

Azure

small plates

citrus & rosemary marinated olives 6

**whipped feta, roasted peppers
with grilled pita** 7

house made potato chips 6

***duck confit spring rolls** 9

***tuna tartare roll** 15
cucumber, avocado, wasabi oil, sweet
soy reduction

**chicken drumettes with diabolique rum
& red pepper glaze** 12

appetizers

fried peeky toe crab cake 15
stone ground gouda grits, celery root remoulade

sautéed soft shell crab 14
portabella vinaigrette, pickled ramps, baby
arugula

***pan seared day boat scallops** 14
vanilla sambuca butter sauce, saffron
pureed cauliflower, zucchini blossom

braised rabbit risotto 13
sweet peas, prosciutto, mint, fontina cheese

maine lobster tail salad 13
haas avocado, white asparagus, mache lettuce,
curry vinaigrette

duck meatballs and fresh linguine 12
smoked tomato sauce, garlic ciabatta bread

fish chowder 11
salmon, cod, pollock, sherry cream, shoestring
potato, chive oil

white gazpacho 11
grapes, cucumbers, garnished with sliced almonds,
fried serrano ham, and salsify

really good lobster soup 14
cream sherry, puff pastry & chives

bibb lettuce 10
gorgonzola dolce, candied pecans
heirloom apples & champagne vinaigrette

adriatic salad 12
selection of local greens, california olives,
bulgarian feta, pickled vegetables, dressed
with simple lemon and olive oil

***island creek oysters** 15
cocktail sauce, red wine vinegar mignonette

*These items may be served raw or undercooked.
These items are cooked to order and/or may contain raw or
undercooked ingredients. Consuming raw or undercooked
meat, poultry, seafood, shellfish or eggs may increase your
risk of food borne illness.

An 18% gratuity will be added to parties of six or more.

entrees

seared skate wing 27
ginger boullion, shiitake ravioli, carrot foam, baby basil salad

***seared ahi tuna** 29
somen sesame noodles, seaweed salad, ponzu, ginger aioli

***roasted wild salmon** 29
morel mushrooms, heirloom potatoes, cucumber and baby
leeks

grilled mahi mahi 27
grilled corn and rock shrimp hash, mufungo, spicy slaw

sautéed bluefish 26
green onion aioli, pea tendrils, peruvian potatoes,
tomato broth

***oven roasted lamb rack** 33
sweet peas, haricot vert, bacon gratinee potato,
zinfandel sauce

veal scallopine 28
fiddleheads, fava beans, egg noodles, beurre blanc, pancetta

***grilled t-bone steak** 34
fried quail eggs, pureed potato, tarragon béarnaise, red wine
sauce, grilled asparagus

bell & evans half chicken 27
lemon honey roasted, spring garlic and thyme risotto, tomato
marsala sauce, oyster mushrooms

***seared long island duck breast** 28
citrus salad, sautéed swiss chard, acacia honey glazed sweet
potato, sherry reduction

spring vegetable pot pie 24
all your favorite spring veggies in a creamy béchamel sauce,
puff pastry & fava bean puree

sandwiches

served with hand cut fries

grouper blt 14
golden fried caribbean grouper, apple smoked bacon,
bibb lettuce, market tomato, chipotle mayo, on focaccia

grilled veggie sandwich 12
zucchini, portabellas, roma tomatoes, fresh mozzarella,
basil pesto

***grilled kobe beef burger** 15
tillamook cheddar, city pickles

cubano 11
spicy braised pork, salami, ham & swiss

sides

pureed potatoes 5 | **onion rings** 5 | **jerked hand cut fries** 5

garlicky greens 5 | **seasonal mushroom risotto** 9

maine lobster and tasso ham mac-n-cheese 11