

# azurea

## First

### Butternut Squash Bisque

Fire Scorched Pexco Farms Sweet Corn / Crispy Leeks  
9

### Azurea Caesar Salad

Artisan Romaine / Cherry Tomato / Kalamata Olives  
Mini Focaccia Croutons  
11

### Beet Carpaccio Salad

Roasted Red Beets / Glades Ridge Goat Cheese Mousse  
Local GYO Greens / Pomegranate Vinaigrette  
12

### Avocado Toast

Grilled Ciabatta / Ricotta Cheese / Fresh Avocado  
Heirloom Tomato / Saba Reduction  
12

### Azurea Cheese Selections

Choice of: Point Reyes Original Blue, Irish Porter Cheddar  
Sawgrass Swiss, Saint-André Triple Crème  
Served with: Supola River Honeycomb / Fruit Nut Compote  
Marcona Almonds / Marinated Olives / Seasonal Fruit  
Choice of 3-18 / Choice of 4-21

### Pumpkin Seed Crusted Ahí Tuna

Pickled Mayhem Farms Datil Peppers / Citrus Salsa Verde  
Belgium Endive  
16

### Florida Crab Cake

Low Country Collard Greens / Blistered Heirloom Tomato  
Sweet Corn Remoulade / Pancetta Crisp  
17

### Pear & Prosciutto Flatbread

Garlic Cream Sauce / Saint-André Triple Crème / Arugula  
Pomegranate Reduction  
16

### Braised Berkshire Pork Belly

Cardamom Brioche French Toast / Pomegranate  
Smoked Onion Jam  
15

### Preserved

Spanish Cantimpalo Chorizo / Prosciutto / Capicola  
House Pickled Vegetables / Whole Grain Beer Mustard  
Charred Onion Jam  
22

## Main

### 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  
20

### Durham Ranch Grass Fed

#### Bison Burger\*

Toasted Brioche Roll / Lettuce / Sliced Tomato / House Made  
Pomegranate & Nueske Bacon Jam / Thin Cut Fries  
22

#### Steak Frites\*

Pommes Frites / Shaved Parmesan / Truffle Oil  
Red Wine Demi  
24

#### Scallop Risotto

Charleston Gold Rice / Crispy Chorizo / Asparagus  
Cipollini Onions / Confit Tiny Heirloom Tomatoes  
32

#### Maple Bourbon Glazed

#### Ora King Salmon\*

Celeriac Almond Puree / Braised Red Beets & Balsamic Pan  
Roasted Brussels Sprouts / Beurre Noisette  
30

#### Cauliflower Risotto

Son & Skye Foraged Mushrooms / Blistered Heirloom Tomato  
Grilled Asparagus / Roasted Autumn Spiced Butternut Squash  
26

### Bronzed Pacific Seabass

Lobster / Mango / Piquillo Pepper Gastrique  
Coriander Emulsion  
44

### Local Seafood Trio

Bronzed Catch of the Day / Buerre Blanc  
Coriander Dusted Sea Scallop / Fruit Salsa  
Beignet Battered Jumbo Shrimp / Tomato Remoulade  
Mousseline of Yukon Gold Potatoes  
40

### Seared Pawnee Springs Ranch

#### Beef Tenderloin\*

Truffle Potato Dauphine / Thumbelina Carrots  
Son & Skye Trumpet Mushrooms / Red Wine Demi  
44

### 12-Hour Braised Wagonhammer

#### Ranch Short Rib

Southern Creamed Corn / Char Grilled Asparagus  
Red Wine Reduction  
38

### Coffee-Crusted Durham Ranch

#### Venison Loin\*

Crispy Congaree & Penn Polenta / Chicory  
Local Honey Poached Petite Frog Song Carrots  
Red Currant Jus  
40

## Dessert

### Classic Vanilla Bean Crème Brûlée

Seasonal Berries  
8

### Torched Key Lime Pie

Raspberry Coulis / Mango Compote  
8

### Flourless Chocolate Torte

Strawberry Compote / Crème Chantilly  
8

### Selection of Ice Creams & Sorbet

Strawberry, Chocolate, Vanilla, or Mango  
Toasted Pumpkin Seed Tuile  
6

**Once Ocean proudly supports our local farms, fisheries, & artisan partners.**

GYO Greens  
Atlantic Beach Urban Farms  
Congaree & Penn  
Son & Skye

Mayport C&C Fisheries  
Frog Song Farm  
Mayhem Ranch  
Hillside Gardens

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness