

azurea

From Our Local Farmers

✓ Urban Farms Florida Greens

*Arugula | Baby Spinach | Strawberries | Honey Roasted Spiced Pecans | Carrot Curls
Basil-Balsamic Dressing*

✓ Florida Heirloom Tomato Salad

*Pickled Bermuda Red Onions | Urban Farms Mizuna | Avocado
Cumin-Chive Dressing*

✓ Duo of Roasted Florida Beets

*Blood Orange Segments | Urban Farms Mizuna | Cypress Point Creamery Feta Cheese
White Balsamic Glaze*

✓ Azurea Caesar Salad

Artisan Romaine | Frico Cheese | Mini Brioche Croutons

Starters & Sharing

Vichyssoise

Minted Green Peas | Lobster Timbale

Seasonal Soup of the Day

Chef's Seasonal Selection

✓ Flash Fried Squash Blossoms

Stuffed with House Made Ricotta Cheese | Urban Farms Boston Bibb Greens | Honey-Truffle Dressing

Fried Green Tomatoes

House Made Pimento Cheese | Nueske Bacon | Balsamic Reduction

✓ Spring Veggie Flatbread

*Florida Peppers & Onions | Green Peas | Heirloom Tomatoes | Wild Mushrooms
Sweet Grass Dairy Smoked Gouda Cheese | Basil Infused Olive Oil*

Sesame Crusted Togarashi Ahi Tuna*

Datil Pepper Piri Piri Sauce

Preserved

*Spanish Chorizo | Prosciutto | Mortadella | Capicola
Olives | House Pickled Vegetables | Whole Grain Beer Mustard
Charred Onion Sherry Jam*

Domestic Aged

*Sweet Grass Dairy Farms: Asher Blue, Green Hill
Thomasville Tomme, Griffin
Bee Friends Honeycomb | Sherry-Port Jam | Marcona Almonds | Seasonal Berries
Choice of 3 | Choice of 4*

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Seasonal Specialties

Azurea Seafood Cobb Salad

*Cornmeal-Crusted Calamari | Pan-Seared Diver Scallops & Shrimp
Romaine | Egg | Tomato | Avocado | Applewood-Smoked Bacon | Pickled Red Onion
Florida Hearts of Palm | Maytag Blue Cheese Dressing*

Fish Tacos

*Grilled Seasonal Fish | Flour Tortillas | Red Cabbage Slaw
Mango-Jalapeno Salsa | Cilantro-Lime Cream | Natural Fries*

Grilled New York Strip Sandwich*

*Toasted Cuban Bread | Caramelized Onions | Sautéed Wild Mushrooms
Urban Farms Arugula | Asher Blue Cheese Horseradish Sauce | Natural Fries*

Lobster Roll Sandwich

Brioche Hoagie | Lemon Aioli | Tomatoes | Organic Greens

All Natural Angus Burger*

*Toasted Brioche Roll | Lettuce | Sliced Tomato | Shaved Red Onions
Choice of Cheese | Natural Fries*

Portabella Burger

*Chickpea & White Bean Hummus | Grilled Portabella Mushroom
Urban Farms Baby Spinach | Roasted Tomatoes | Toasted Brioche Bun | Natural Fries*

Crab Stuffed Red Snapper

Jumbo Lump Crab | Coconut Jasmine Rice | Citrus Pesto Ramps

Shrimp & Scallops Meuniere

Congaree & Penn Purple Grit Cake | Garlic & Herb White Wine Sauce

Chef's Signature Seafood Tower*

*Chef's Decadent Selection Of:
Citrus-Poached Lobster Tail | Jumbo Shrimp | Seasonal Oysters
House Made Fish Dip | Garlic White Wine Mussels & Clams | Seared Ahi Tuna
Market Price*

Sides

All Natural Herbed French Fries


House Made Sea Salt Chips

Sweet Potato French Fries

Fava Bean Spring Succotash

Zucchini Fries

*We are delighted to offer you additional creations to enhance your dining experience
Our Chefs will personally accommodate vegetarian, vegan and most any special dietary need
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your
risk of foodborne illness*

*-vegetarian or can be prepared vegetarian
Executive Chef Aaron Chavarria*