

Items market with GF can be prepared gluten free upon request.

Starters

GF truffle fries \$10
topped with truffle infused olive oil, grated romano cheese, and served with roasted garlic aioli.

AZUR signature lobster crêpes \$13
lobster, chive, and cream cheese stuffed crepes with a tropical guava sauce and local sugar snap pea shoots.

smoked salmon bruschetta \$14
lightly hot smoked salmon with boursin cheese, ginger-tomato-caper chutney, and shaved red onions on grilled baguette.

pimiento cheese fritters \$10
with bourbon peach chutney.

bacon wrapped scallops \$14
pan seared with ouzo infused tomato sauce and seared haloumi cheese.

panko fried brie cheese \$14
topped with candied pecans, bourbon-apple butter, and served with grilled baguette.

general tso's cauliflower \$12
blistered cauliflower with sweet and spicy glaze, topped with fresh chives, peanuts, and sesame seeds.

Salads and Sandwiches

AZUR chopped salad \$12
chopped romaine tossed with smoked bacon, sweet corn, tomatoes, grated parmesan, and buttermilk-chive ranch dressing.
+ chicken 5 +salmon 7 +shrimp 7

buffalo fried chicken cobb salad . . . \$16
fried or grilled chicken tossed in buffalo sauce, with chopped romaine hearts, fresh diced tomatoes, pimiento cheese, smoked bacon, fresh corn, and a buttermilk-chive dressing.

warm brussels sprouts slaw \$13
smoked bacon, roasted beets, goat cheese, and a warm sherry mustard vinaigrette.
+ chicken 5 +salmon 7 +shrimp 7

thai crunch salad \$13
cabbage slaw, field greens, carrots, green beans, crispy wontons, crunchy rice noodles, fresh pineapple, roasted peanuts, and a ginger-soy-peanut dressing.
+ chicken 5 +salmon 7 +shrimp 7

AZUR house salad \$12
local mixed greens with dried cranberries, toasted almonds, blue cheese crumbles, shaved red onions, and a balsamic vinaigrette.
+ chicken 5 +salmon 7 +shrimp 7

blackened salmon sandwich \$16
blackened salmon filet topped with lettuce, peach chutney, and goat cheese. served on a brioche bun with AZUR fries or a small house salad.

AZUR bacon cheeseburger \$16
8oz hand spanked beef, topped with smoked bacon, american cheese, dill pickle, and mustard. served on a brioche bun with AZUR fries or a small house salad.

AZUR chicken sandwich \$18
fried chicken breast topped with ouzo tomato sauce, fresh mozzarella cheese, roasted garlic aioli, and baby spinach. served on a hoagie bun with AZUR fries or a small house salad.

AZUR Entrées

mozzarella chicken \$24
sautéed chicken breast blanketed with sugar cured country ham and mozzarella then baked. served over chipotle mashed potatoes and topped with a tropical guava sauce and grilled asparagus.

fried chicken lo mein \$24
wok fired lo mein noodles, basil, tomatoes, garlic, and crisp green beans. topped with crispy fried chicken, crushed peanuts, and pineapple salsa.

Gf brasabana peruvian chicken
adobo grilled chicken breast over cilantro-pesto rice with pineapple salsa, caramelized ripe plantains, and tropical guava sauce.

sea grits \$32
sea scallops, shrimp, fresh corn, asparagus, and tomato in a lobster butter pan sauce over creamy pimiento cheese grits.

cavatappi a la vodka \$22
pasta spirals enrobed in a silky sauce of crushed tomatoes, cream, vodka, parmesan cheese, and fresh basil.
+ chicken 5 +salmon 7 +shrimp 7

creole fried pork chop \$26
over Louisiana style red beans and rice, with bourbon-apple butter and candied pecans.

boneless beef short rib \$28
braised until fork tender and served over creamy lobster mac and cheese and topped with root vegetable crunch.

Zen Sushi: Available After 5pm.

volcano \$15
spicy tuna, pickled jalapeño, cream cheese, spicy crab, tempura fried

zander \$15
seared salmon, tuna draped over spicy tuna, asparagus, spicy aioli.

philadelphia maki \$10
salmon, cream cheese, avocado.

california roll \$8

spicy tuna roll \$9

the original bourbon fried chicken \$24

delicately fried and served over buttermilk mashed potatoes with southern style pole beans and classic cream gravy.

Gf AZUR prime market steaks

choice of cut listed below. steakhouse spice rubbed and grilled, over roasted garlic mashed potatoes, grilled asparagus, and lump crab meat. served with both sherry wine mushroom and béarnaise sauces.

+ 8 oz *filet mignon* \$38 + 14 oz *prime ny strip* - \$40
+ 10 oz *prime sirloin* 24

AZUR signature woven shrimp \$26

filo wrapped shrimp, lightly fried and served over coconut-sweet corn risotto with a honey, garlic, and red chile glaze.

+ Kentucky Seafood Cook Off Winner!

smoked salmon pasta piccata \$24

lightly smoked salmon. sautéed with lemon, capers, mushrooms, garlic, and fresh spinach in a white wine butter sauce tossed with angel hair pasta and topped with crumbled goat cheese and herb toasted bread crumbs.

Gf atlantic salmon \$26

hemp and chia seed crusted and pan seared. served over cilantro-lime pesto rice, grilled baby spinach, and a green chili-apricot vinaigrette.

Gf fish tacos \$20

blackened mahi mahi with cabbage slaw, pineapple relish, and tartar sauce on flour tortillas. served with AZUR fries or a small house salad.

mango tango \$17

yellowtail, tuna, salmon, mango, soypaper, crab stick, cucumber, avocado.

beaumont \$16

lobster salad on top of tempura shrimp, spicy crab stick roll with soy paper.

incredible \$15

tempura shrimp, spicy crab, avocado, unagi tare.

amazing tuna \$16

pepper tuna draped over Albacore tuna, spicy tuna, avocado, yuzu.