

Summer Lunch Menu

We are delighted to offer you additional chef-inspired creations to enhance your dining experience. Our Chefs will accommodate vegetarian, vegan and most special dietary needs. Please speak with your server if you have any requests.

Soups and Salads Flatbreads

Mayport Shrimp Gumbo

Fried Summer Okra **8**

Azurea Soup of the Day

Daily Chef Inspired Seasonal Creation **8**

 Summer Mixed Greens and Grilled Florida Peaches

Petite Baby Greens, Grilled Florida Peaches

Candied Georgia Pecans, Vanilla Yogurt Dressing **9**

Miniature Wedge Salad

Baby Iceberg Lettuce, European Cucumbers

Cherry Tomatoes, Double Smoked Bacon,

Maytag Blue Cheese Crumbles **8**

Azurea Seafood Cobb Salad

Commeal Crusted Calamari, Pan Seared Diver Scallops and Shrimp

Romaine, Egg, Avocado, Apple Smoked Bacon, Tomato

Florida Hearts of Palm and Maytag Blue Cheese Vinaigrette **15**

Spiny Lobster and Local Melon

Poached Warm Water Lobster, Fresh Melon Medley

Vanilla Powder, Lime Coulis **14**

Indian River Citrus Poached Florida Cobia

Line Caught Florida Cobia, Miniature Mixed Greens

Fresh Orange Juice Pipette, Mojito Vinaigrette **10**

Nassau Sound Flounder Fish Tacos

Warm Flour Tortillas, Citrus Marinated Cabbage

Fresh Cilantro Leaves, Island Spiced Pico De Gallo **10**

Sharing

Black and Blue Steak Flatbread

Flame Grilled Skirt Steak, Gorgonzola Blue Cheese, Spring Onions **12**

Margarita Flatbread

Fresh Buffalo Mozzarella, Sliced Heirloom Tomato

Locally Picked Basil, Aged Balsamic Reduction **12**

Foraged Mushroom Flatbread

Wild Mushrooms, Roasted Garlic Cream, Baby Spinach

Shaved Aged Parmesan **12**

Fresh Fig, Pancetta and Chevre Flatbread

Fresh Roasted Figs, Crisp Pancetta

Sweet Grass Dairy Chevre, Hydro Arugula **12**

Seasonal Specialties

 Summer Harvest Vegetable Pita

Roasted Squash, Zucchini and Portabella Mushrooms

Sprouts, Hummus Dip **10**

Chipotle Chicken Club

Herb Marinated Murray Farms Chicken

Crisp Lettuce, Sliced Heirloom Tomato, Avocado, Apple Wood Bacon **12**

First Coast Crab Cake Sandwich

Toasted Potato Roll, Smoked Tomato Remoulade

Baby Arugula, Sweet Potato Fries **15**

Quinoa Crusted Ahi Tuna

Sea Beans, Wasabi Cilantro Pesto **14**

1/2 Pound Beef Burger

Toasted Brioche Roll, Crisp Lettuce, Tomato and Red Onion

Choice of Domestic or Imported Cheeses **14**

Atlantic Beach Fish and Chips

Summer Ale Battered Fresh Local Flounder with Azurea Spiced Fries

Caramelized Cipolini Remoulade, Malt Vinegar **13**

Hawaiian Sea Bass and First Pick Fava Beans

Coriander Dusted Sea Bass, Fava Beans

Baby Heirloom Tomato **15**

Seared Diver Scallops and Osceola Corn Broth

Grilled Osceola Corn & English Pea Succotash

Sweet Corn Broth **16**

Grilled Grass Fed 8 oz. Rib Eye

Island Seasoned Grilled Rib Eye

Florida Citrus Ratatouille

Crisp Plantain Chips **18**

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Please speak with your server if you have any requests.

Undercooked meat or seafood may increase your risk of food born illness.

 Vegetarian options or can be prepared vegetarian.