

Azul Ocean

Coastal Flavors, Mexican Soul

Appetizers

FRESH GUACAMOLE AND CHIPS 15
Made with fresh ripe avocados, cilantro, onions and tomatoes. Served with fried tortillas chips.

CHIPS WITH QUESO & SALSA 12
House fried tortilla chips served with our unique queso dip and fresh salsa.

AZUL NACHOS 19
FAJITA, CHICKEN, SHRIMP OR COMBO
Topped with refried beans, cheese sauce, sour cream, pico de gallo, guacamole, and jalapenos.

FRESH CEVICHE *FISH, SHRIMP, OR COMBO* 19
Seasoned and marinated served with tortillas chips and crackers.

WINGS *BUFFALO, BBQ, LEMON PEPPER, AND HONEY CHOLULA* 16
Served with ranch or blue cheese dressing and tossed with the sauce of choice. Includes (6) pieces, served with celery and onions.

FRESH OYSTERS 15
½ Dozen served with cocktail sauce, horse radish, and crackers.

CHEESE STICKS 12
Mozzarella stick coated with bread crumbs and quickly deep fried to a golden brown. Served with marinara sauce.

BACON WRAPPED JALAPENOS 17
4 jalapenos stuffed with cream cheese and chorizo wrapped in

MEXICAN SHRIMP COCKTAIL 18
Jumbo Wild Caught Gulf Shrimp mixed with homemade tomato cocktail, sauce. Topped with pico de gallo and avocado. Served with crackers.

Salads

CLASSIC CESAR SALAD 12
Crisp romaine lettuce, tossed in our house-made Caesar dressing, topped with freshly shaved Parmesan, crunchy garlic croutons, and a hint of cracked black pepper. *Add protein for \$4*

HOUSE SALAD 12
Spring mix, cherry tomatoes, red onions, and your choice of dressing
Add protein for \$4

SOUTH OF THE BORDER SALAD 15
Romaine lettuce, cherry tomatoes, fresh cilantro, avocado, red onions, sweet bell peppers, tossed in a cilantro lime dressing and topped with Cotija cheese and ground beef or chicken. *Add Shrimp for \$3*

Soups

TORTILLA SOUP **Cup 6 | Bowl 12**
A, savory broth with tomatoes, roasted peppers, and a hint of spice. Topped with crispy tortilla strips, avocado, fresh cilantro, and a sprinkle of queso fresco.

SOUP OF THE DAY **Cup 6 | Bowl 12**
Enjoy our chef's special creation, made fresh daily with seasonal ingredients. From comforting classics to bold new flavors, each bowl is a delightful surprise. Ask your server about today's delicious offering.

Tacamente

SERVED TRADITIONALLY WITH RICE & BEANS

TACOS VOLCAN 20
Street tacos on homemade soft fried corn tortillas, grilled fajita, avocado, queso fresco, cilantro, and grilled onions.

TACOS AL PASTOR 16
Homemade corn tortillas, marinated pork, onions, cilantro, pineapple and grilled onions.

SHRIMP TACOS 18
Homemade corn tortillas, blackened Wild Caught Gulf Shrimp, coleslaw, chipotle aioli.

FISH TACOS 18
Homemade corn tortillas, mahi mahi, coleslaw, and chipotle aioli.

Artisan Burgers

AZUL BURGER 18
1/2 pound hand formed patty served with lettuce, tomatoes, pickles, onions, bacon slices, american cheese on a brioche bun, served with handmade seasoned french fries.

MEXICAN BURGER 18
1/2 pound hand formed patty infused with chorizo, topped with grilled jalapeños and onions, and chipotle aioli. Served with lettuce, tomatoes, pickles, and handmade seasoned french fries.

Steaks

RIBEYE 36
10 ounces of certified Angus Beef, grilled to your liking. Served with red skinned mashed potatoes and asparagus.

NEW YORK STRIP 32
10 ounces of certified Angus Beef, grilled to your liking. Served with red skinned mashed potatoes and asparagus.

Mariscos

FRESH SEAFOOD OFFERINGS

CAMARÓN AL TEQUILA

Jumbo Wild Caught Gulf Shrimp cooked in a creamy cilantro sauce. Flambéed with a shot of tequila. Served with fresh vegetables and rice.

25

PULPO ZARANDEADO

Octopus tossed in a semi-spicy marinated sauce then grilled to perfection. Served with cilantro rice and mixed vegetables.

30

CHIPOTLE SHRIMP

Savory Jumbo Wild Caught Gulf Shrimp made in a delicious chipotle sauce with onions, scallions, and topped with fresh cilantro. Served with a side of cilantro rice.

24

FETTUCCHINE SHRIMP ALFREDO

Silky fettuccine pasta enveloped in a luxurious, garlic-infused Parmesan cream sauce with Jumbo Wild Caught Gulf Shrimp.

18

GULF RED SNAPPER

Cooked at your choice of blackened, grilled, fried, or Cubano style. Served with asparagus and handmade french fries.

MARKET PRICE

SHRIMP PLATE

Jumbo Wild Caught Gulf Shrimp blackened, grilled, or fried served with French fries, creamy cabbage slaw, and tartar sauce on the side.

24

CATCH OF THE DAY

Cooked at your choice of blackened, grilled, or fried served with French fries, creamy cabbage slaw, and tartar sauce on the side.

24

Regional Signatures

TEX-MEX FAVORITES

FAJITA PLATE CHICKEN, BEEF, OR SHRIMP

Served with rice, beans, guacamole, sour cream, pico de gallo, and flour or corn tortillas.

23

TAMPIQUEÑA A LA AZUL

Two Enchiladas and Beef Fajitas served with cilantro rice, charro beans, and fresh pico de gallo.

22

SEAFOOD ENCHILADAS

Corn tortillas filled with seafood mixture then topped with roasted tomato pepper sauce. Served with rice and beans.

20

ENCHILADAS SUIZAS

Corn tortillas filled with chicken and topped with creamy salsa verde, queso fresco, and sour cream. Served with a side of cilantro rice and beans.

18

CRISPY FLAUTAS

Four corn flautas filled with chicken and deep fried, topped with shredded lettuces, diced tomatoes, and queso fresco. Served with a side of refried beans and rice.

17

For the Little Explorers

KIDS MENU

CHEESEBURGER

A delicious cheeseburger served with french fries.

10

CHICKEN TENDERS

Crispy chicken tenders served with french fries.

8

TACO OR ENCHILADA PLATE

Your choice of bistec tacos or 2 cheese enchiladas served with rice.

10

KIDS PASTA

Creamy fettuccine noodles tossed in a cheesy sauce.
Add Chicken or Shrimp for \$4

10

La Sobremesa

DESSERTS

CHOCOLATE MOLTEN CAKE

12

FLAMBÉ CHEESECAKE

12

CHURROS

12

KEY LIME PIE

12

ICE CREAM SUNDAE

12