

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 Ranch 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 / Gruyère Cheese / Sliced Tomato
Lettuce / 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

Autumn Orange Spiced Crème Brûlée

Seasonal Berries
8

Torched Pumpkin Cheesecake

Apple Butter / Candied Spiced Pecans
8

Flourless Chocolate Torte

Strawberry Compote / Crème Chantilly
8

Selection of Ice Creams & Sorbet

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

One 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*