Cocktails & Pitchers & Cazueles

**Tequila & Mezcal**
- Patron Añejo ~ 525
- Patron Reposado ~ 450
- Patron Silver ~ 350
- Casamigos Añejo ~ 550
- Blackberry Smash (400 mls orange, fresh lime juice, ginger beer, lime, tamarind, salt, lime, tajin rim)

**Cocktails**
- Azulmariscos.com
- @azulmariscoschicago

Cerveza & Seltzer

**Drafts**
- Modelo ~ 6
- Founders All Day IPA ~ 7
- Bell’s Two Hearted IPA ~ 7
- Guinness ~ 6
- Goose Island 312 ~ 4

**Bottles**
- Dos Equis ~ 8
- Corona ~ 8
- Michelob Ultra ~ 7
- Bud Light ~ 7
- Corona ~ 8

**Cans**
- Dos Equis ~ 7
- Corona ~ salt
- Michelob Ultra ~ 7
- Bud Light ~ 7

**Hard Seltzer**
- Toca Chico ~ 8
- Azul

**Shots**
- Twelve shots presented in a “tree”, choose one or two flavors.

Mocktails & Non-Alcoholic

**Paloma Mocktail**
- seedly spice 94, jarrón grapefruit, lime juice, simple syrup, salt ~ 8

**Cosmopolitan Mocktail**
- seedly citrus 42, cranberry juice, lime juice, simple syrup ~ 8

**Pomegranate Mocktail**
- seedly floral garden, pomegranate syrup, lime juice, lime + salt ~ 8

**Happy Monday Coffee**
- freshly roasted beans from chilean, mexican; medium body & roast taste notes of jamaica, citrus & chocolate ~ 6

Bottle Service

Whiskey / Scotch / Cognac
- Macallan 18 ~ 750
- Johnnie Walker Blue Label ~ 700
- Buchanan’s 12 ~ 50
- Buchanan’s 10 ~ 60
- Jim Beam 100 ~ 50

Bubbles
- Ace Rosé ~ 150
- Ace of Spades ~ 350
- Dom Perignon Luminous ~ 1100
- Veuve Clicquot ~ 325

Wine
- *Bottles / Glass*
- *Non-Alcoholic*
- *Latin-Inspired Drink*
- *Mocktails & Non-Alcoholic*
- *Bottle Service*
- *Cocktails & Pitchers & Cazueles*

**Renta Muele**
- Patrón Silver tequila, blue curaçao, lime, salt rim, coriander beer topper ~ 71

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**Shots**
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**Mocktails & Non-Alcoholic**
- Paloma Mocktail
- Cosmopolitan Mocktail
- Pomegranate Mocktail
- Happy Monday Coffee

**Bottle Service**
- Whiskey / Scotch / Cognac
- Bubbles
- Wine

**Latin-Inspired Drink**
- Azulmariscos.com
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**Azuul Mariscos**
- Mexican food
- Mexican drinks

Please note, gratuity of 18% is added to parties of 5 or more; max 2 checks split per party. Prices subject to change without notice.
**SMALL PLATES**

*For Substitutions / Modications*

**Latin-inspired seafood**

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**EXECUTIVE CHEF / MIGUEL HERNANDEZ**

Food is served when it's ready, including entrees, for a true social dining experience. Please note, quantity of ETS is limited to parties of 15 or more, no checks split per party. Prices subject to change with notice.

*Consumer Advisory:* These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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**PREMIUM SHAREABLES**

**Mariscada**  
- Seafood Platter (served half)  
  - alaskan king crab legs, lobster, langoustine, jumbo shrimp, roasted corn with rice & garlic bread. Available in:  
  - Agua de Mare  
  - Market price 520  
  - 500 half  
  
  Please allow 20-30 minutes to prepare.

**Seafood Tower**  
- served cold  
  - alaskan king crab legs, lobster, jumbo shrimp, oysters; served with cocktail sauce, margarita, lime, hot sauce, salt on the side.  
  - price 33  
  - 28 per kilo  
  - 19 per half kilo

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**ENTRIES**

All entrees served with housemade rice and roasted garlic bread, unless noted.

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**ENTRÉES** served with housemade rice & toasted garlic bread, unless noted.

**SHAREABLES** are proteins only and are available in 1, 1.5, or 2 kilos.

**Langostinos**  
- Prime  
  - choose your preparation style  
  - 35 pieces  
  - 58 per kilo / 28 per half kilo

**Camarrones**  
- Shrimp  
  - choose your preparation style  
  - 32 pieces  
  - 56 per kilo / 28 per half kilo

**Snow Crab**  
- choose your preparation style  
  - 40 pieces  
  - 72 per kilo / 37 per half kilo

**Grilled King Crab Legs**  
- in a breading  
  - prepared with jalapeño sauce, served with roasted garlic butter sauce.  
  - Market price 240  
  - 220 per kilo / 110 per half kilo

**Platillo de Arrachera**  
- Grilled Skirt Steak  
  - grilled marinated skirt steak served with housemade salsa, corn tortillas, rolled beans  
  - 40 pieces  
  - 70 per kilo / 36 per half kilo

**Callos**  
- sautéed and served with morisco sauce (tamarind peanuts)  
  - price 28

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**LENTIL-INSPIRED PLATES**

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**TACOS & HANDHELDs**

Served with onion, cilantro & housemade fire roasted salsa plus sides of rice & beans; 3 tacos per order served on corn tortillas (no meat +, unless noted).

**Bistec**  
- Steak  
  - GF  
  - price 19

**Pulpo**  
- Pulpo  
  - GF  
  - price 16

**Jambalaya Handheld**  
- served cold  
  - served with onion, cilantro & housemade fire roasted salsa plus sides of rice & beans; 3 tacos per order served on corn tortillas (no meat +, unless noted).

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**CALDO & ENSALADa**

**Pozole de Camarones**  
- Shrimp Pozole  
  - jumbo shrimp, hominy, spicy shrimp broth, served with avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips  
  - 28

**Caldo de Siete Mares**  
- Seven Seas Soup  
  - cod, mussels, octopus, langoustine, shrimp, crawfish eg, fish, saltwort, radish, tortilla chips  
  - 22

**Ensalada House Salad**  
- served cold  
  - grilled pineapple, grilled jalapeño, jumbo avocado, tomato, cucumber, red onion, romaine, tortilla strips, green goddess dressing  
  - 48

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**SIDES**

**Leaded Waffle Fries**  
- shrimp cream sauce, guacamole, sea snret, roasted jumbo shrimp  
  - add chicken or sea snret  
  - add cheese*  
  - add 16

**Pan De Ajo**  
- Garlic Bread  
  - 9

**Papitas Sazonadas**  
- Seasoned Waffle Fries  
  - 20

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**DESSERTS**

**Churros**  
- served with cinnamon ice cream  
  - 12

**Molten Chocolate Cake**  
- bittersweet dark chocolate, fresh berries, cinnamon ice cream, chocolate sauce  
  - 12

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**MARISCOS & MUELLE**

**Moriscoes**  
- Seafood Quesadilla  
  - crispy corn tortilla filled with lobster, crab, shrimp, chihauhua cheese, avocado, Guacamole  
  - price 20 for four

**Rolle de Langosta**  
- Mini Lobster Rolls  
  - lobster tail & claw meat, chipotle aioli, jumbo avocado, green pepper, onion, corn on flour tortilla  
  - 22

**Queso Fundido**  
- served hot  
  - 24

**Guacamole & Chips**  
- served hot  
  - 9

**Chips & Salsa**  
- in a breading  
  - 11 for three pieces