

# 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

### 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 Beef Tenderloin\*

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

### 12-Hour Braised Short Rib

*Southern Creamed Corn / Char Grilled Asparagus  
Red Wine Reduction*  
38

### Coffee-Crusted 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 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