

COCKTAILS, PITCHERS & CAZUELAS

Cocktails - \$16 Pitchers - \$65 Cazuela Real (Large Clay Pot) - \$150

Margaritas

patron silver tequila, triple sec, fresh lime juice, agave, salt; choose your flavor: **Spicy Mango** **Kiwi** **Strawberry** **Tamarind** **Azul** classic margarita + blue curaçao

Torre de Margaritas - Patron Margarita Tower

choose two margarita flavors; presented in bottle tree - \$75

Paraíso

captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, espresso bean rim

Cantarito

centenario plata tequila, jarritos grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim

Pomegranate Sangria

red wine, apple brandy, triple sec, pomegranate juice, fresh pineapple & apple

White Peach Sangria

pinot grigio, peach schnapps, apple brandy, peach nectar, fresh pineapple & apple

El Pinche

pinches miches michelada mix, modelo, chamoy, fresh lime juice, tajin rim, shrimp garnish choose **Original** **Tamarindo** **Cutecumber** - \$16



Michelada Kit

bottle of pinches miches michelada mix, six bottles of modelo negra or corona; garnishes: cricket, lime, olive, shrimp, takis tortilla chip - \$65

Frozen Cocktails - \$18

Cielo Margarita patron silver tequila, triple sec, orange juice, lime juice, simple syrup

Piña Colada bacardi coconut, pineapple juice, coconut cream, lime juice

Manganada Margarita gran centenario tequila blanco, jumex mango nectar, mango puree, lime juice, chamoy

El Sandia

grey goose watermelon basil, fresh lime juice, simple syrup, tajin - \$16

Mexican Mule

patron silver tequila, fresh lime juice, ginger beer - \$16

Blackberry Smash

400 conejos mezcal, fresh blackberries, fresh lime juice, agave - \$16

Refresco de Piña

grey goose vodka, pineapple nectar, fresh lime juice, topped with pineapple high noon seltzer, sugar & tajin rim - \$16

Azularita

patron silver tequila, blue curaçao, lime, salt rim, coronita beer topper - \$21

Red Bull Tropical

grey goose vodka, tropical red bull, oj, lime juice - \$16

CERVEZA & SELTZER

Drafts

- Modelo - \$6
- Founders All Day IPA - \$7
- Bell's Two Hearted - \$7
- Goose Island 312 - \$6
- Bud Light - \$6
- Guinness - \$7

Bottles

- Dos Equis - \$8
- Modelo Negra - \$8
- Corona - \$8
- Michelob Ultra - \$7
- Bud Light - \$7

Cans

- Dos Equis - \$7
- cucumber lime + salt
- pineapple watermelon
- Flight - \$28
- one of each flavor

Hard Seltzer

- Topo Chico** - \$8
- exotic pineapple
- strawberry guava
- tangy lemon lime
- tropical mango
- High Noon** - \$8
- black cherry
- grapefruit lime
- peach
- pineapple
- watermelon



WINE

Glass / Bottle

Red

- Meiomi, Pinot Noir** Sonoma Coast, CA - \$12 / \$50
- Silvergate, Pinot Noir** Sonoma County, CA - \$11 / \$48
- Finca Nueva by Miguel Angel de Gregorio, Tempranillo** Calatayud, Spain - \$14 / \$56
- Caymus Conundrum, Red Blend** Monterey, CA - \$12 / \$50

Rosé

- Whispering Angel** Cotes de Provence, France - \$12 / \$50

White

- Herederos Del Marques De Riscal Verdejo, Pinot Grigio** Rueda, Spain - \$10 / \$40
- Chateau Ste Michelle, Riesling** Columbia Valley - \$10 / \$40
- Joel Gott, Chardonnay** Monterey, CA - \$11 / \$48
- Kim Crawford, Sauvignon Blanc** Marlborough, New Zealand - \$13 / \$52

SHOT TREE

\$110

Twelve shots presented in a "tree;" choose one or two flavors.

