

azurea

Brunch Specialties

Sweet Potato Pancakes

Spiced Pecans, Sweet Ginger Cream

Chef's Seasonal Quiche

Avocado, Feta Cheese
Sweet Vidalia Onions, Arugula

Azurea Frittata

Open Faced Omelet made with Egg Whites
Roasted Zucchini, Housemade Dried Florida
Tomatoes, Mozzarella Cheese

Smoked Salmon*

Wrapped in Gluten Free Rice Paper
Avocado, Scallions, Lime Caper Spread
Urban Farms Mizuna Greens

Mayport Sunrise

Sunny Side Up Eggs
Shrimp & Chorizo Hash
Sweet Bell Peppers & Florida Onions
Datil Pepper Aioli

Cinnamon Raisin Buns

Sweet Pecan Glaze

Wagyu Style Kobe Burger

Duck Egg, Smoked Gouda Cheese
Housemade Datil Pepper Maple Bacon
Natural Fries

Seasonal Fish Tostadas

Fresh Cabbage, Salsa Cruda
Datil-Lime Pepper Cilantro Cream

Lobster Roll Sandwich

Brioche Hoagie, Lemon Aioli
Tomatoes, Organic Greens

Preserved

Serrano Ham, Sopressata, Chorizo
Olives, House Pickled Vegetables
Purple Mustard, Spiced Almonds
Apricot-Cipollini Jam

Domestic Aged

Winter Park Dairy: Blue Sunshine, Chipotle Gouda
Cypress Point Creamery:
Magnolia Gouda, Loblolly Tomme
Bee Friends Honeycomb, Cabernet-Fig Jam
Fresh Stone Fruit
Choice of 3 Choice of 4

Chef's Signature Seafood Tower

Chef's Decadent Selection of:
Chilled Lobster Tail, Steamed Mussels, Garlic Little
Neck Clams, Seasonal Oysters, Housemade Fish Dip
House Cured Smoked Salmon
Datil Pepper Harissa Tuna

Breakfast Favorites

Crab Cake Benedict

Gently Poached Eggs, Griddled English Muffin
Cast Iron Home Fries, Citrus Hollandaise Sauce

The Atlantic

Two Farm Fresh Eggs Any Style with Cast Iron Seared
Home Fries, Choice of (one) Ham, Apple Smoked
Bacon, Breakfast Sausage or Chicken Sausage, White
Whole Wheat or Multigrain Toast with Butter
Preserves and Honey

Lobster~Brie Omelet

Lobster, Brie Cheese
Wild Mushrooms
Cipollini Onions

Banana Bread French Toast

Chai Brown Sugar Glaze
Chantilly Cream

Seasonal Garden Omelet

Butternut Squash, Zucchini
Mushrooms, Goat Cheese

Libations

Azurea Signature Bloody Mary

Tito's Vodka, Housemade Bloody Mix

Atlantic Beach Paloma

Reposado Tequila, Fresh Grapefruit

Mimosa

Bellini

Rotari Sparkling Brut Rose

Bottomless Mimosas

Non-Alcoholic

Fresh Squeezed Orange or Grapefruit Juice
Cappuccino/Latte
Gourmet Blended Coffee
Gourmet Decaffeinated Coffee
Espresso
Selection of Hot Teas
Milk
Chocolate Milk
Soda

Served Sunday's from 10am-2:30pm

We are delighted to offer you additional chef-inspired creations to enhance your dining experience

Our Chefs will accommodate vegetarian, vegan and most special dietary needs

Please speak with your server if you have any requests