

COCKTAILS, PITCHERS & CAZUELAS

Cocktails - \$15 Pitchers - \$60 Cazuela Real (Large Clay Pot) - \$150

Margaritas

patron silver tequila, triple sec, fresh lime juice, agave, salt; choose your flavor:

Spicy Mango Peach Strawberry Classic

Torre de Margaritas - Patron Margarita Tower

all four margarita flavors presented in patron bottle tree - \$65

Paraíso

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

Cantarito

maestro dobel tequila, jarritos grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim

Cranberry Sangria

pinot noir, cranberry, orange, pineapple, cinnamon stick

Apple Mango Sangria

pinot grigio, ginger beer, mango, apple, orange

El Pinche

pinches miches michelada mix, modelo, chamoy, fresh lime juice, tajin rim, shrimp garnish choose **Original Tamarindo** **Cucumber** - \$15



Michelada Kit

bottle of pinches miches michelada mix, six bottles of modelo negra or corona; garnishes: cricket, lime, olive, shrimp, takis tortilla chip - \$50

Mojitos

bacardi rum, muddled mint leaves, lime, agave, mineral water; choose your flavor - \$15

Raspberry Blackberry Strawberry Classic

Refresco de Piña

grey goose vodka, pineapple nectar, fresh lime juice, topped with pineapple high noon seltzer, sugar & tajin rim - \$15

Mexican Mule

patron silver tequila, fresh lime juice, ginger beer - \$15

Mai Tai

bacardi rum, captain morgan spiced rum, triple sec, oreata, orange syrup, lime juice - \$15

Azularita

patron silver tequila, blue curacao, lime, salt rim, coronita beer topper - \$20

Azul Espresso Martini

hanger vodka, kahlua coffee liqueur, espresso, simple syrup - \$16

El Grito

maestro dobel tequila blanco, blue curacao, peach schnapps, mango puree - \$16

Red Bull Tropical

grey goose vodka, tropical red bull, orange juice, fresh lime juice - \$15

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

Modelo Negra - \$7
Corona - \$7
Michelob Ultra - \$6
Bud Light - \$6

Cans

High Noon - \$7
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

Hereforders 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 two flavors.

Horchata

tequila, horchata syrup

Pepino

effen cucumber, lime juice, tajin

Azul

tequila, blue curacao, pop rocks, lime

Mango Chamoy

tequila, mango puree

Tamarindo

tequila, tamarindo syrup



MOCKTAILS, NON-ALCOHOLIC

Paloma Mocktail

seedlip spice 94, jarritos grapefruit, lime juice, simple syrup, salt - \$8

Cosmopolitan Mocktail

seedlip citrus grove 42, cranberry juice, lime juice, simple syrup - \$8

Pomegranate Mocktail

seedlip floral garden, pomegranate syrup, lime juice, simple syrup - \$8

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

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

Maestro Dobel 50 - \$850

Maestro Dobel - \$325
Don Julio 1942 - \$750
Don Julio Añejo - \$550
Don Julio Reposado - \$475
Don Julio Silver - \$375
Centenario Reposado - \$325

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 - \$19 for three - \$7 for each additional empanada

Calamares - Calamari

flash fried; served with grilled lemon, chipotle aioli - \$15

Pulpo a la Parrilla - Grilled Octopus GF

basted in azul 9 spice butter - \$18

Queso Fundido GF

grilled jumbo shrimp, chorizo, chihuahua cheese, hass avocado, jalapeño, green pepper, onion; corn or flour tortillas - \$18

Ostiones - Oysters GF

east & west coast varieties, ask your server - \$18 for six

Ostiones Preparados - Prepped Oysters GF

oysters topped with shrimp ceviche - \$21 for six

Ceviche de Pescado - Fish Ceviche GF

fresh cod cured in citrus juice, mango, yellow & green sweet pepper, habaero - \$16

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 - \$18

Chipotle Mac & Cheese (No Lobster) - \$11

Guacamole GF

ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips - \$11

Chips de Tortilla y Salsa - Chips & Salsa VG GF - \$8

Alas de Pollo - Grilled Honey Chipotle Glazed Wings GF

served with ranch or blue cheese (10 wings per order) - \$16

Elote - Roasted Corn V GF

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

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 - \$18

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 - \$150

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 - \$32 entree - \$54 per kilo / \$27 per half kilo

Camarones - Shrimp GF

choose your preparation: azul, diablo, mojo de ajo, a la parrilla - \$31 entree - \$52 per kilo / \$26 per half kilo

Patatas de Cangrejo Real a La Parrilla

- Grilled King Crab Legs GF

prepared with azul sauce; served with spiced butter sauce - \$68 entree - \$126 per kilo / \$63 per half kilo

Platillo de Arrachera - Grilled Skirt Steak

grilled marinated skirt steak served with housemade salsa, corn tortillas, refried beans - \$36 entree - \$62 per kilo / \$31 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 - \$58

lobster - \$65

alaskan king crab legs - \$98

Paella

lobster, octopus, shrimp, chorizo, mussels, green peas, green pepper, onion, spanish rice; served with garlic bread - \$33

Salmon a la Parrilla - Grilled Salmon GF

fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with hass avocado - \$29

Dorado a la Parrilla - Grilled Mahi Mahi GF

grilled pineapple habaero salsa with avocado - \$31

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) - \$36

Piña Rellena - Stuffed Pineapple GF

octopus, lobster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese - \$33

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 - \$33

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 - \$32



TACOS

Served with onion, cilantro & housemade fire roasted salsa; four tacos per order, 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



HANDHELDS

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 - \$16

Pollo - Chicken grilled marinated chicken thigh - \$14

Bistec - Steak grilled marinated skirt steak - \$16

Vegetal - Veggie grilled zucchini & squash, corn - \$13

Rollo de Langosta - Lobster Roll

lobster tail & claw meat, chipotle aioli, hass avocado, celery, served in a lobster roll; served with waffle fries - \$24

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 - \$17

KIDS \$10

Served with seasoned waffle fries (unless noted)

Hamburguesa - Burger

4oz. grilled burger, cheddar cheese, ketchup, brioche bun

Chicken Tenders

served with bbq sauce

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 - \$9
add chicken, chorizo or soy chorizo - \$4 steak - \$7
shrimp - \$8 lobster - \$12

DESSERTS

PASTRY CHEF / MARY ROSE MOSES

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

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.

AZUL

MARISCOS + MUELLE