

AZURE WATERS

PREMIUM PESCATARIAN KITCHEN

Small Plates

Crudo of Hamachi \$18

Yellowtail, blood orange vinaigrette, serrano chili, and sea salt.

Charred Octopus \$22

Spanish octopus, smoked paprika aioli, fingerling potatoes, and lemon oil.

Garden

Tuscan Kale & Quinoa \$16

Toasted pine nuts, dried cranberries, pecorino, and lemon-tahini dressing.

Burrata & Heirloom Tomato \$19

Fresh burrata, basil pesto, aged balsamic, and toasted sourdough.

Main Course

Pan-Seared Scallops \$38

U-10 scallops, cauliflower puree, roasted capers, and brown butter.

Wild King Salmon \$42

Cedar plank roasted, asparagus spears, and honey-miso glaze.

Lobster Risotto \$45

Maine lobster, arborio rice, saffron, peas, and mascarpone cheese.

Sides

Truffle Frites \$12

Hand-cut potatoes, white truffle oil, and parmesan shavings.

Our seafood is sustainably sourced and delivered daily.

Consuming raw or undercooked seafood may increase your risk of foodborne illness.