Horchata

tequila, horchata syrup

Mango Chamoy

tequila, mango puree

Azul

tequila, blue curaçao, pop rocks, lime

Sandia

grey goose, watermelon, basil, simple syrup, tajin

Tamarindo

tequila, tamarindo syrup



MOCKTAILS, NON-ALCOHOLIC

Paloma Mocktail

seedlip spice 94, jarritos grapefruit, lime juice, simple syrup, salt - \$9

Cosmopolitan Mocktail

seedlip citrus grove 42, cranberry juice, lime juice, simple syrup - \$9

Pomegranate Mocktail

seedlip floral garden, pomegranate syrup, lime juice, simple syrup - \$9

Happy Monday Coffee

locally roasted beans from chiapas, mexico; medium body & roast; taste notes of jasmine, citrus & chocolate - \$4



Latinx Owned & Locally Roasted

Horchata Agua Fresca - Cinnamon Rice Water - \$6

Jamaica Agua Fresca - Hibiscus Fruit Water - \$6

Piña Agua Fresca - Pineapple Water - \$6

Fiji Bottled Water - \$6

Topo Chico Sparkling Mineral Water - \$6

Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade - \$4

BOTTLE SERVICE

Tequila & Mezcal

- Patron Añejo - \$525
- Patron Reposado - \$450
- Patron Silver - \$350
- Casamigos Añejo - \$550
- Casamigos Reposado - \$475
- Casamigos Silver - \$375
- Casa Dragones - \$1200
- Clase Azul Mezcal Guerrero - \$1500
- Clase Azul Mezcal - \$1200
- Clase Azul Reposado - \$750
- Clase Azul Plata - \$725

Don Julio 1942 - \$750

- Don Julio Añejo - \$550
- Don Julio Reposado - \$475
- Don Julio Silver - \$375
- Maestro Doble 50 - \$850
- Maestro Doble - \$325
- Centenario Reposado - \$400
- Centenario Plata - \$325
- 1800 Cristalino Añejo Magnum - \$750
- 1800 Cristalino Añejo - \$450

Vodka

- Grey Goose Magnum - \$525
- Grey Goose - \$295
- Tito's - \$295
- Effen + flavors - \$245



Whiskey / Scotch / Cognac

- Macallan 18 - \$750
- Macallan 12 - \$375
- Johnnie Walker Blue Label - \$700
- Johnnie Walker Black Label - \$350
- Buchanan's 21 - \$600
- Buchanan's 18 - \$400
- Buchanan's 12 - \$275
- Hennessy - \$450
- Jameson - \$275

Bubbles

- Ace Rosé - \$1550
- Ace of Spades - \$950
- Dom Pérignon Luminous Magnum - \$1100
- Dom Pérignon Rosé - \$850
- Dom Pérignon Luminous - \$550
- Veuve Clicquot Magnum - \$600
- Veuve Clicquot - \$325
- Moët & Chandon Nectar Rosé - \$325

SMALL PLATES

Empanadas de Langosta Con Queso

- Lobster & Cheese Empanadas

lobster claw & tail meat, chihuahua cheese, stuffed pastry dough; served with chipotle aioli - \$21 for three - \$7 for each additional empanada

Calamares - Calamari

flash fried; served with grilled lemon, chipotle aioli - \$16

Pulpo a la Parrilla - Grilled Octopus GF

basted in azul 9 spice butter - \$19

Queso Fundido GF

grilled jumbo shrimp, chorizo, chihuahua cheese, hass avocado, jalapeño, green pepper, onion; corn or flour tortillas - \$19

Marisqueso - Seafood Quesadilla GF

crispy corn tortilla filled with lobster, crab, shrimp, chihuahua cheese, avocado; azul 9-spice creamy dipping sauce - \$19 for four

