

# azurea

## First

### Spiced Black Bean Soup

Fire Roasted Pepper & Corn Relish | Avocado Crème Fraîche  
9

### Azurea Caesar Salad

Artisan Romaine | Cherry Tomato | Kalamata Olives  
Brioche Crouton  
12

### Compressed Watermelon Salad

Citrus & White Balsamic Compressed Watermelon  
Avocado-Lime Crema | Pickled Red Onion  
Heirloom Grape Tomatoes | English Cucumber  
Feta Cheese | Pomegranate Vinaigrette  
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

### Pear & Prosciutto Flatbread

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

### Char Grilled Octopus

Roasted Piquillo Pepper Agrodolce  
Spanish Cantimpalo Chorizo  
Watermelon Radish | Black Garlic Aioli  
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

### Truffle Gouda Burger\*

Pretzel Bun | Smoked Gouda  
Whole Grain Beer Mustard  
Black Truffle Aioli | Thin Cut Fries  
22

### Steak Frites\*

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

### Seared Diver Scallops

Chorizo-Corn Hash | Navel Orange Chervil Butter  
Aged Smoked Gouda Stone Grits | Crispy Sweet Potato  
Chili Lime Oil  
42

### Ancho-Lime Dusted Grouper

Tomatillo Chimichurri | Cilantro Rice Pilaf  
Macadamia Nut Sweet Roasted Petite Carrots  
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

### Pan Seared Beef Tenderloin\*

Baby Spinach Florentine | Shaved Black Truffles  
Smoked Potato Mousse | Perigeaux Sauce  
48

### Barbeque Pork Tenderloin

Confit Fingerling Potatoes | Cider Braised Collard Greens  
Char-Grilled Asparagus | Southern Bourbon Peach Chutney  
Blackberry & Currant BBQ  
42

## Shareable Sides

Char-Grilled Jumbo Asparagus  
Macadamia Nut Sweet Petite Carrots

Cider Braised Collard Greens  
Yukon Gold Mousseline Potatoes

10

## Dessert

### Classic Vanilla Bean Crème Brûlée

Seasonal Berries  
10

### Flourless Chocolate Torte

Strawberry Compote | Chantilly Cream  
9

### Florida Key Lime Cheesecake

Graham Cracker Streusel | Candy Lime Peel | Mango Compote  
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