

azurea

First

Early Harvest English Pea
& Quinoa Bisque

Rice Quinoa Cracker / Meyer Lemon Crème Fraiche
9

Azurea Caesar Salad

Artisan Romaine / Cherry Tomato / Kalamata Olives
Mini Focaccia Croutons
12

Citrus, Strawberry & Burrata Salad

Florida Strawberries / Burrata Cheese
Navel Orange Carpels / Mesclun Spring Greens
Heirloom Cherry Tomatoes / Marcona Almonds
Genovese Basil Emulsion / White Balsamic Reduction
15

Avocado Toast

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

Azurea Cheese Selections

Served with: Sapelo River Honeycomb / Fruit Nut Compote
Marcona Almonds / Marinated Olives / Seasonal Fruit
3 Rotating Seasonal Selections
24

Bartlett Pear & Prosciutto Flatbread

Garlic Cream Sauce / Brie Cheese / B&W Arugula
Pomegranate Reduction
18

Ancho Lime Ahi Tuna

Pickled Red Onion / Ripened Mango Relish
Chimichurri Aioli / Chipotle Oil
Cotija Cheese / Belgium Endive
18

Florida Crab Cake

Low Country Collard Greens / Blistered Heirloom Tomato
Sweet Corn Remoulade / Pancetta Crisp
20

Braised Berkshire Pork Belly

Cardamom Brioche French Toast
Roasted Cipollini Onion Jam
17

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
22

Bacon & Brie Burger*

Toasted Brioche Roll / Brie Cheese / Heirloom Tomato
Mesclun Greens / Nueske Bacon
Roasted Cipollini Onion Jam / Thin Cut Fries
22

Steak Frites*

Pommes Frites / Shaved Parmesan / Truffle Oil
Red Wine Demi
26

Day Boat Seared Scallops

Cauliflower Rice / Granny Smith Apple Chow Chow
Frog Song Carrot-Ginger Emulsion / Nueske Bacon Lardons
Beurre Noisette
42

Florida Line Caught Red Snapper

Cider Braised Collards / Smoked Ham Hock
Waterkist Roasted Tomato & Fennel Nage
38

Foraged Mushroom Risotto

Foraged Mushrooms / Brown Butter Risotto
Grilled Asparagus / Roasted Garlic / Burrata Cheese
26

Bronzed Pacific Seabass

Lobster / Mango / Piquillo Pepper Gastrique
Yukon Gold Mousseline / Coriander Emulsion
48

Local Catch Trio

Bronzed / Beurre Blanc
Coriander Dusted / Fruit Salsa
Beignet Battered / Tomato Remoulade
Mousseline of Yukon Gold Potatoes
40

Seared Beef Tenderloin*

Whole Grain Dijon Crusted / Braised Charred Leeks
Confit Garlic & Horseradish Crème
Yukon Gold Mousseline / Red Wine Demi
48

Pan Roasted Duck Breast*

English Pea Puree / Farro / Spring Succotash
Chicory-Cherry Reduction
42

Dessert

Classic Vanilla Bean Crème Brûlée

Seasonal Berries
10

Chocolate Raspberry Chambord Torte

Raspberry Coulis / Dark Chocolate Shavings
9

Florida Key Lime Cheesecake

Graham Cracker Streusel / Candy Lime Peel / Mango Compote
9

Vanilla Bean Panna Cotta

Strawberry Compote / Streusel / Dark Chocolate Shavings
9

Selection of Ice Creams & Sorbet

Chocolate, Vanilla, Raspberry or Mango
8

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

GYO Greens
Congaree & Penn

Mayport C&C Fisheries
Mayhem Ranch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
22% Gratuity added to parties of 8 or more