Ostiones - Oysters GF

blue point oysters, new york - \$19 for six

Ostiones Preparados - Prepped Oysters GF

oysters topped with shrimp ceviche - \$22 for six

Ceviche de Pescado - Fish Ceviche* GF

fresh cod cured in citrus juice, mango, yellow & green sweet pepper, habaero - \$17

Ceviche de Camarón - Shrimp Ceviche* GF

lime cured shrimp, freshly diced cucumber, hass avocado, jalapeño, onion, tomato, cilantro - \$14

Coctel de Camarón - Shrimp Cocktail* GF

jumbo shrimp in spicy housemade cocktail sauce, hass avocado, celery, cucumbers, onion, cilantro - \$16

Aguachiles - Spicy Lime Cured Shrimp GF

lime cured butterfly jumbo shrimp, jalapeño, cilantro - \$18

Macarrones con Queso de Langosta -

Chipotle Lobster Mac & Cheese

chipotle cream sauce, chihuahua cheese, cavatappi pasta - \$19

Chipotle Mac & Cheese (No Lobster) - \$12

Guacamole* GF

ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips - \$12

Chips de Tortilla y Salsa - Chips & Salsa* VG GF

housemade fire roasted salsa - \$9

Elote - Roasted Corn V GF

fire roasted corn on the cob, housemade chipotle aioli, cotija cheese, tajin, lime (3 pieces) - \$10

No Substitutions / Modifications*

CALDO & ENSALADA

Pozole de Camarón - Shrimp Pozole

jumbo shrimp, hominy, spicy shrimp broth; served with hass avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips - \$21

Ensalada - House Salad V GF

grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, green goddess dressing - \$12

add chicken - \$4 steak - \$7 shrimp - \$8 salmon - \$16



PREMIUM SHARED PLATES

Mariscada - Seafood Platter (served hot) GF

alaskan king crab leg, lobster, langostino, jumbo shrimp, roasted corn with rice & garlic bread. available in: azul sauce (nayarit-style hot sauce, garlic, 9 spice blend) or mojo de ajo (garlic) - \$400 full \$250 half

Seafood Tower (served cold) GF

alaskan king crab leg, lobster, jumbo shrimp, oysters; served with cocktail sauce, mignonette, lime, hot sauce, salt on the side - \$160

ENTREES & SHARED PLATES

Entrees served with housemade rice and toasted garlic bread, unless noted.

Shared plates are proteins only and are available in 1, 1.5 or 2 kilos

preparation styles for prawns & shrimp: azul (nayarit-style hot sauce, garlic, 9 spice blend), diablo (extra spicy), mojo de ajo (garlic) or a la parrilla (grilled)

Langostinos - Prawns GF

choose your preparation: azul, diablo, mojo de ajo, a la parrilla - \$33 entree - \$58 per kilo / \$29 per half kilo

Camarones - Shrimp GF

choose your preparation: azul, diablo, mojo de ajo, a la parrilla - \$32 entree - \$56 per kilo / \$28 per half kilo

Patas de Cangrejo Real a La Parrilla

- Grilled King Crab Legs GF

prepared with azul sauce; served with spiced butter sauce - \$74 entree - \$135 per kilo / \$68 per half kilo

Platillo de Arrachera - Grilled Skirt Steak

grilled marinated skirt steak served with housemade salsa, corn tortillas, refried beans - \$38 entree - \$65 per kilo / \$33 per half kilo

ENTREES

Served with housemade rice and toasted garlic bread, unless noted.

Mar y Tierra - Surf & Turf

grilled marinated skirt steak & with your choice of grilled: jumbo shrimp, lobster or alaskan king crab legs; served with roasted corn with garlic butter & refried beans

jumbo shrimp - \$62

lobster - \$70

alaskan king crab legs - \$98

Paella

lobster, octopus, shrimp, chorizo, mussels, green peas, green pepper, onion, spanish rice; served with garlic bread - \$35

