions

Classic Caesar 8

crisp romaine hearts, sundried tomato croutons, parmesan crisp

Baby Arugula and Crisp Pear 9

stilton, sweet pecans, white balsamic vinaigrette

Fried Green Tomato & Feta Cheese 9

organic field greens, feta cheese, pickled red onions, marinated green tomatoes

bourbon molasses vinaigrette

Entrees

House Aged Ribeye	32
buttermilk whipped potato, grilled asparagus, pink peppercorn and horseradish cream sauce	
Cast Iron Seared Black Grouper	34
black truffle mac & cheese, garlic caper sauce	
Roasted All Natural Chicken Breast & Grilled Jumbo Shrimp	26
english pea risotto, thai curry cream	
Frutti Di Mare	38
shrimp, scallops, mussels, fresh catch, and lobster tail, angel hair pasta fish fumet-tomato broth	
Grilled North Atlantic Swordfish	32
peruvian purple potato hash, roasted cherry tomatoes, chimmi churri	
Coriander Seared Ahi Tuna	28
lemongrass & miso butter, tempura green beans, jasmine rice	
Kurobuta Pork Loin Chop	27
roasted mushrooms with sweet potato gnocchi, garlic spinach, basil butter	
Masa Crusted Cobia	32
smoked corn maque choux, local watercress tangle	
Filet Mignon	35
boursin mashed yukon gold potatoes, sautéed rainbow chard, roasted shallot demi	

Embellishments

Lobster Tail	16
King Crab Legs	23
Three Huge Shrimp Scampi	12

Sides

Steamed Asparagus and Hollandaise	7
Buttermilk Whipped Potatoes	6
Steamed Jasmine Rice	6
English Pea Risotto	6
Lemon Garlic Spinach	6
Sweet Potato Gnocchi with Roasted Mushrooms	6
Black Truffle Mac & Cheese	11

Breakfast

Omelet or Gourmet Scramble 10

three egg omelet or scrambled eggs with hash browns and toast
choose from smoked salmon, ham, peppers, onions, bacon, sausage, tomatoes, scallions, mushrooms
cheddar, swiss, american, feta, blue, monterey or pepper jack

Eggs Any Style 9

two eggs, toast, hash browns
choice of: sausage links, boars head bacon or virginia ham

Southern Breakfast 11

two eggs any style, buttermilk biscuit
country style gravy, corned beef hash, and cheese grits

Stone Roasted Eggs 10

three eggs any style, oven roasted tomatoes
fresh spinach, roasted garlic, parmesan cheese and toast

Steak & Eggs 15

grilled house aged ribeye, two eggs any style
hash browns and toast

Healthy Alternative 10

egg beaters or egg whites served frittata style
peppers, scallions, mushrooms, asparagus and oven roasted tomato

Classic Eggs Benedict 11

two poached eggs, english muffin, canadian bacon
hollandaise sauce and hash browns

Crab Cake Benedict 14

two poached eggs, english muffin, azure crab cakes
hollandaise sauce and hash browns

House Cured Gravalox 14

dill & juniper berry cured atlantic salmon
tomatoes, capers, eggs, red onion, toasted bagel and cream cheese

Pecan Belgian Waffle 10

toasted pecans, seasoned berries
whipped cream and maple syrup

Buttermilk Pancakes 10

banana chocolate chip or blueberry pancakes
whipped cream, seasonal berries and maple syrup

Challah Bread French Toast 10

warm cinnamon apples, whipped cream and a salted caramel drizzle

Bakeries - Fruits - Grains

House Made Granola Parfait 9

layered with fresh berries, house granola and low fat vanilla yogurt

Fresh Seasonal Fruit and Berries Plate 10

choice of low fat plain yogurt, vanilla yogurt or cottage cheese

Fresh Fruit Smoothie 7

Steel Cut Oatmeal & Berries 6

brown sugar and golden raisins

Half Fresh Grapefruit 3

Cold Cereal & Berries 6

Sides

Virginia Ham, Boars Head Bacon, Sausage Links, or Corned Beef Hash 4

English Muffin, Bagel, or Toast 3

Biscuits & Sausage Gravy 5

One Egg, any style 3

Southern Cheddar Grits 3

Danish or Muffin 3

Hash Browns 2

Beverages

Fresh Florida Orange Juice

Grapefruit, Apple, Cranberry, Tomato, V8, Pineapple, Prune, Guava, Papaya or Mango Juice
6

Christopher Bean Coffee 3

regular or decaf

Milk 4

whole, two percent, skim or soy

Soft Drinks 3

Hot, Iced or Herbal Tea 3

Cappuccino or Latte 5

Espresso/Double Espresso 4/6