Salmon a la Parrilla - Grilled Salmon GF

fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with hass avocado - \$31

Dorado a la Parrilla - Grilled Mahi Mahi GF

grilled pineapple habaero salsa with avocado - \$32

Huachinango - Red Snapper

flash fried whole red snapper; served with veracruz sauce (roasted tomato, green olive, caper, onion, jalapeño) or mojo de ajo (garlic sauce) - \$38

Piña Rellena - Stuffed Pineapple GF

octopus, lobster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese - \$35

Pasta de Mariscos - Seafood Pasta

octopus, lobster, jumbo shrimp, mussel, chipotle cream sauce, cavatappi pasta topped with chihuahua cheese, garnished with freshly chopped cilantro; garlic bread - \$35

Raviolis de Langosta - Lobster Ravioli

lobster and cheese stuffed ravioli, sautéed in mojo de ajo sauce, topped with lobster meat and cotija cheese; served with garlic bread - \$34



TACOS

Served with onion, cilantro & housemade fire roasted salsa; four tacos per order (no mix + match), unless noted.

Bistec - Steak* GF

grilled marinated skirt steak, corn tortilla - \$16

Camarón - Shrimp*

grilled marinated gulf shrimp, red cabbage, hass avocado, chipotle aioli, flour tortilla (three per order) - \$16

Pollo - Chicken* GF

grilled marinated chicken thigh, corn tortilla - \$14

Vegetal - Veggie* VG

avocado, grilled zucchini & squash, roasted corn, chipotle aioli, flour tortilla - \$13

No Substitutions / Modifications*

Tortas - Mexican Sandwich

chihuahua cheese, guacamole, refried beans, lettuce, tomato, chipotle aioli, grilled ciabatta bun; served with waffle fries or rice & refried beans

Mariscos - Seafood lobster, crab, shrimp - \$19

Pollo - Chicken grilled marinated chicken thigh - \$15

Bistec - Steak grilled marinated skirt steak - \$17

Vegetal - Veggie grilled zucchini & squash, corn - \$14

Rollo de Langosta - Lobster Roll*

lobster tail & claw meat, chipotle aioli, hass avocado, celery, served in a lobster roll; served with waffle fries - \$26

Hamburguesa - Chipotle Burger

8oz. grilled burger topped with queso fundido (chihuahua cheese, chorizo), egg, hass avocado slices, chipotle aioli brioche bun; served with waffle fries - \$19

No Substitutions / Modifications*

KIDS \$10

Available for kids 12 and under.

Hamburguesa - Burger

4oz. grilled burger, cheddar cheese, ketchup, brioche bun; seasoned waffle fries

Chicken Tenders

served with bbq sauce; seasoned waffle fries

Tacos V GF

choose grilled chicken, veggie or ground beef; served with lettuce & tomato, and rice or seasoned waffle fries (2 tacos per order)

Quesadilla V

chihuahua cheese, flour tortilla - choose grilled chicken, veggie or ground beef; served with rice or seasoned waffle fries

SIDES \$5

Arroz - Rice GF

Frijoles - Refried Beans GF

Pan de Ajo - Garlic Bread

Papas Fritas Sazonadas

- Seasoned Waffle Fries

Loaded Waffle Fries

chipotle cream sauce, guacamole, sour cream, roasted jalapeño - \$11
add chicken, chorizo or soy chorizo - \$4 steak - \$7 shrimp - \$8 lobster - \$14

Mangonada Panna Cotta

mango purée, vanilla bean, macerated strawberries & pineapple, ritz crunch - \$11

Mexican Hot Chocolate Brownie V GF

orange dulce de leche drizzle & chocolate orange cinnamon ice cream - \$12

Chile Guajillo Flan V GF

housemade flan - \$6

DESSERTS

Latin-inspired seafood

azulmariscos.com

@azulmariscoschicago

EXECUTIVE CHEF / MICHAEL HERNANDEZ

Available V - Vegetarian VG - Vegan GF - Gluten Free

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

Please note, gratuity of 18% is added to parties of 5 or more; max 3 checks split per party.

AZUL

MARISCOS MUELLE